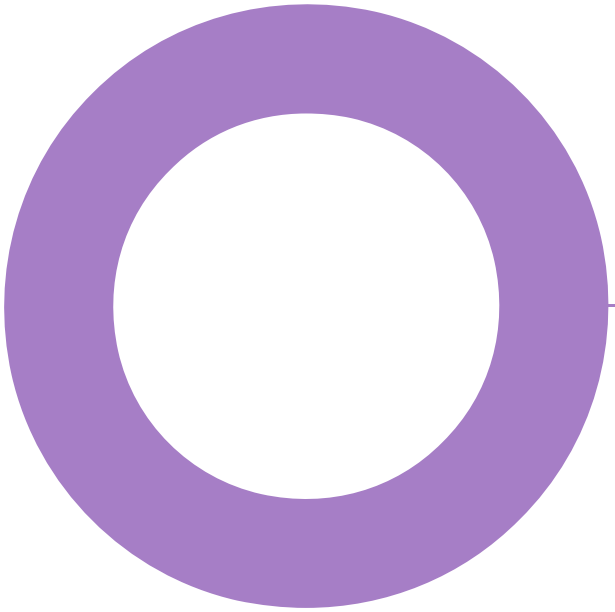
HOARE LEA
A TETRA TECH COMPANY

107 Piccadilly (Heathcote Hotel). Manchester.

Heathcote MHT PropCo Limited.

AIR QUALITY
KITCHEN EXTRACT ODOUR RISK ASSESSMENT

REVISION 01 – 05 NOVEMBER 2026



Audit sheet.

Rev.	Date	Description of change / purpose of issue	Prepared	Reviewed	Authorised
00	16/10/2026	First Draft	TB	JJ	LB
01	05/11/2026	First Issue	TB	JJ	JJ

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Executive summary.

Hoare lea have been commissioned by Heathcote MHT PropCo Limited, to undertake a Kitchen Extract Odour Risk Assessment at the request of Manchester City Council (MCC), to support the planning application for the proposed refurbishment of the basement of the existing Heathcote Hotel, located at 107 Piccadilly, Manchester, M1 2DB (the 'Site').

The proposals comprise the refurbishment of the basement and first floor of the existing Heathcote Hotel. The lower-ground floor level, which formerly contained a kitchen and restaurant, will be converted to provide 18 new guest bedrooms. The existing ground-floor restaurant and bar will be retained, with a new commercial kitchen installed in the same location as the existing ground-floor kitchen (the 'Development').

Guidance from the Institute of Air Quality Management (IAQM) has been used to consider receptor sensitivity to potential odour impacts. The receptors classified as 'high' sensitivity to potential odour impacts are the Piccadilly Lofts residential units located within 20 m of the Development on Dale Street.

An Odour Risk Assessment has been completed in line with the EMAQ 2018 Addendum to the 2005 Defra guidance on the 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'. This concluded that the Development was 'very high' risk for odour potential due to the close proximity of the existing residential properties and the type of cooking proposed. In order to preserve amenity in the locale, the ventilation and filter system for the Development must be designed to achieve very high odour control.

It has been confirmed by Harley Haddow that a very high level of odour abatement, in the form of extract air filters, activated carbon filters and an ozone injection unit, has been incorporated within the design of the Developments kitchen extract system.

It is recommended that the odour control system is serviced and maintained according to the manufacturers specifications. These measures will reduce the potential for odour and in turn, ensures that the impact on amenity will not be significant.

Based on the above, and following the implementation of the abatement measures outlined within this assessment, the Development has been sufficiently designed to reduce potential odour impacts and to conform to the principles of NPPF, the Core Strategy policies EN 16 and DM 1, and satisfy the request received from MCC, to support the planning application.

1. Introduction.

Hoare lea have been commissioned by Heathcote MHT PropCo Limited, to undertake a Kitchen Extract Odour Risk Assessment at the request of Manchester City Council (MCC), to support the planning application for the proposed refurbishment of the basement of the existing Heathcote Hotel, located at 107 Piccadilly, Manchester, M1 2DB (the 'Site').

