STUDIO TASHKEEL ARCHITECTURE

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Waste management Strategy

44-46 Faulkner Street Manchester M1 4FH

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Details of Servicing and Waste management for 44 - 46 Faulkner Street

This servicing strategy and waste management to three separate premises consisting of:
1-Restaurant (Use Class E(b)), No 46 Faulkner St.
2-Café (Use Class E(b)), No 44 Faulkner St.
3-Office space at basement level (Use Class E(g)(i)), No 46 basement Faulkner St.

Servicing

The basement level will operate as an office, and therefore, servicing requirements are anticipated to be minimal with low impact on the surrounding streets. All servicing activities will take place from the rear, via St James Street. It is expected that deliveries will occur on a weekly basis, primarily by transit vans or similar vehicles, which are consistent with those typically used in the area, even by more intensive operations. St James Street provides sufficient width to accommodate a single temporarily waiting vehicle for loading or unloading, ensuring that servicing or collection vehicles will not obstruct the roadway. (Refer to image 01).

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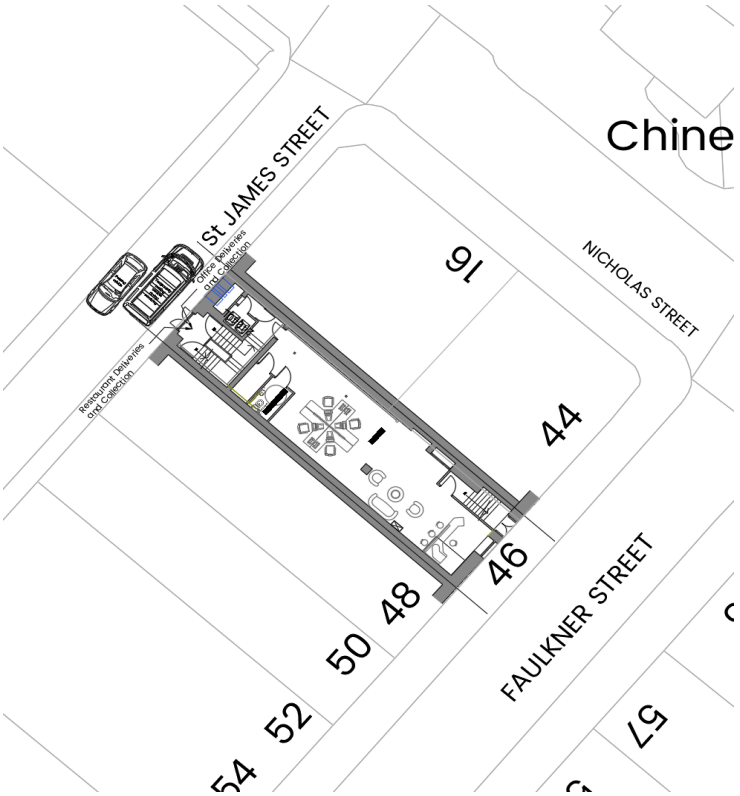


