



ROBINSON COLLEGE

# Sustainability Report

2022-2023



Robinson College  
University of Cambridge

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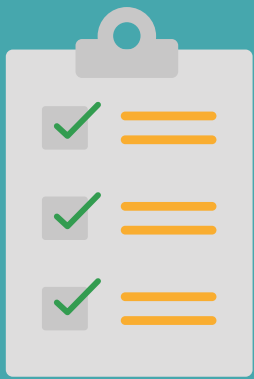
# Introduction



Following the production of the last Sustainability Report, 2022 largely saw the return to normality that we had been waiting for at the College. With the College buildings full again with students, staff and Fellowship, the sustainability principles that underpin so much of the work that takes place at Robinson College held strong and developed further.

The May Ball Committee for the 2023 event have also made sustainability a key element of their planning, and are working with the various operational Heads of Department for guidance. We look forward to seeing how these principles contribute to both the running and clean-up after the event.

2022 has had some notable highlights, that are detailed within this report and include:



- Achievement of our fourth consecutive Platinum Award from the NUS Green Impact Scheme
- Completion of the Long Court water ingress project during the summer vacation. This phase of works had to contend with record-breaking hot temperatures and typically for the UK, the threat of rain as we neared the end!
- The development of the Sustainability Committee and the level of activities that have been undertaken to tackle the objectives that were set out for College Council last year to tackle the challenges of scope 1 and 2 emissions.



Our Green Team continue to plan community awareness and engagement programmes as we look to share our sustainability efforts and experience, working with local schools and businesses so that we can take others with us on our sustainability journey.

Our kitchen team have built on the success of the inaugural plant food fayre in January 2022, and hosted a second, successful event. They have also launched a 100% plant-based conference menu selection, and have held plant based Formal Halls and constructed similar menus for the SCR and Garden Restaurant.



We hope that the 2022/23 Sustainability Report will show members of the Governing Body that the teams are not resting on their laurels after the successes of last year, and that they remain hungry to push on and achieve more. This year more than ever, with soaring energy costs, the full College community has to work together and 'live' the sustainable principles every day when we are in College. We will achieve so much more if this can happen – here's to a fantastic 2023.



**(left to right):** Rosalind Marsh (Conference & Events Co-Ordinator), Kevin Breeze (Head of Conference & Catering Services), Nick Lomax (Bursars' Assistant), Ginny Barker (Deputy Head Gardener), David Reynolds (Head Porter), Gary Dougan (Head Chef), Dr Paul Griffiths, Jeremy Mildenhall (Maintenance Manager)

Robinson College’s Green Team were delighted to receive yet another Platinum Award this year from Green Impact for our efforts on Sustainability throughout College. This is the fourth year in a row that Robinson has been awarded this highest accolade from Green Impact, and Robinson was just one of eight Colleges in Cambridge to do so this year. This is a massive achievement and thanks go to all involved in this exciting journey.

We received great feedback from the Green Impact auditors and are looking forward to continuing our Green Journey upwards and onwards.

***‘A truly inspiring team, who are working hard not only on Green Impact’s criteria but also on many other “green” projects outside the booklet. The team knows what they are doing and always trying to bring it to the next level. Hope that they will continue with their efforts and set an example for other institutions!’***

The Sustainability Committee here at Robinson have a Green Action Plan in operation, which sets out targets and goals to help us on our Journey to Carbon Neutral, and we look forward to embarking on the next chapter.









# The Sustainability Committee



The Sustainability Committee is an advisory body entrusted with the roles of overseeing and advising on all matters relating to the College's sustainability policy and practice in relation to College operations.

The Robinson College green journey continues with both scope 1 & scope 2 reduction projects and scope 3 activities to assist reduction. Detailed below is an update on the activities undertaken in 2022

## College actions for reducing scope 1 & 2 emissions:

-  Water storage temperatures have been reduced from 80 to 70 degrees across College
-  Heating temperatures in all buildings have been lowered by 2 degrees
-  4 Adams Road and College Offices refurbished including new insulation, new windows and doors, and energy efficient boilers installed in 4 Adams Road
-  Continuing project to replace all light bulbs with LEDs
-  All required replacement of single glazed doors/windows were done with double-glazed units. This included rooms on N and Q staircases, 4 Adams Road, and Flat 14 windows and roof sections
-  Run time of all heating in all College buildings (12 buildings) was reduced by 1 hour.