1.1 Background.

The proposals comprise the refurbishment of the basement and first floor of the existing Heathcote Hotel. The lower-ground floor level, which formerly contained a kitchen and restaurant, will be converted to provide 18 new guest bedrooms. The existing ground-floor restaurant and bar will be retained, with a new commercial kitchen installed in the same location as the existing ground-floor kitchen (the 'Development').

To support the planning application for the Development, Manchester City Council (MCC) has requested a full Kitchen Extract Odour Impact Risk Assessment within an invalidation letter for the Development, which considers the latest Defra odour guidance.

The following Kitchen Extract Odour Risk Assessment has been undertaken, which describes the relevant legislation, assessment methodology and the baseline odour conditions that currently exist in the locality of the Application Site. The assessment will consider any potential significant odour impacts as a result of the Development and odour abatement measures.

As detailed above, the proposed kitchen will be located on the ground floor of the Development, intending to serve the ground floor restaurant within the Development. The Development is located within close proximity to existing residential units (Piccadilly Lofts), retail units, and hotels. Additionally, the updated first floor plant area for the Development means the Development Air Handling Units (AHU) intakes can be considered as a future sensitive receptor. As such, there are several nearby existing sensitive receptors and a future sensitive receptor which will be considered within this assessment.

1.2 Scope of assessment.

The scope of the assessment includes:

- Determination of baseline odour conditions;
- Assessment methodology;
- Assessment of potential odour impacts using the EMAQ's 2018 addendum to the 2005 Defra guidance document 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'; and
- Recommendation on odour abatement measures if required.

2. Defining odour.

2.1 Definition.

The EMAQ's 2018 addendum to the 2005 Defra guidance document 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'[7] describes odour as:

> *"Odour is perceived by our brain in response to chemicals present in the air we breathe. Odour is the effect that those chemicals have upon us. Humans have sensitive senses of smell and they can detect odour even when chemicals are present in very low concentrations.*
>
> *Most odours are a mixture of many chemicals that interact to produce what we detect as an odour. Odour-free air contains no odorous chemicals whilst fresh air is usually perceived as being air that contains no chemicals or contaminants that could cause harm, or air that smells "clean". Fresh air may contain some odour, but these odours will usually be pleasant in character such as the smell of freshly mown grass or sea spray.*
>
> *Different life experiences and natural variation in the population can result in different sensations and emotional responses by individuals to the same odorous compounds. Because the response to odour is synthesised in our brain, other senses such as sight and taste, and even our upbringing, can influence our perception of odour and whether we find it acceptable, objectionable or offensive."*

2.2 Effect of environmental odours.

The Institute of Air Quality Management (IAQM) document 'Guidance on the assessment of odour for planning'[1] defines the possible effects of environmental odours as:

> "*The odour effect we need to be concerned with is the negative appraisal by a human receptor of the odour exposure. This appraisal, occurring over a matter of seconds or minutes, involves many complex psychological and socio-economic factors. Once exposure to odour has occurred, the process can lead to adverse effects such as disamenity, annoyance, nuisance and possibly complaints.*
>
> *It is important to emphasise the technical differences between annoyance and nuisance:*
>
> – *annoyance – the adverse effect occurring from an immediate exposure; and*
> – *nuisance - the adverse effect caused cumulatively, by repeated events of annoyance.*
>
> *Planning policy requires that the effects of pollution on health, the natural environment or general amenity should be taken into account."*

3. Legislation, policy and guidance documents.

3.1 Legislation.

The following legislation has informed this Odour Risk Assessment and is detailed further in Appendix 1:

- Statutory Nuisance Legislation (Part III of the Environmental Protection Act (EPA) 1990 (as amended))[2].
- The Environment Act [3,4].

3.2 Policy.

The following policy has informed this Odour Risk Assessment and is detailed further in Appendix 1:

- The National Planning Policy Framework (NPPF) 2026[5].
- The Planning Practice Guidance (PPG)[6].

3.3 Guidance.

The following guidance has informed this Odour Risk Assessment and is detailed further in Appendix 1:

- The IAQM document 'Guidance on the Assessment of Odour for Planning'[1].
- EMAQ's 2018 addendum to the 2005 Defra guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems[7].

