

PRESS RELEASE – JUNE 2021

The Food Works^{SW} is fully open for business

The Food Works^{SW} is the region's only food tech and innovation centre. Its fully accessible meeting rooms, conference rooms with audio visual capabilities and networking Business Lounge have now fully reopened. They offer the perfect environment for food industry and other professionals to hold meetings, events and more.

Rachel Goff is The Food Works^{SW}' new Senior Technical and Site Manager. Rachel said, "I've joined the fantastic on-site team at an exciting time. Our business units are almost fully let to a diverse range of food companies, and we're ready to welcome people back to hold their meetings, workshops and conferences in our contemporary facilities."

Simon Gregory, The Food Works^{SW}' Commercial Manager, said, "Our location is ideal, just ten minutes from J21 of the M5 in North Somerset's Food Enterprise Zone. Business people from any profession - they don't have to be in food - can book one of our fully equipped spaces or hold an informal meeting here in the Business Lounge.

"Our meeting rooms seat from six to eight people currently, due to social distancing - normally it's around double that. They range in size and are flexible so they can be combined to increase delegate capacity. We also have a video-conferencing room for hire, and the on-site kit available to room bookers includes new audio-visual equipment.

"Refreshments are available throughout the day for those using the Business Lounge to catch up with work or to meet colleagues or clients. High-quality catering for our meetings and events is provided by our on-site Moorlander Café. We've got great Wi-Fi throughout and lots of free parking, plus covered bike shelters for those cycling, and Weston Milton Station is a 15-minute walk away. Everything is on one level making it an inclusive and accessible environment for everyone."

Kerry O'Neill is a local freelance copywriter who uses the Business Lounge for lunches and meetings. She says, "It's an airy and sunny space, with comfy leather sofas and high tables with bar stools for when I need a break from working at home. It's a unique environment - both in terms of the building and its tenants - that I often recommend to my clients in the region for their own conferencing, product launch and events needs."

The business area is open from 09:00 to 17:00 Monday to Friday. All Covid guidelines will be followed for those planning meetings or events, with sanitiser, face masks and hand-washing facilities available as appropriate."

Rachel emphasised “All business users are welcome at The Food Works^{SW}. You don’t need to be in the food and drink industry to use our Business Lounge or to book meeting rooms, events and workshops...though you might discover a few fantastic new food brands while you’re here!”

To explore the publicly accessible and private, bookable spaces at The Food Works^{SW}, visit them online at <https://www.foodworks-sw.co.uk/room-hire/>. To receive more detailed information and delegate package rates for larger events, please email enquiries@foodworks-sw.co.uk

Notes for editors

The Food Works^{SW}

The Food Works^{SW} is a vibrant 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 makes connections with and between local producers to collaborate, innovate, identify new markets and create jobs within the sector.

The Food Works^{SW} 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^{SW} 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

The Food and Drink Forum

The Food Works^{SW} 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.

www.foodanddrinkforum.co.uk

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