## College actions for reducing scope 1 & 2 emissions:

-  NUS Green Impact Platinum Award winner. 2021/22 was the fourth year in a row that Robinson College has been awarded the top accolade for our Green Impact actions. In 2021/22 we were one of 8 Colleges in Cambridge that achieved this. From our submission, the Robinson Sustainability Team was invited to discuss their achievements with the Green Impact team, and were encouraged to support their work with further suggestions for development of this award process
-  Robinson College has adopted a project from one of our students to assist all students with waste recycling. The 'Where is the Bin' project is now live on our website and is designed to assist students locate all recycling bins for whatever item they wish to dispose of (see page 8)
-  Robinson College has been the only College to arrange a Plant Food Fayre. To date we have hosted two free events aimed at educating all students, staff and Fellowship to the opportunities of plant food. We have received some fantastic feedback, and as a result have been able to introduce more plant food items in our GR and SCR menus. We have received excellent press coverage from these events both from Greenlines (part of Green Impact) and Meet Cambridge
-  Plant food conference menus. We have introduced and promoted plant food menus for all our conference organisers as part of our Green Options For All. We represented Robinson College at the Sustainability Show at the Barbican Centre in Nov 2022 to promote our activities.

# The Sustainability Committee



Plant food Formal Halls. As a College we have hosted a very successful plant food Formal Hall for both High table and Lower Hall. This was well received by all and following, the plan is to hold such events at least once per term



'How You Can Assist our Green Journey'. This guidance document has been issued to all students, staff and Fellowship, detailing how they can make a difference to the Green Journey with simple steps



Carbon footprint menu guidance has been introduced in all menus informing customers about the carbon footprint measurement associated with each menu item



Changed our supplier of timber to UK locally grown Suffolk Plantation



A focus group has been established to review and prioritise "big ticket" items to enable the drive towards carbon neutrality.



## Your Sustainability Committee Members for 2022/23



Kevin Breeze - Head of C&C Services (Chair)

Nick Lomax - Bursar's Assistant

Ginny Barker - Gardener

Stuart Keeling - Chef de Partie

Gary Dougan - Head Chef

Dave Johnson - IT Manager

Julie Allen - Housekeeping Manager

Ros Marsh - Conference Co-ordinator

Jeremy Mildenhall - Maintenance Manager

Ellie Moore - Conference & Events Manager

David Reynolds - Head Porter

Andras Droppa - Undergraduate

Ruth Jepkemoi - Graduate Student

Dr PT Griffiths - Fellow

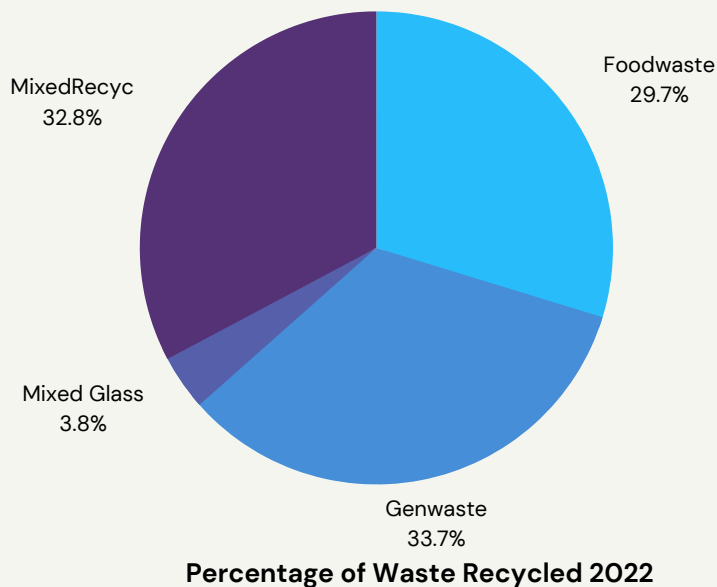
Prof JA Williams - Fellow

# Housekeeping Team



## Waste & Recycling

Unlike previous years, this year has been a normal year with regards to our waste disposal needs. Our mixed recycling percentage has dropped a little and we need to increase this in 2023. An area where we can start to achieve this, is to encourage the College community to segregate waste correctly. The May Ball Committee have incorporated this awareness into their planning for the 2023 event.



