

## **Book Now: October Open Days and Discounts at The Food Works<sup>SW</sup> Innovation Centre**

The Food Works<sup>SW</sup> is a purpose-built food and drink innovation centre, located on the outskirts of Weston-super-Mare, to support food and drink businesses across the South West. From Tues 6 to Thurs 8 October 2020, food and drink entrepreneurs and established businesses are welcome to book private, hour-long tours of this brand new, multi-million pound facility – with Open Day guests eligible for exclusive discounts on room hire and space rental when they return.

“Our state-of-the-art Product Development Kitchens, Business Units and conferencing facilities are generating interest from local, regional and even national names in food and drink,” said David Nute, Food Works<sup>SW</sup>'s Senior Technical and Site Manager.

“With social distancing and PPE measures in place, we are keen to welcome individuals and groups of up to four people from all types of food and drink companies to explore our extensive site, from its impressive networking and hot-desk spaces to our development kitchens, lounge seating areas and flexible conference facilities.”

The Food Works<sup>SW</sup> has 12 food-grade Business Units of between 1,000sq. ft and 1,500sq. ft, plus four state-of-the-art Development Kitchens. It also has impressive business networking spaces and a configurable video-conferencing suite, with an on-site café launching soon.

Zoe Plant is the site's New Product Development and Innovation Manager. Zoe said, “We can't wait to showcase The Food Works<sup>SW</sup> to even more of the region's food and drink entrepreneurs, start-ups, scale-ups and established companies. In our high-spec development kitchens and spaces, ambitious manufacturers will find the highest quality, food-grade premises for their new product development and batch and trial runs.

“The Food Works<sup>SW</sup> offers so much more than physical space,” Zoe continued. “Those who rent our cutting-edge kitchens – by the hour, day or longer term – will also get access to the team's unparalleled technical expertise and experience in innovation, insight and market analysis.

“During our October Open Day tours, let's talk about what your business and products need, from nutritional analysis to Environmental Health compliance, and from allergen labelling to Covid-19 and Brexit contingency plans.”

### **Book a one-hour Open Day tour: Tues 6 – Thur 8 Oct**

Commercial Manager, Simon Gregory, said, “With limited slots during our Open Days, we encourage people to book theirs as soon as possible. We'll reward this early interest with attractive deals when our visitors return to start using our market-leading facilities.”

To book a one-hour Open Day slot (with Covid safeguarding measures in place), email [enquiries@foodworks-sw.co.uk](mailto:enquiries@foodworks-sw.co.uk) or call 01934 315381 to speak with Site Manager, David Nute; NPD and Innovation Manager, Zoe Plant; or Commercial Manager, Simon Gregory.

### **Bakery and Dairy Coming in 2021**



Commissioned by North Somerset Council, and funded by the West of England Local Enterprise Partnership through the Local Growth Fund, further innovations at the South West's new food and drink innovation centre include a development Bakery opening in late 2020 and a Dairy Piloting Facility, due to open in 2021.

For more information please call The Food Works<sup>SW</sup> team on 01934 315381.

- Ends -

## Notes to editors

### Image

### The Food Works<sup>SW</sup>

The Food Works<sup>SW</sup> is a vibrant new centre of excellence for nurturing local food and drink businesses. It offers state-of-the-art facilities, specialist technical and business support, and expert advice. It will make connections with and between local producers to collaborate, innovate, identify new markets and create jobs within the sector.

The Food Works<sup>SW</sup> was commissioned by North Somerset Council and opened in April 2020. This dynamic food and drink innovation centre offers food-grade business units, product development kitchens and a business engagement centre with meeting and conference facilities.

The Food Works<sup>SW</sup> site is funded by the West of England Local Enterprise Partnership through the Local Growth Fund, administered by the West of England Combined Authority.

See website: [www.foodworks-sw.co.uk](http://www.foodworks-sw.co.uk)

### The Food and Drink Forum

The Food Works<sup>SW</sup> is operated by The Food and Drink Forum. Based at Southglade Food Park, Nottingham, and Leicester Food Park, The Food and Drink Forum has members across the UK including manufacturers, food service operators, consultants and businesses providing services to the food and drink sector.

Its aims include championing the food and drink sector in the UK, developing strategic influencing partnerships, and acting as a centre for information and knowledge on all subjects relating to the food and drink sector.

See website: [www.foodanddrinkforum.co.uk](http://www.foodanddrinkforum.co.uk)

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