

Foreword

1. This guide replaces the previous Defence Estates Design and Maintenance Guide 18 – Design of Catering Facilities published in September 1999 and its subsequent amendments dated August 2004 to 2009. A table of the amendments are enclosed within this publication
2. This guide is prepared by Defence Food Services Team Staff primarily for use in contracts which include the provision of new build or refurbished Service kitchens, dining rooms or leisure facilities and the provision of new or replacement catering equipment.
3. When this guide is used in connection with a Defence contract it is to be read in conjunction with the document setting out the contractual requirements particular to that contract.
4. Whilst this guide was commissioned for use on MOD contracts, it is acknowledged that it could be usefully applied to other contracts. It may, therefore, be used outside the MOD estate, however, no warranty is given as to the accuracy of this specification or its fitness for any purpose.
5. This guide has been devised for the use of the Crown and its contractors in the execution of contracts for the Crown. The Crown hereby excludes all liability (other than liability for death or personal injury) whatsoever and howsoever arising (including, but without limitation, negligence on the part of the Crown, its servants or agents) for any loss or damage however caused where this document is used for any other purpose.

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