**British Heart Foundation**



I am pleased to say that the clothing banks have continued to be well used and we now have a new dedicated University Account Executive who is able to give us figures for the donations that are made through the clothing banks we have on site.

Last year (January to December 2022) our college has collected the most bags and therefore raised the most money out of all the 17 all the colleges that take part in the scheme.

The total of our two collection bins (1342 bags) have generated twice as much quantity of items than the next successful college (631 bags). This has increased over the past few years – our last available figures were from 2017 and we collected 742 bags in total that year.

This is a very successful scheme that is contributed to by the local community as our clothing banks are sited in a position that is available for everyone to use, not just the college community

Last year, the university as a whole have raised £88,536 through 6,324 bags of donations which equates to 50.5 tonnes of items diverted from landfill.

The scheme was first launched in 2011 and over this period Cambridge University as a whole have raised £947,167 and diverted 542,1 tonnes from landfill – that's the equivalent weight of 77 African male elephants and 3,194,239 kg's of CO2 emissions.



All our printer cartridges are sent off to Zero Waste Recycling to avoid anything being sent to landfill. Cartridges are reused where possible, or broken down into components that can be recycled.

DATE RANGE	NO. PRINTER CARTRIDGES SENT	NO. ITEMS REUSED	NO. ITEMS RECYCLED
01 Jan 2021 - 31 Dec 2021	159	81%	19%
01 Jan 2022 - 31 Dec 2022	74	66%	34%

## Beginning of Term Sale

As in previous years, at the end of the Easter term, we collect belongings that the students leave behind, store them and then offer them to the students to re-use in return for a donation to charity. This year we had more items than previous years and raised **£1012.83** for the East Anglian Air Ambulance.

Tammy Swiderski, from the East Anglian Air Ambulance Service Fundraising Team, got in contact with Lynne Freestone after we sent our monies in, stating:

*"I wanted to get in touch to introduce myself and say a massive thank you for the recent donation you passed on to the charity from the recent beginning of term sale. It sounds like it was a great success!"*



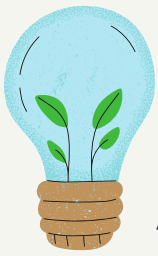
## "Where are the bins?"

In 2022 Jessica O'Flaherty, one of our 2nd year students, completed a project as part of 'Engage for Change'. This is a programme for people who want to learn to make change happen, through having effective conversations with those around them. They design, implement and evaluate their own environmental sustainability-related interventions, using the University as a testing-ground for the skills that they develop through the programme. See [here](#) for more information:

Jessica designed and implemented, in liaison with various college staff, a reference system to help the college community find out where they can correctly dispose of their waste. This is easily accessible through the college website and explains where you can dispose of 29 different types of waste. Just click the recycle symbol below to see how it works.







## And we didn't stop there...



The British Heart Foundation collected 12 rooms of old furniture that was replaced in the hostel refurbishment programme



We took some bed throws that were surplus to requirements and some old stock of shampoo and shower gel to Jimmys night shelter



We moved our dry cleaning provider to a local environmentally friendly company who collect and deliver it using cycles rather than motorised transport



We sent old mattresses to a company that recycles them by breaking them down into component parts



We successfully used Warpit, the University reuse/recycling scheme. The Department of Engineering collected 6 extremely large whiteboards that we are not able to use and had been sitting in one of our stores for years



We stopped providing linen to students. This has significantly reduced our laundry servicing and our impact on the environment

## I.T. Team



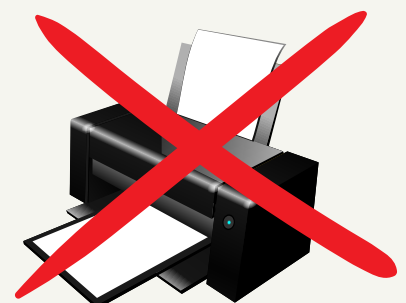
Over the summer 60 of the college's admin PCs were replaced with new Dell, with 80% efficient 200w power supplies, and deployed with Windows 11 enhanced power saving settings, and features such as wake on LAN so that they can be turned off and able to be powered on remotely as required for staff/IT to access them.