3.4 Local policy and guidance.

In addition to the documents outlined in the previous sections above, Table 1 contains a summary of the local Policy and Guidance which are relevant to this assessment.

Table 1: Local Policy and Guidance Documents

Local policy and guidance document	Summary notes
Manchester Local Development Framework – Core Strategy	Manchester Local Development Framework – Core Strategy[8] was adopted in 2012. It is the key document in Manchester's Local Development Framework and covers a period of 15 years from 2012 to 2027. It describes Manchester today and outlines the Council's vision for Manchester in 2027 along with the planning policies which will be used to deliver that vision. It also contains detailed policies for development control purposes. The relevant policies for this assessment are: • Policy EN 16 – Air Quality; and, • Policy DM 1 – Development Management.

4. Methodology of assessment.

4.1 EMAQ addendum to Defra guidance methodology.

An assessment utilising the EMAQ Addendum to the Defra guidance has been undertaken. The EMAQ Addendum to the Defra guidance identifies the factors that influence the magnitude of potential odour from kitchens as:

- The size of the cooking facility;
- The type of food prepared; and
- The type of cooking appliances used.

The risk assessment methodology outlined within the EMAQ Addendum to the Defra guidance[7] will be used to determine the level of odour risk and necessary mitigation measures.

4.2 Description of sources.

There is one kitchen facility included as part of the proposals to serve the ground floor restaurant within the Development. Details for the kitchen has been displayed in Table 2.

Table 2: Kitchen Facility included as part of the proposals

Level	Kitchen Name	Onsite Facilities	Discharge Area	Discharge velocity (m/s)
Ground Level	Commercial kitchen	There will be a seating area and kitchen onsite	First Floor Plant Deck (13 m above ground and 1 m above the adjacent building: The Brunswick)	>15 m/s

4.3 Receptor sensitivity.

The EMAQ Addendum to the Defra guidance[7] does not differentiate between the differing levels of receptor sensitivity. The IAQM guidance[1] considers receptor sensitivity to potential odour impacts based upon a combination of the frequency and duration time that receptors are likely to be present to experience a potential impact, and requirements for amenity in that location. For example, residential areas are classified as receptors of high sensitivity. In contrast, footpaths/recreational areas are classified as receptors of low sensitivity (see Appendix 1 for more detail). The IAQM guidance[1] has been used to identify the appropriate level of sensitivity for each receptor in the locale of the Development.

Table 3 presents the potential sensitive receptors within the vicinity of the Development alongside their closest distance to the kitchen extracts, which is the potential odour source, and discusses the sensitivity of the receptor locations in line with the IAQM odour guidance[1].

Table 3: Potential Sensitive Receptors in the vicinity of the proposed Commercial Kitchen

Receptor	Distance and Direction from Kitchen Extract	Sensitivity
Residential Properties	The closest existing residential properties to the kitchen extract are Piccadilly Lofts which are located within 20 m to the east, at the closest point.	High sensitivity. People will reasonably expect enjoyment of a high level of amenity and will reasonably expect to be present within their homes for continuous periods of time.
Hotels	The closest hotel to the kitchen extract is the Heathcote Hotel (the Development) intakes which are also located on the first	Medium sensitivity. Users would expect to enjoy a reasonable level of amenity, but it is

Receptor	Distance and Direction from Kitchen Extract	Sensitivity
	floor plant deck and located within 5 m, at the closest point.	expected that people in this location would only be present for limited periods of time.
Office/Commercial Properties	The closest commercial property to the kitchen extract is located approximately 40 m to the south of the kitchen extract at the closest point.	Medium sensitivity. Users would expect to enjoy a reasonable level of amenity, but it is expected that people in this location would only be present for limited periods of time.
Leisure Properties	The closest leisure property to the kitchen extract is The Brunswick pub, which is located within 20 m of the north of the kitchen extract at the closest point.	Medium sensitivity. Users would expect to enjoy a reasonable level of amenity, but it is expected that people in this location would only be present for limited periods of time.
Pedestrian Foot Path	The pedestrian foot path (Back Piccadilly) is located within 20 m to the east of the kitchen extract, at the closest point.	Low sensitivity. The pavement is of transient exposure to potential odours, and it is expected that people in this location would only be present for limited periods of time.
Car Parking Spaces	The closest on street parking spaces are located approximately 35 m to the south of the kitchen extract, along Lena Street.	Low sensitivity. The car parking spaces are of transient exposure to potential odours, and it is expected that people in this location would only be present for limited periods of time.

