Operators Statement, The Vegetarian Society, Jackson's Warehouse

The Vegetarian Society is a UK-based charity, originally formed in 1847 and operating from Manchester since 1848. We are a mission focused organisation, seeking to transform our food system for the benefit of people, animal and the environment. We seek partnerships with the public sector, business and communities, while delivering a number of engagement and policy campaigns, supported by a range of educational resources. Since 1968, we have been based just outside Altrincham, but we are now in the process of moving back into central Manchester, with our proposal for a new head office and teaching kitchen at Jackson's Warehouse.

Vision

For a kinder, healthier, and more sustainable future for every life on earth

Mission

By being the UK's leading voice for the vegetarian and vegan movement, we aim to inspire and support everyone to move towards a vegetarian and vegan lifestyle.

Our proposed new strategic long term aims are:

1. **Changing Behaviour**
   Inspiring and supporting people to reduce their meat consumption and adopt vegetarian and vegan diets and lifestyles
2. **Building Community**
   Supporting a mass movement of vegetarians and vegans, providing a voice for their collective ideas and desire for change
3. **Driving Innovation**
   Championing the rapid development of alternatives to meat and other animal products
4. **Expanding Choice**
   Transforming our food system, making vegetarian and vegan choices mainstream across society

1. Explanation of how Jacksons will be used and the type of activities proposed

The commercial unit on the ground floor of Jackson's Warehouse will be the head office of The Vegetarian Society UK.

The owner of the freehold for Jackson's Warehouse is:

Aviva Investors Ground Rent GP Limited (CRN: 07584928) and **Aviva Investors Ground Rent Holdco Limited** (CRN: 07604385) care of Mainstay Residential Limited, Whittington Hall, Whittington Road, Worcester, WR5 2ZX and of St. Helens, 1 Undershaft, London, EC3P 3DQ

The leasehold for the commercial unit is owned Lapwine Limited (Company Registration No. SC164204) whose registered address is at Clarence House, 7 Hood Street, Greenock, Scotland, PA15 1YQ.

The address of the unit is Unit 1, Lower Ground Floor, Jacksons Warehouse, 20 Tariff Street, Manchester, M1 2FJ.

The Vegetarian Society will rent the unit from Lapwine Ltd, with an option to buy the leasehold after nine years (or earlier if the current leaseholder decided to sell within nine years).

The commercial unit will be a multi-function space providing level access for accessibility purposes.

There are three main activities planned for the space:

1. To serve as a base for employees and guests of the organisation to work in an office environment. The majority of the space will be refurbished to create a safe, comfortable, and productive space for office work and meetings.

2. The permanent location of The Vegetarian Society Cookery School. The cookery school offers a comprehensive range of culinary education and training programs designed to enhance cooking skills, knowledge, and techniques. These activities include: Hands-on Cooking Classes: Students actively participate in practical cooking sessions led by experienced instructors; Culinary Demonstrations: Accomplished chefs showcase their skills through live cooking demonstrations; Recipe Development; Culinary Theory and Knowledge: Alongside practical cooking sessions, the cookery schools provides theoretical instruction; Tasting events; Guest speaker events; the culinary industry to share their experiences and provide insights into professional cooking.

3. To provide a space for occasional workshops and mini-conferences, we currently envisage we could accommodate up to 50 people

2. Employment details

The Vegetarian Society currently employs 23 members of staff, which includes three full-time members of the cookery school, plus additional flexible-contract and freelance staff.

3. Details of types of courses offered/frequency

Courses and classes include:

- Hands-on Cooking Classes: Students actively participate in practical cooking sessions led by experienced instructors; Culinary Demonstrations: Accomplished chefs showcase their skills through live cooking demonstrations; Recipe Development; Culinary Theory and Knowledge; Tasting events; Guest speaker events.
- Courses and classes run most weekends (daytime and evenings).
- Longer courses (3-5 days) run approx. 8 times per year.
- Community and bespoke sessions – ad hoc as funding permits, usually operating in the daytime on weekdays.

Attendee numbers:

- Hands-on cooking classes- up to 16 participants
- Culinary demonstrations, tasting events, and guest speaker events– up to 40 attendees
- Culinary Theory classes – up to 30 participants
- Community workshops- up to 25 attendees

For most classes we expect there to typically be 16 customers attending, as most sessions will be our paid for hands-on classes running throughout the week.

4. Details of cooking facilities and how these would operate alongside the office use

Training Kitchen and Preparation Areas

- Nine cooking stations each equipped with work area, four-zone induction hob, downdraft extraction unit and electricity supply for small equipment
- Two x 10 grid convection ovens
- Refrigeration - under counter fridges in the teaching kitchen. 1 x upright freezer and 3 x upright fridges in the preparation area.
- Under counter dishwasher

The cookery school training kitchen will be delineated from the office area to the right by the installation of a new soundproofed and transparent partition comprising a stud wall with adjacent glass wall and a door, as per the accompanying drawings and sections. Access to the cookery school premises will be via the second of the current entrance doors, from where attendees will be guided towards the designated cookery school area.

On the left of the training kitchen a small stud and glass partition will be installed, as per the accompanying drawings and sections.

The existing glass partition and door within the unit will be professionally removed and disposed of via a licensed waste management contractor.

We do not use deep fat fryers and naturally there is no cooking of meat or fish. Most of our teaching workshops are plant-based and employ food preparation, hob based and oven cooking, similar to food preparation and cooking in a domestic kitchen.

The teaching kitchen will benefit from in-built downdraft extraction units in each of the cooking stations. A fresh air ventilation system is already in place within the unit, servicing the office and teaching kitchen.

The office space will be fitted out with a range of desks and seating, mainly informal café bar style to allow for hotdesking.

Typical office staff hours will be anytime between 07.00 and 19.00, but staff may be required to work outside these hours by exception.

5. How waste and servicing will take place – frequency and type of deliveries, where waste will be stored before collection and when and how it will be collected.

Waste production will be minimal, comprising low volumes of paper, mixed recycling and food waste. We will engage a commercial/recycling waste company and contract for removal of waste and recycling – initially we expect they will collect fortnightly, except for food waste which will be weekly. 3 x 110 litre containers will be housed internally within the unit in the service cupboard next to the toilets, with date and time for collections planned such that there is no need to locate any bins externally. On collection days, staff will transport the bins to the collection point identified in the external area at the front of the property approximately 30mins before the collection time and return the bins to the internal storage unit, as soon as practicable once emptied (estimated within one hour).

6. General hours of operation (and of external space)

Cookery School
Staff on site between 8am-11.30pm.
Classes between 9am-10.30pm.

Office Working
Between 8am-7pm.

External Area
Between 9am-10pm.

7. External area how this will operate, what it would be used for, likely hours and what would happen to the furniture after hours (it will need to be removed on a daily basis to ensure it doesn't get misused after hours).

The external space will be designated for the purpose of accommodating staff, guests, and attendees of the cookery school, providing them with areas to engage in work, take breaks, dine, and foster social interactions.

The external area will be dressed with planters and external string lights. We will include bench style tables and seating with umbrella style canopies. These will be stored inside the unit when the office and teaching kitchen are not in use.

It is important to note that the utilisation of this space will be contingent upon weather conditions, and therefore may not be in use at all times. There is step free access from the adjoining internal and external areas. There will be no amplified music in the external area. It will be the responsibility of the duty manager on site to ensure: the external seating area

is clear of people by the end of the operating hours, the external area is litter free at the end of the operating hours, all furniture is stored overnight securely. The operating hours of the external seating area are shorter to give the duty manager time and capacity to do so.