A number of the old machines were recycled and went to staff and a number of the others are being used as replacements for student computer room machines rather than being sent to commercial recycling.

Approximately half a ton of recycling went to Cambridge Computer Recycling for reuse where possible and environmentally responsible recycling where that isn't possible.

Work on the student billing system has continued to reduce printing with student and funder bills being sent by email rather than printed.

The clocking-in system in catering has been extended to both permanent and casuals. Now electronic, this saves the printing of timesheets and sign-off paperwork etc.



# Catering Team



The Catering team have continued their initiatives to help reduce scope 3 emissions throughout the department in 2021/22. The work has covered 6 main areas as listed below:

- Vegan, vegetarian & plant-based awareness
- Communications
- Materials & Packaging
- Working with our suppliers
- Energy Saving
- Fresh & Recycling



## Vegan, vegetarian & plant-based awareness

- 75% reduction of ruminant meat across all our catering outlets
- Huge increase in vegan and vegetarian food on all menus
- Vegan options available twice daily during term time
- The vegan and vegetarian options are always presented first at the Garden Restaurant Servery
- We have reduced the use of milk based products
- All egg and egg products are sourced from free-range farms
- We promote the consumption of more plant-based food (see the Plant Food Fayre later in this report).
- Members of the kitchen team have attended advanced vegan cookery training courses
- There have been themed Formal Halls and the Garden Restaurant servery often features vegan and meat-free evenings



## Communications

- Individual dishes are labelled on the menus, so that consumers are aware of which meals equate to the lowest carbon emissions throughout sourcing and production
- We show on the menus when local, seasonal produce is being used at both events and within the various catering outlets
- Via email, the Sustainability Committee, press releases and working to achieve awards, we have increased the awareness of the need for more sustainable practices in all areas of College life
- The catering team displays posters on various noticeboards highlighting the benefits that can be realised by reducing waste water and energy



# Catering Team

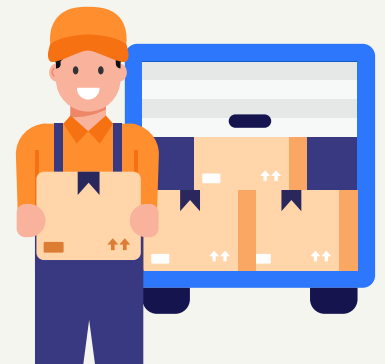


## Materials & Packaging

- Recycling of all plastic cans, cardboard and glass
- Packaging from suppliers is recycled as much as possible (eg. cardboard from fruit and vegetables and egg boxes go back to suppliers)
- All fresh meat / poultry deliveries are decanted into bespoke, re-usable plastic containers to minimise cardboard deliveries to College
- We use biodegradable and compostable takeaway packaging, plates and cutlery in some of our catering outlets.

## Working with our suppliers

- Reducing food waste wherever possible through shrewd ordering processes
- Ensure that, via the supply chain and distribution systems, that our suppliers are working to reduce their own carbon footprint
- We ensure that animal welfare is high on our agenda when procuring eggs, poultry, meat (including adherence to the Red Tractor Assured Standards as a minimum) and dairy produce
- We work with organisations that will increase awareness of our sustainable policy such as the Sustainable University Association

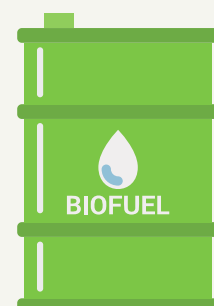


## Energy Saving Initiatives

- Continued use of electric pulled trolleys
- Reducing the frequency of deliveries to College

## Fresh and recycling

- Introduction of a herb garden to College. The kitchen also uses pears, apples, wild rocket, quince, and Jerusalem artichokes that are all grown on the College grounds
- All waste cooking oil from the College kitchens is collected and turned into biofuel
- We have fitted a chilled still and sparkling water dispenser that substantially reduces the cost of purchasing pre-bottled mineral waters.



# Plant Food Fayre

On Wednesday 26th October 2022, the catering team at Robinson College held their second successful Plant Food Festival to raise awareness of the flavour opportunities and dishes available with plant-based food.

Just like the inaugural event in January 2022, attendees were amazed at the tastes from plant based ingredients and the phrase "I can't believe it's not meat" was evident again! The event was not designed to try and get everyone to turn vegan....simply to broaden our food horizons and surprise a few people...which we did!