4.4 Assessment criteria.

The EMAQ Addendum to the Defra guidance provides an approach of determining odour control requirement by way of a risk-based methodology. The scoring criteria as outlined within the EMAQ guidance is presented within Table 4.

Table 4: Scoring Criteria

Criteria	Score		Details
Dispersion	Very Poor	20	Low level discharge, discharge into courtyard or restriction on stack.
	Poor	15	Not low level but below eaves, or discharge at below 10m/s.
	Moderate	10	Discharging 1m above eaves at 10 -15m/s.
	Good	5	Discharging 1m above ridge at 15 m/s.
Proximity of Receptors	Close	10	Closest sensitive receptor less than 20m from kitchen discharge.
	Medium	5	Closest sensitive receptor between 20 and 100m from kitchen discharge.
	Fair	1	Closest sensitive receptor more than 100m from kitchen discharge.
Size of Kitchen	Large	5	More than 100 covers or large sized take away.

Criteria	Score		Details
	Medium	3	Between 30 and 100 covers or medium sized take away.
	Small	1	Less than 30 covers or small take away.
Cooking Type (odour or grease loading)	Very High	10	Pub (high level of fried food), fried chicken, burgers or fish & chips.
	High	7	Kebab, Vietnamese, Thai or Indian.
	Medium	4	Cantonese, Italian, French, Pizza (gas fired)
	Low	1	Most pubs (no fried food), Tea rooms

Based on the summation of the contributions from dispersion, proximity of receptors, size of kitchen and cooking type as outlined within Table 4 the odour control required, and risk of impact is determined using the criteria in Table 5.

Table 5: Level of Risk, Odour Control Requirement and Significance Score

Impact Risk	Odour Control Requirement	Significance Score
Low to Medium	Low level odour control	Less than 20
High	High level odour control	20 to 35
Very High	Very high level odour control	More than 35

5. Baseline conditions.

5.1 Surrounding area.

The Site is located within the Manchester City Council (MCC) administrative area at the approximate National Grid Reference (NGR): X 384600 Y 398150. The Site is bound by Lena Street to the south with office and hotels located thereafter; Back Piccadilly to the east and residential units thereafter; The Brunswick pub to the north with Paton Street thereafter; and Piccadilly to the west with hotels thereafter.

