

# cornerstone facilities

## food technology



## food technology

The two food technology spaces are located in the main building compound of the College. They are fully functional large scale training spaces, able to accommodate groups of up to forty people at the one time.

The facilities include:

- 20 ovens
- (Electric x 11, Gas x 8, Commercial Gas x 1).
- 15 Microwaves.
- 2 Dishwashers.
- 11 Stainless steel sinks.
- 4 standard sized fridges.
- Large cool room.
- Extensive bench top food preparation areas including portable stainless steel work benches.
- Generous individual working spaces.
- Many bench and wall mounted double power points.
- Large range of crockery, utensils, appliances and miscellaneous items utilised in food preparation, cooking and presentation.
- Hand wash-up areas.
- Adjoining laundry with washing machine and dryer.

Areas dedicated to training have been integrated into each food technology space, providing desks, chairs and whiteboards to suit. The desks can also be arranged to provide additional working or storage space.

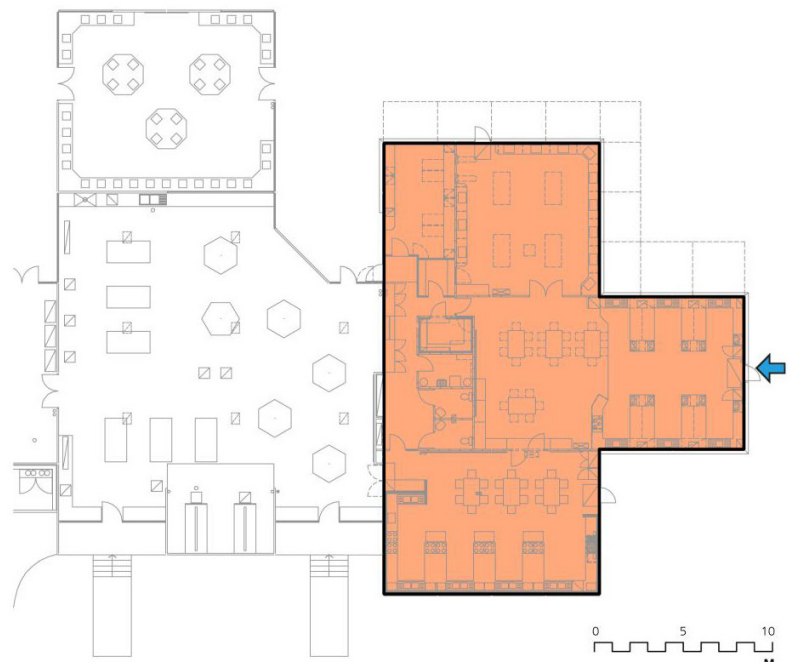
Both food technology spaces boast abundant natural light, heating and cooling, ceiling fans and opportunity to extend into the adjoining room.

# cornerstone facilities

food technology

Hire Fee Charges		
Facility Description	Hire Duration	
	Day Hire	Half Day Hire
Room 112 (Kitchen)	\$250.00	\$150.00
Room 111 (Training Kitchen)	\$250.00	\$150.00

Facility Description	Hire Duration	
	Day Hire	Half Day Hire
Additional Cleaning		\$30.00/hour
Digital Projection Equipment (Room 111)	\$100.00	



**TENILLE SEARL**

Facilities Coordinator

68 Adelaide Road, PO Box 820

Mount Barker SA 5251

direct line: 08 8398 6040

p: 08 8398 6000

f: 08 8398 6098

m: 0408 802 935

e: [tsearl@cornerstone.sa.edu.au](mailto:tsearl@cornerstone.sa.edu.au)

[www.cornerstone.sa.edu.au](http://www.cornerstone.sa.edu.au)