The menu for the event is detailed below:



Heura Chori burger in a bun with baby gem lettuce, griddled beef tomato and red pepper aioli

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Caribbean Seitan jerk curry with Saffron Basmati rice

~~~~~

Sashimi zalmon katsu curry with coconut Jasmine rice

~~~~~

Vegan shawarma kebab in pitta bread with a shredded cabbage salad and a chilli sauce

~~~~~

Vegan dough balls with a selection of vegan dips

~~~~~

Cajun black bean and quinoa salad with avocado

~~~~~

Live demonstration of fresh homemade vegan pasta and various vegan sauces to sample

~~~~~

Chocolate brownie

Waffles with a mixed berry compote

Zero egg lemon tart



## Themed Garden Restaurant Menu

Following on from the success of the second plant food fayre, the catering team are presenting a plant-based themed evening in the Garden Restaurant on Thursday 2nd March. The menu is detailed below:

Heura Plant-based Chori burgers in a granary bap  
with vegan coleslaw and chargrilled heirloom tomatoes

Smoked organic tofu, barbecued vegetable and spinach Wellington  
College garden herb and artichoke sauce

Sweet potato fries

Cajun roasted Mediterranean vegetable batons

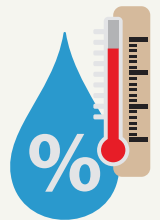
# Library & Archive Team



Wanting to cut our plastic use we searched far and wide for biodegradable options for book covering. We heard that libraries in Helsinki were using a locally made sugar cane material but the message from UK suppliers was that biodegradable options were still not durable, transparent or flexible enough. We had to settle for a small change, using a soft book covering which is phthalate free PVC. This is not ideal but it is a slightly safer and more environmentally friendly PVC construction.

The installation of smart new LED desk lights has continued with the Upper Floor of the Library this year, which should mean a reduction in our energy usage.

A data logger has been purchased for the Archive Store. This means that we can now monitor the temperature and relative humidity with a view to becoming a passive archive which does not rely on air conditioning. The architect, David Emond, designed the building to be passive and if stable conditions can be achieved, without the need for air conditioning, this should result in dramatic energy savings.



We continue to cultivate awareness of sustainability issues with a range of new titles. Simply click the book icons for more details:



***The Veg Box: 10 Vegetables, 10 Ways***  
***An inspirational recipe book to help us “eat for the planet” and waste less***  
by Stephen and David Flynn



***The Right to Repair: reclaiming control over the things we own***  
by Aaron Perzanowski



***The Intersectional Environmentalist: How to Dismantle Systems of Oppression to Protect People + Planet***  
by Leah Thomas



***Building Something Better: environmental crises and the promise of community change***  
by Stephanie Malin and Meghan Elizabeth Kallman



***Circular Economy***  
by Kyle Ritchie & Eric Corey Freed

# Gardens Team



We have now added a long reach chain saw to the battery powered leaf blower, hedge trimmer, strimmer and chainsaw. We are still monitoring the effectiveness and value of available battery powered lawn mowers before committing to purchase.

As in previous years, we continue to recycle as much as possible, chipping & logging prunings & fallen wood to give away for wood burner use & to save on skip space.

We have installed several bird nesting boxes throughout the site, many of which were made in house by the maintenance department thanks to a generous gift from the ex-Head Librarian, Lesley Read. Some of these show signs of interest taken by the birds who have been enlarging the entrance holes. We have yet to check that they have been used.

We have several areas in the outer-lying parts of the gardens which are left untended for the most part. This makes good habitat for wildlife.

We also monitor our suppliers for peat free composts that are of good quality and are practical for our budget. Unfortunately, there don't appear to be any suitable peat free composts available yet. Those that are tend to be very open & fibrous and would require added substances to improve their usefulness, thus making them more expensive.



We still wash & reuse our pots to avoid sending more to landfill, as it is widely known that the normal black coloured pots do not get picked up by the machinery at recycling centres, and we only buy new pots (which would be a different colour) when it is absolutely necessary.

# Human Resources Team



When considering the logistics for the temporary office relocation in July for the offices to be refurbished in the summer of 2022, it was obvious that fewer files would make our lives easier when packing and unpacking.