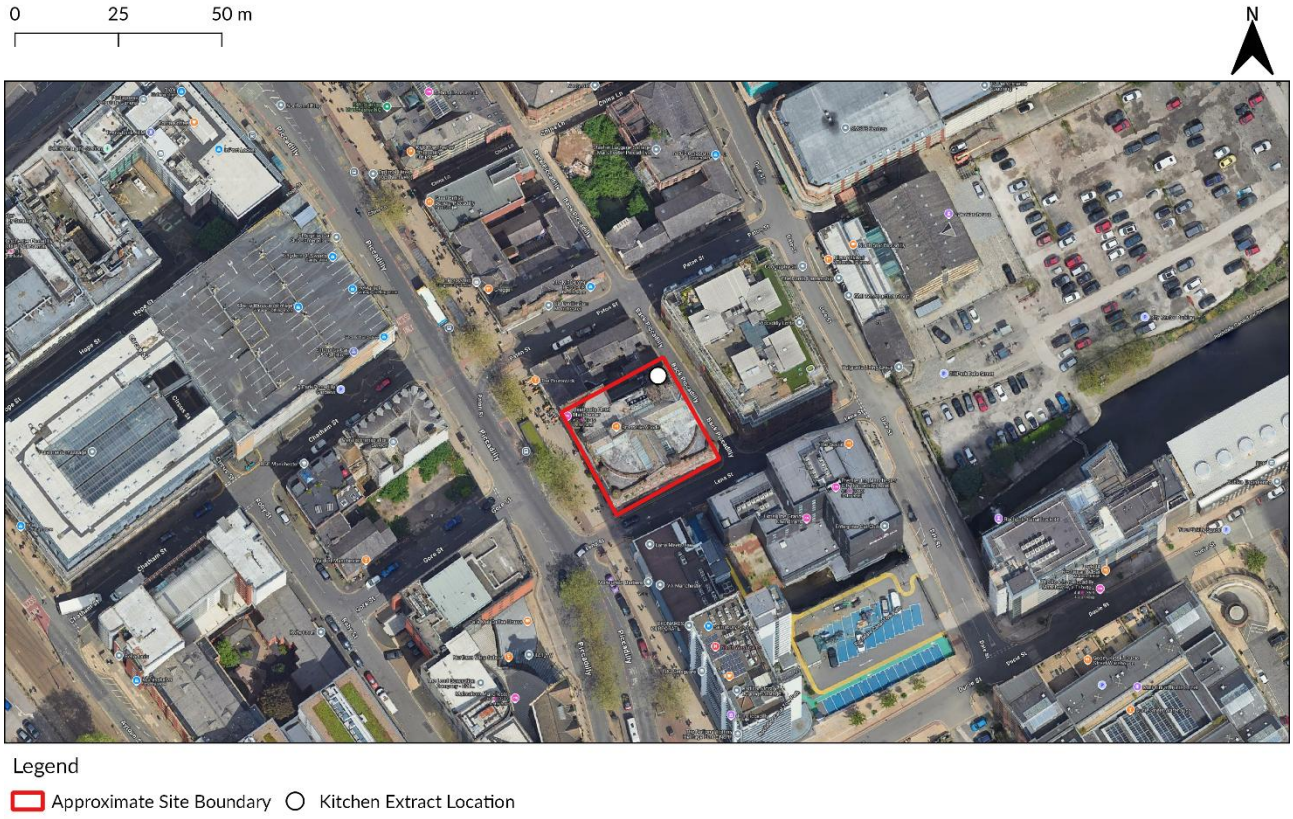


Figure 1: Location of the Site, and the Kitchen Extract. Contains Google Maps Data © Crown Copyright and Database rights 2026.

6. Assessment of potential odour impacts.

The assessment approach provided by the IAQM guidance[1] and the EMAQ 2018 addendum to the 2005 Defra guidance[7] are considered within this section, together with a review of the effectiveness of the proposed odour control.

6.1 Heathcote hotel commercial kitchen.

A summary of the assessment for the Development and associated cooking related food odour is presented in Table 6. Details have been provided by the project engineers at Harley Haddow and are considered to be representative of the worst-case kitchen fit-out.

Table 6: Assessment of the kitchen extract for odour control requirements following EMAQ/Defra methodology

Category	Score	Detail
Dispersion	20	Based on the information provided by Harley Haddow and presented within Section 4, the kitchen extract system will be located on the first-floor plant deck. The discharge velocity will be >15 m/s, discharging 1 m above the adjacent buildings ridge, however, the extract will still be below the roof level of the Development and within close proximity to the Development intake and existing openable windows. Therefore, the level of dispersion is considered to be very poor.
Proximity of the Receptors	10	As outlined within Table 3, there are multiple receptors which are located in close proximity to the kitchen extract system, with the nearest being the Development intake locations located at the first floor plant deck. The nearby residential properties present the highest risk for sensitivity to potential odour impacts. These receptors are considered to be highly sensitive to potential odour impacts according to IAQM guidance. Therefore, based on guidance from both the IAQM and Defra, the proximity of receptors is considered to be 'close' distance from the Site.
Size of Kitchen	3	The kitchen is likely to prepare 80 covers a day. Therefore, the kitchen size is considered to be medium.
Cooking Type	10	At the time of writing, the type of food preparation was unknown. However, it has been advised that the commercial kitchen will include the use of combination ovens, electric grills and a charcoal oven. Therefore, the odour and grease loading are considered to be very high as a worst-case scenario.
Total Score	43	
Level of Odour Control Required	Very High	

The EMAQ Addendum to the Defra guidance[7] states, "the greater the potential risk of causing harm to the amenity or causing a nuisance, the more effective the odour abatement must be". As presented above, the overall score of the Development and associated cooking related food odour is 43 and the kitchen is considered to have a very high risk of odour impacts without odour control. Therefore, a very high level of odour abatement is required in order to protect the amenity of sensitive receptor locations in the locale.