Image 01 - Basement Site Plan

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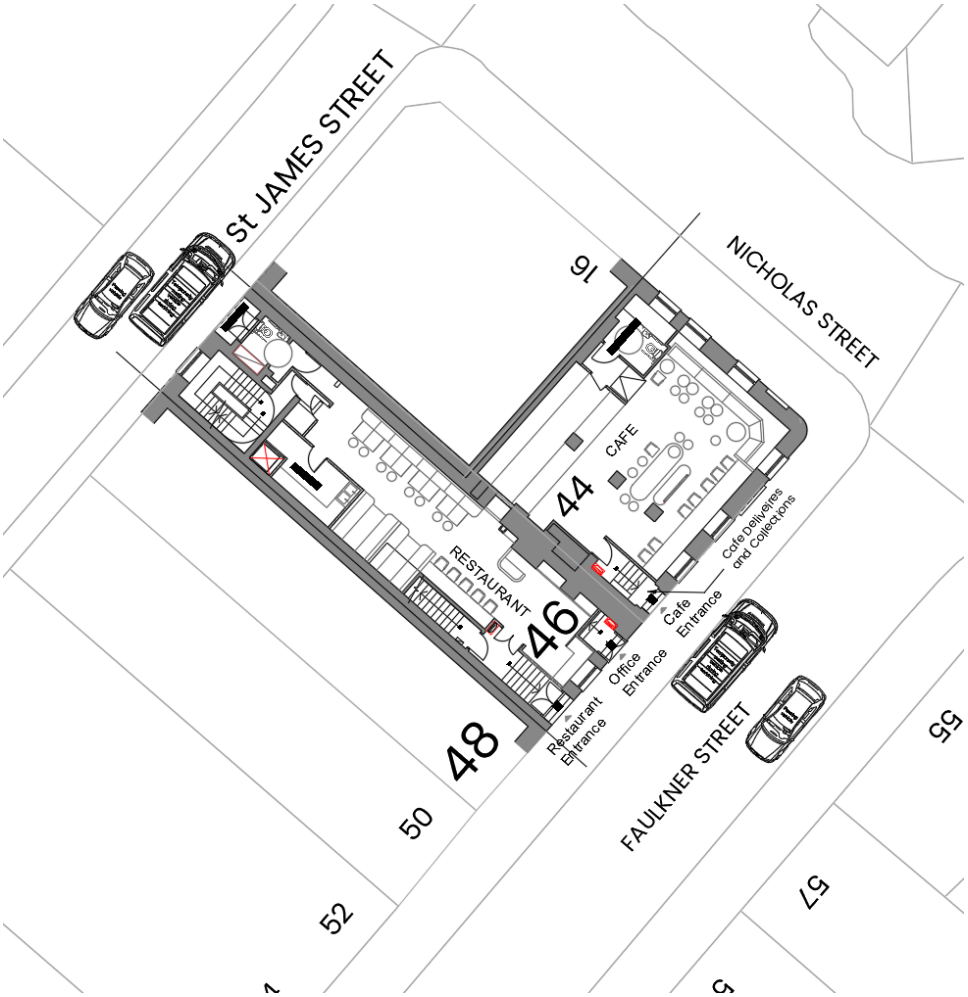


Image 02 - Ground Floor Site Plan

The ground floor will accommodate two separate operations , a restaurant and a café. Servicing for the restaurant will be undertaken from the rear of the building via St James Street. Deliveries are expected to occur daily, with goods transported from the basement level to the first-floor kitchen. Delivery drivers will also collect orders from the rear of the premises, where St James Street provides adequate space for temporary waiting vehicles. The restaurant deliveries will take place at the rear of the property from James street.

Waste Management

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5.1 Local Authority Requirements

Manchester City Council guidance for commercial developments specifies:

Offices: 2,600 litres per 1,000 m² gross floor space, with at least 50% of this capacity retained for recycling.
Restaurants / Fast Food Outlets: 1,500 litres per 20 dining spaces, with recycling capacity adjusted according to operational needs.
Bin capacity should accommodate daily operational waste and allow for segregation of recyclables.

5.2 Proposed Site Waste Management Strategy

Restaurant (first floor, 21 dining spaces)
Café (ground floor, 20 seating spaces)
Office area (63 m²)

a. Restaurant

Nature of waste: Food waste and recyclable packaging (paper, cardboard, plastic bottles, cans).
Calculation:

Use Type	Unit	Factor (L per unit)	Number of Units	Total Waste (L/week)
Restaurant	per dining space	75 L	21	1,575 L/week

b. Café (Chinese Tea House)

Nature of waste: Primarily recyclable packaging, paper cups, napkins; negligible food waste due to no on-site cooking.
Calculation:

Use Type	Unit	Factor (L per seat)	Number of Seats	Total Waste (L/week)
Café	per seat	5 L	20	100 L/week

Due to minimal food production, waste is largely recyclable.

c. Office

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Nature of waste: Paper, cardboard, minor general waste.
Calculation:

Use Type	Unit	Factor (L per 10 m²)	Area (m²)	Total Waste (L/week)
Office	per 10 m²	50 L	63 m²	315 L/week