We had already gone some way towards electronic filing, both prior to and during the pandemic (when we were working solely from home), and decided to take the opportunity to push forward with going completely paperless. We therefore had a target date of mid-July to complete our scanning.



The task was broken down into small chunks, completing a batch of scanning each week. There is no doubt it was time consuming and often felt like an uphill climb, but it has saved us more time going forwards as records are more accessible and there are fewer steps involved in various processes.

We largely met the target other than one cabinet of leaver files. We decided not to proceed with scanning these, and instead, since they are not required on a regular basis, we will destroy them periodically in line with our records retention policy.

We still have some work to do on renaming the scanned files which are currently sitting in 'scanned files' folders within personnel files, and that is a task that is undertaken as workload allows.

The key benefits for the team from this project are as follows:



Reduced office space required for filing cabinets



Reduction in duplication and the need for filing



Reduction in printer and ink usage



Access to all information from any working location

# Porters' Lodge Team



The Porters' Lodge continues to contribute towards the sustainable life of the College by adopting the following procedures and processes:



The Lodge continues to eschew bottled water and uses a filtered water jug supplied by mains water. Used cartridges are recycled. Own china cups are used, not plastic.



Recycling of student bicycles left behind by departing students. Autumn 2022 saw approximately 60 bicycles sent for refurbishment and reuse to Recycle My Cycle for the prison service to work on them. During summer 2022, 12 suitable bicycles in good repair and no longer wanted by departing students have been retained for refurbishment and recycling as requested by the RCSA. This is expected to be repeated in 2023.



Large amounts of lost property are forwarded to the Porters' Lodge. When not claimed after 3 months, all suitable items (mostly clothing) are recycled to charity.



Various items from the trunk room left behind by departing students were sent to the Michaelmas housekeeping department sale or placed in the charity clothing bin.



Promotion of recycling of cardboard from amazon or other courier deliveries (around 80 boxes a day in term) via the recycling points in College.



All envelopes opened in the Lodge are retained for internal re-use or given to students or fellows to re-use. Internal-use multi use envelopes used whenever possible for non-confidential internal communications



Porters continue to observe doors and windows left open on their patrol rounds arranging for them to be closed where appropriate.



All batteries and ink cartridges are recycled at the service points in the Service Yard.

# Maintenance Team – Capital Projects:



2022 saw a number of major capital projects taking place over the summer vacation. The College was a hive of activity, and as ever, all the teams were under pressure from time, rain, and for a change...extreme heat!

The 5 key capital projects that were in progress in 2022 were as follows:



**Project 1:** The refurbishment of the College Offices



**Project 2:** The water ingress works on Long Court



**Project 3:** The main chimney flue (reference the Water Source Heat Pump works)



**Project 4:** The refurbishment of 4 Adams Road



**Project 5:** The launderette and Porters' Trunk Store

## Project 1: The refurbishment of the College Offices



The college offices had not undergone any major refurbishments since the college opening, other than carpet changes and the occasional decoration when moving offices around.

The aim of this project was to make the ground floor more cohesive, modern, and safe for the finance office team. The project also presented the opportunity to seal the flooring and add insulation. The team also created better efficiencies for the heating system within the offices by fitting double glazing.

All the internal walls were removed and the existing suspended flooring was removed. The floor was sealed with a pour-on damp proof membrane together with a new suspended floor, insulation and flooring. All the pipework was brought above floor level to enable easy access for any future maintenance requirements.







A new secure reception area was created for the finance office. The external access door was fitted with the minimum standard opening for accessibility requirements, but the maximum space that we could achieve.

The door is now self-opening on a push pad, and the reception area is fitted with a speaker system to enable 2-way conversations without accessing the main office space.

We created an island work space for 4 desks. Each space has individual lighting options and is served with power and IT points above desk height. Heating can be controlled via thermostatic radiator valves (TRV's) supplied on each radiator.



We also created a new linking corridor to create access through to the HR offices, Domestic Bursar and the Payroll office. All spaces were fitted with suspended ceilings and integral lighting, with switching options to allow each office autonomous control of the lighting levels within their space.



The upper offices/sets were also part of this project and gave us the opportunity to make these spaces more user friendly and modern. We upgraded windows and sound insulation, as well as replacement radiators and thermostatic radiator valves in each space.