7. Odour abatement.

The proposals include an allowance for grease filters, located within the kitchen extract canopy. At the time of writing, the proposed abatement does not provide sufficient abatement for 'very high' odour control, as outlined within the EMAQ guidance[7].

EMAQ guidance[7] recommends the following odour abatement systems to achieve a very high level of odour control:

1) Fine filtration or electrostatic precipitators (ESP) followed by carbon filtration (carbon filters rated with a 0.2 - 0.4 second residence time);
2) Fine filtration or ESP followed by carbon filtration and by counteractant/neutralising system to achieve the same level of control as 1
3) Fine filtration or ESP followed by UV ozone system to achieve the same level of control as 1.

It is recommended that the end tenant follow filtration specifications detailed in the EMAQ guidance[7] and additional filters are included within the design to help achieve a 'very high' level odour control detailed above.

It has been confirmed by Harley Haddow that the following abatement will be included within the design of the kitchen extract system, in order to achieve a very high level of odour control and satisfy the request received from MCC:

1) G4 Extract Air Panel Filter;
2) F7 Extract Air Bag Filter;
3) H11 Extract Air HEPA Filter;
4) Activated Carbon Filters for odour removal; and,
5) An Ozone Injection Unit.

The end tenants will be required to maintain the ventilation and filter system to ensure that grease does not build up and cause odour. Maintenance may include the inspection and cleaning of the grease filters and replacement, where necessary and the schedule of maintenance should be in line with the manufacturer's recommendations.

In addition, for the specified odour control system it is recommended by the EMAQ guidance[7] that the maintenance includes:

- Changes of the fine filters every two weeks; and
- Changes of the carbon filters every four to six months.

The inclusion of odour abatement measures as outlined above assists in reducing the potential for odour and in turn, reduces the potential impact on amenity at the sensitive receptor locations identified within this assessment. As such impacts associated with odour from the Development are expected to be not significant.

8. Conclusions.

This Kitchen Extract Odour Risk Assessment has been produced at the request of MCC, to support the planning application for the proposed refurbishment of the basement of the existing Heathcote Hotel, located at 107 Piccadilly, Manchester, M1 2DB (the 'Site').

Guidance from the IAQM has been used to consider receptor sensitivity to potential odour impacts. The receptors classified as 'high' sensitivity to potential odour impacts are the residential properties located within 20 m of the Development.

A Kitchen Extract Odour Risk Assessment has been completed in line with the EMAQ 2018 Addendum to the 2005 Defra guidance on the 'Control of Odour and Noise from Commercial Kitchen Exhaust Systems'. This concluded that the Development was 'very high' risk for odour potential due to the close proximity of the existing residential properties and the type of cooking proposed. In order to preserve amenity in the locale, the ventilation and filter system for the Development must be designed to achieve very high odour control.

It has been confirmed by Harley Haddow that a very high level of odour abatement, in the form of extract air filters, activated carbon filters and an ozone injection unit, has been incorporated within the design of the Development's kitchen extract system.

It is recommended that the odour control system is serviced and maintained according to the manufacturers specifications. These measures will reduce the potential for odour and in turn, ensures that the impact on amenity will not be significant.

Based on the above, and following the implementation of the abatement measures outlined within this assessment, the Development has been sufficiently designed to reduce potential odour impacts and to conform to the principles of NPPF, the Core Strategy policies EN 16 and DM 1, and satisfy the request received from MCC, to support the planning application.