5.3 Total Waste Generation

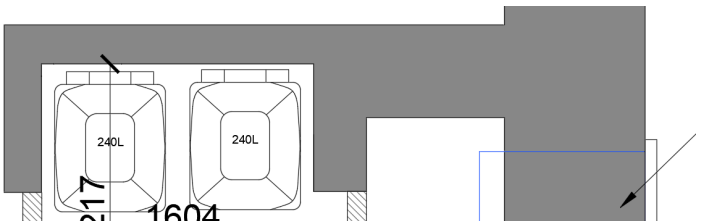
Use Type	Total Waste (L/week)
Restaurant	1,575
Café	100
Office	315
Total	1,990 per week

5.4 Bin Provision

Due to limited on-site storage capacity, it is proposed that waste will be collected on a daily or near-daily basis by a licensed private contractor.

The development will provide **2X 240 L bins** with daily collections**,** One for general waste, One for recyclables**.** The café generates minimal waste due to being a tea house with no cooking operations. The restaurant is moderate in scale (21 dining spaces) and daily collections prevent waste accumulation. The office area is small (63 m²) and generates primarily recyclable materials.
Daily collection ensures the two 240 L bins are emptied regularly, making this configuration sufficient.

We suggest installing two 240L trash bins on the basement floor of the building, which will also have a ventilation lobby. The allocated store will be minimum 1.5m × 1m, which will comfortably handle the above-mentioned expected level of waste generation. The food waste from the restaurant and café will be placed in one of these Trash bins. All recyclable waste generated by the office, restaurant, and café will go in the second bin. Up to five standard trash bags can fit in the trash bin. Trash will be kept in plastic trash sacks in the ventilated specialized Refuse Store as it's a feasible option due to the Trash bin basement position with stair access. (Refer to image 04).



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Image 04 - Bin Storage Detail

A private garbage contractor will oversee the collection of rubbish from both bins to guarantee prompt and proper disposal in compliance with regional laws and sustainable practices. Private contractors like B+M Waste Services or other local operators would oversee collection. "5 Bag-a-day" or a comparable service level is anticipated to be needed, in which the trash bags are transported from the bin store to the lobby area (Shown in image 05) for daily or alternate-day collection in the early hours of each day (between 2 and 8 am daily).

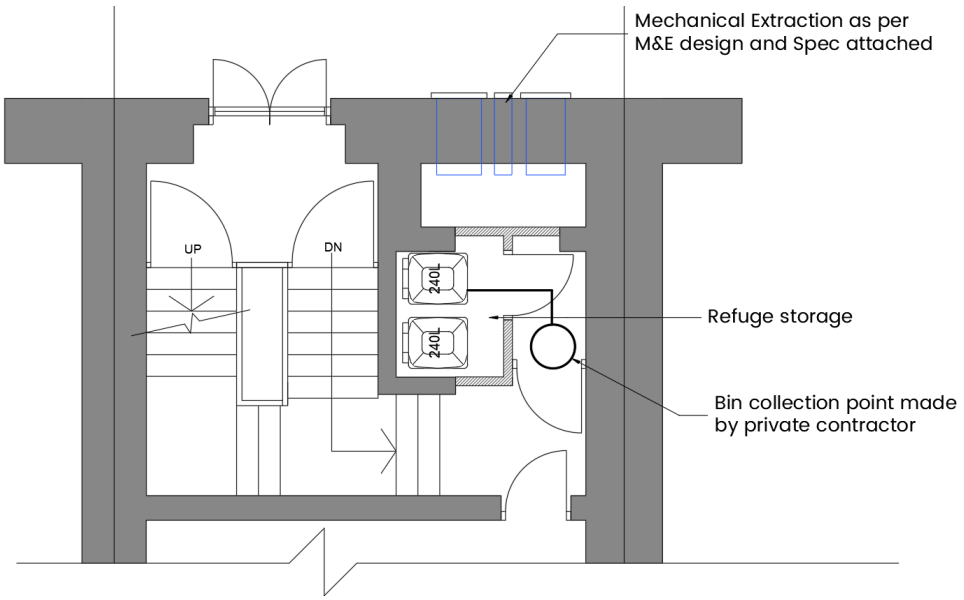


Image 05 - Bin Storage Plan and Collection point