Removing the old bathroom from this set enabled us to create a suitable office space to accommodate 3 desks and link this office with the Warden's office. Double glazing was added to the windows and the opening was altered to avoid any potential safety issues.

All sets were fitted with acoustic underlay and walls were also built in a way to reduce noise penetration through to linking sets etc.

## Project 2: Water Ingress Works on Long Court

The purpose of this project was to seal the external floor on Long Court which had been shown to have several areas of concern with leaks through to the kitchen, stores and offices below.

As part of the works we had identified that 80% of the drains situated on Long Court were 100% blocked, and the remaining 20% were 80% blocked.

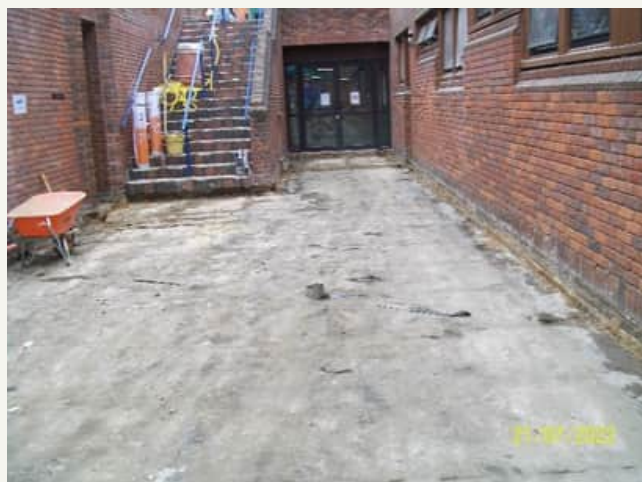
The substance that was causing the blockages is a calcium based material which is fixing itself to the copper outlets. Over time, the available space for water to drain away has been reducing year on year, even with regular attempts to clear the leaves etc from the surface.

Following the original drain survey, the decision was that we had to take action as soon as possible to rectify the identified blockages.

All the blocks and insulations etc were removed before we assessed the situation.

The areas below the blocks had been shown on various architectural plans to be flat.

However when these were exposed, we actually found differences in levels over the area by as much as 50mm. This meant that all the insulation panels would need to be cut by hand to fit with the variances in levels.



When building the layers back up, image 10 shows that the outer layer of bricks had to be removed, and the walls above supported, in order that the new layers of roofing felt could adhere to the inner wall. This created the necessary seal, and allowed any water from the cavities to pass over the felt below the insulation to the drain.

Further works to the drains above Long Court will continue, as part of a wider project to clear and replace all the downpipes and outlets. This will also include reparatory works on the flat roofs and the parapet wall on the elevation above Long Court. This phase of the overall water ingress project will be due for completion by the start of the Easter term. Works will resume in July 2023.

### Project 3: Main Chimney Flue

Work was undertaken to replace the existing main boiler flues. This was to allow the recently replaced boilers to run at lower temperatures and avoid condensation within the flues. This development is to assist in the integration of the water source heat pump (WSHP) and optimise any potential energy savings.

A scaffold was erected at the end of summer 2021 for survey requirements and left in place throughout the year, finally allowing the replacement flue liners to be inserted.






The scaffolding that was erected to the top of the main college chimney was almost 30m in height (image 11).

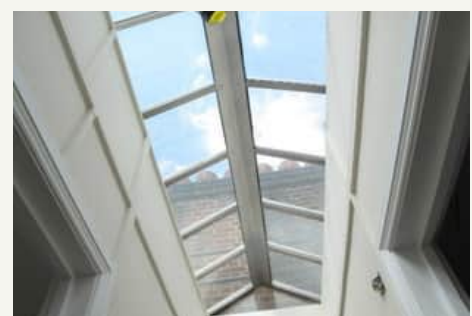


New non return valves were fitted to the existing pump sets to allow smoother integration of the WSHP.