9. References.

[1] Institute of Air Quality Management (2026), Guidance on the assessment of odour for planning, version 2.0 – [online] (Last accessed: 06/10/2026), Available: https://iaqm.co.uk/wp-content/uploads/2013/02/Odour-guidance_final_Sept26.pdf
[2] The Stationery Office (1990) Environmental Protection Act 1990 - [online] (Last accessed: 07/10/2026), Available at: legislation.gov.uk/ukpga/1990/43/part/III
[3] The Stationery Office (1995) The Environment Act 1995 (Part IV), London
[4] The Stationary Office (2021) Statutory Instrument 2021, The Environment Act 2021, London
[5] Department for Levelling Up, Housing and Communities, (2026) National Planning Policy Framework, Department for Levelling Up, Housing and Communities, London. Available: National Planning Policy Framework (publishing.service.gov.uk)
[6] Ministry of Housing, Communities & Local Government (2019) Planning Practice Guidance, London
[7] EMAQ, Ricardo-AEA (2018) Addendum to the 2005 Defra guidance Control of Odour and Noise from Commercial Kitchen Exhaust Systems
[8] Manchester City Council (2012) Core Strategy 2012–2027 – [online], (Last accessed: 07/10/2026), Available at: https://www.manchester.gov.uk/info/200074/planning/6573/core_strategy_2012-2027

Appendix 1 – Legislation, policy and guidance.

Table 7: Legislation and National Policy Summary Table

Legislation and national policy	Summary notes
The Environment Act 1995 (Part IV)	The Environment Act requires the Secretary of State to publish an air quality strategy and local authorities to review and assess the quality of air within their boundaries (the latter is known as Local Air Quality Management)
Statutory Nuisance Legislation	Odour emissions from premises are typically controlled through the Environmental Permitting (England and Wales) Regulations (2007), and subsequent amendments or by the Statutory Nuisance provisions in Section 79 of Part III of the Environmental Protection Act (1990). Statutory nuisance is defined for the purposes of the 1990 Act and includes: *"any dust steam, smell or other effluvia arising on industrial trade or business premises and being prejudicial to health or a nuisance."* Enforcement of the statutory nuisance provisions under the Act is by the Local Authority, whose officers are required to provide an independent evaluation of whether there is a nuisance or not. If the Local Authority is satisfied that a statutory nuisance exists or is likely to occur or reoccur, it must serve an abatement notice. The Local Authority can insist that there be no malodour beyond the boundary of the premises where odour generating activities are taking place. A defence is to show that the process causing the nuisance is being controlled using Best Practicable Means. It should be noted that planning policy requires that general amenity should be taken into account and that loss of amenity does not equate directly to nuisance. It is often the case that loss of amenity occurs at much lower levels of odour exposure than what would be considered as a statutory nuisance.
National Planning Policy Framework	The National Planning Policy Framework (NPPF) 2026 sets out the government's policies for plan-making and for making decisions on development proposals in England. These have been split into dedicated plan-making and national decision-making policies. This version replaces the previous NPPF published in 2024 and existing development plan policies inconsistent with decision making policies in this document should carry less weight in comparison to this framework. It includes advice on when air quality should be a material consideration in development control decisions. The NPPF has been considered as a whole document, with the relevant air quality policies outlined below: P1: Planning for clean and safe places (Parts 1a and 1b) P3: Living conditions and pollution (Parts 1, 2a, 2b, 2c and 3) TR3: Locating development in sustainable locations (Part 1d) DP3: Key principles for well-designed places (Part 2c) HC5: Hot food takeaways (Part 1b)

Legislation and national policy	Summary notes
Planning Practice Guidance	The NPPF is supported by Planning Practice Guidance (PPG) which sets out relevant information for this assessment in: Paragraph 001 (Reference ID: 32-001-20191101) Paragraph 002 (Reference ID: 32-002-20191101) Paragraph 005 (Reference ID: 32-005-20191101) The PPG also sets out the information that may be required in an air quality assessment in: Paragraph 007 (Reference ID: 32-007-20191101) It also provides guidance on options for mitigating air quality impacts in: Paragraph 008 (Reference ID: 32-008-20191101):
The IAQM document 'Guidance on the Assessment of Odour for Planning'	The IAQM document 'Guidance on the Assessment of Odour for Planning' provides clear guidance to assist practitioners involved in odour assessments for planning purposes to determine potential amenity impacts. To facilitate the assessment of significance of predicted odour exposure on amenity, the guidance defines receptor sensitivity and proposes 'odour effect descriptors' which combine the relative sensitivity of the receptors, the nature (or offensiveness) of the odour. The IAQM guidance for defining the odour sensitivity of different types of receptors is outlined below. High Sensitivity Receptor Surrounding land where: • Users can reasonably expect enjoyment of a high level of amenity; and • People would reasonably be expected to be present here continuously, or at least regularly for extended periods, as part of the normal pattern of use of the land. Examples may include residential dwellings, including gardens, hospitals, schools/education sites. Medium Sensitivity Receptor Surrounding land where: • Users would expect to enjoy a reasonable level of amenity, but wouldn't reasonably expect to enjoy the same level of amenity as in their home; or • People wouldn't reasonably be expected to be present here continuously or regularly for extended periods as part of the normal pattern of land use. Examples may include offices, commercial premises which do not themselves represent a source of odours, retail premises, cemeteries and playing/recreation fields. Low Sensitivity Receptor Surrounding land where: • The enjoyment of amenity would not be reasonably be expected; or • There is transient exposure, where people would reasonably be expected to be present only for limited periods of time as part of the normal pattern of use of the land. Examples may include commercial or light industrial premises which do not themselves represent a source of odours, heavy industrial sites, farms, footpaths and roads.
Guidance on the Control of Odour and Noise from Commercial	EMAQ's 2018 addendum to the 2005 Defra guidance on the Control of Odour and Noise from Commercial Kitchen Exhaust Systems provides clear guidance to the regulation of commercial kitchens and the issues of odour and noise emissions from the associated exhausts. This

Legislation and national policy	Summary notes
Kitchen Exhaust Systems	guidance is not a statutory document but provides information on best practice techniques for the minimisation of odour and noise from kitchen exhaust systems.

Appendix 2 – Professional experience.

Lauren Buchanan (Hoare Lea), MSc, BSc (Hons), AMIEnvSc, MIAQM

Lauren is a Principal Air Quality Consultant at Hoare Lea. She is an Associate Member of the Institution of Environmental Sciences and a Member of the Institute of Air Quality Management. She has worked on a range of projects gaining experience in many different aspects of air quality assessment, including monitoring and detailed dispersion modelling of dust, odour, roads and industrial emissions for a variety of sectors and to fulfil Local Air Quality Management (LAQM) duties on behalf of Local Authorities. Lauren has undertaken air quality assessments for permit requirements and planning applications, including stand-alone reports, Environmental Impact Assessments, Habitats Regulations Assessments and Development Consent Orders.

Josh Jones (Hoare Lea), MSci (Hons), MIEnvSc, MIAQM

Josh is a Principal Air Quality Consultant with Hoare Lea. He has over 8 years' experience in the Air Quality field. His role includes the production and project management of air quality assessments, including monitoring and detailed dispersion modelling of dust, odour, roads and industrial emissions, in support of both planning and permit applications for a wide variety of clients across a range of sectors, including residential, industrial, energy and healthcare. He also has detailed knowledge of the LAQM process, the EIA process, co-ordination of multi-disciplinary environmental impact assessment work in support of planning applications and dispersion modelling studies.

T-Jay Brown (Hoare Lea), BSc, AMIAQM

T-Jay is an Air Quality Consultant with Hoare Lea. He is an Associate Member of the Institution of Environmental Sciences and an Associate Member of the Institute of Air Quality Management. T-Jay has worked on a range of projects within multiple sectors such as industrial, education and residential.

At Hoare Lea, T-Jay has worked on the air quality assessments for projects which have been successfully submitted for planning. Additionally, he has experience in undertaking detailed dispersion modelling of roads, air quality monitoring and producing indoor air quality plans. T-Jays interests lie in air quality management and its relation to public health and wellbeing.

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