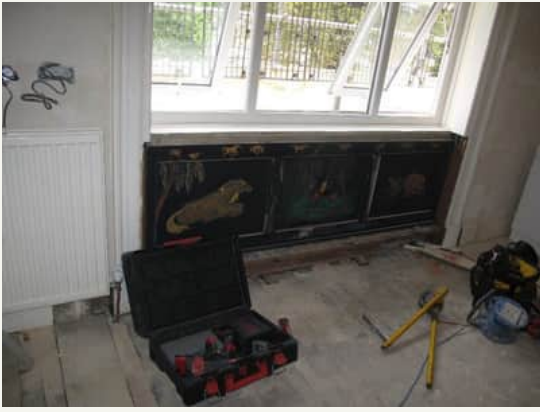
### Project 4: 4 Adams Road Refurbishment

This hostel was due for refurbishment on the cyclical refurbishment plan, and required the rooms and living spaces etc to be brought to a more modern standard for the students. The work included:

-  Replacement of windows
-  Boiler relocation
-  Roof renovations
-  Wiring update
-  Handrail alterations

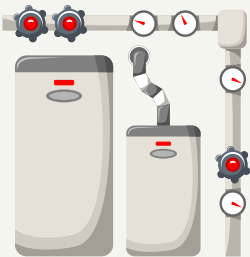


The windows in the hostel were all replaced using modern UPVC, removing old UPVC windows believed to have been installed in the late 1980's. As part of the works we also replaced the leaking roof lantern.



Upon removing the old windows, the team discovered old hand painted window boards that were hidden behind panels below the windows. These have been retained and put back covered for safekeeping for future renovation projects.

The upper floor handrails had to be lifted to comply with regulations. This was done using a contrasting stainless steel rail attached on legs to the existing rail to raise the height by approx. 150mm.



As part of the refurbishment we removed the old boilers from the kitchen area and brought them to the disused external toilet and store, creating a new boiler room that could be easily accessed without disturbing students in residence.

The old wiring was removed, with each room now fitted with a 2 way consumer unit serving only that room.

All rooms are now fitted with thermostatic radiator valves allowing comfort control for each individual.

All the fire doors were replaced where needed and compartmentalised.

The house was fully decorated with new carpets and flooring.



Image 17

## Project 5: Launderette, Porters' Post Room and Trunk Room

This project's aim was utilise the underground cycle store beneath the Porters Lodge after we recently invested in new cycle stores off Herschel Road which had created space in this area.

The plan was to make deliveries to the college simpler and more secure by creating a new deliveries area directly below the Porters' Lodge, which will receive the ever growing amount of parcels, creating more available space in the Porters Lodge.





At the same time we have developed a new modern laundry room and increased the storage space available to be used as the new trunk room. This has subsequently released additional parking spaces back in the underground car-park.






The new Trunk Room has significantly more storage space

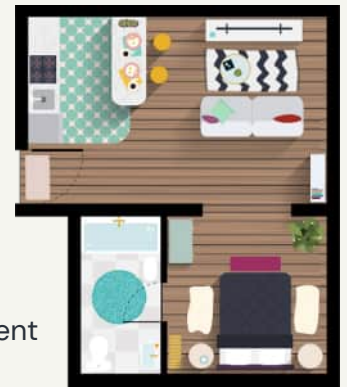


## Maintenance Team – Additional Projects:

### Project 1: Refurbishment of Flat 14

This was the team's major project for the summer and the principle areas of work included the following:

-  New kitchen including new oven, fridge and microwave (all energy efficient A Rated).
-  New bathroom, including the addition of a new shower, using less water and a gas heat source
-  New lighting and bulbs, all LED / low energy
-  Replaced the large window / roof section with new double glazed, as heat was being lost through the original
-  New smaller radiators with convectors, which have TRV's and heat quicker, using less gas in the long term



### Project 2: Damp Proofing



Damp proofing injection carried out within the Garden Restaurant to protect the building from further water ingress. Damp buildings loose heat, so keeping brick walls dry is very important.

### Project 3: Refurbishment of windows at 3A & 3B Sylvester Road

Windows and doors were refurbished to maintain rather than be replaced, which is environmentally unfriendly due to the manufacture carbon footprint, as well as the waste created. All 120 were repainted with water based / non toxic paint.



BEFORE



AFTER

### Project 4: Thornycreek Wellbeing Centre & Nurses' Station

As part of the College's focus on the development of the Wellbeing support for students, we relocated the College Nurse to the newly created Wellbeing Centre at Thornycreek House, where the new Head of Student Wellbeing is also based.



The new College Nurse's station was re-purposed from an old office. The completed work included:



Soundproofing the walls



Security tinting the windows



Adding a medical sink



New vinyl flooring



New cupboards for storage



Image 25



Image 26