



FD Unveils Estates Projects

Head Post Office and Charles Street open

In this issue:

FD Awards

All the news from the nomination event and our shortlistees revealed.

Pages 4-5

FD Profiles

Executive chef Darren Procter and his summer recipe suggestion.

Page 11

Charitable Giving

Updates on FD's fundraising activities and upcoming events.

Page 12

Welcome to the Spring edition of FD News

Over the last few months FD has been working tirelessly to deliver a number of challenging estates developments, some of which have been complicated by delays due to contractor performance. Despite all of this, FD has focused on protecting the student and staff experience and I would like to thank everyone involved for all their hard work on making this happen. This demonstrates for me a key strength in FD, which makes a positive difference to our customer's lived experience.



We are agile enough to change plans and service delivery quickly, ensuring that we maintain high levels of customer satisfaction. This was recognised externally through the gaining of the Customer First standard for customer service in December. The Chief Executive of Customer First said this was a huge achievement given the broad range of services we provide. He informed me that it was unusual for a large organisation like FD to gain this national recognition on the very first assessment. It sends a strong message to the University about your commitment to listening to our customers and delivering excellent services that meet their needs.

The new year saw the arrival of the new Vice Chancellor, Professor Chris Husbands who engaged very quickly with the work of the Facilities Directorate. He visited the whole of the estate in his first two weeks and he was delighted to meet many FD staff in the process. The FD Exec had the opportunity to speak to the

Vice Chancellor about the Directorate and the values that continue to underpin our success. Those of you who attended his open staff forums will have picked up how impressed he is with the quality of our estate and how we manage our services in an efficient and effective way. I would encourage you to read his weekly blog, in which he highlights aspects of University life and developments in the university sector and how this impacts on Sheffield Hallam University.

It is clear that given the increasing competition all universities are facing, Sheffield Hallam will need to respond in ways that protects and enhances our position as one of the leading modern universities. FD has a key role to play in this through the provision and maintenance of a great estate whilst ensuring that all our front line services offer real value for money and continue to contribute to the university's financial position.

Director's Round-up

I have no doubt that FD will, as always, do its very best to contribute positively to the changes that might arise in the future, as change is something we have continually embraced in all of our working lives. This brings me nicely on to my final comments, which relate to the retirement of Libby Wainwright, Director of Facilities Management and Security. This will clearly be a major change for Libby but also for the many colleagues she has worked with over the years. She has made an impressive contribution to the success of FD and has driven through substantial changes in her areas of responsibility over the years. Libby has coached and mentored many FD Staff, been an advocate of our commitment to training across the Directorate and contributed to the University's policy developments on people issues. I would like to thank her again for all her hard work and to wish her well as she enters retirement.

Editorial Team

Ryan Finnigan

Rebecca Malone

Helen Shepherd

Photography

India Hobson

Ryan Finnigan

Rebecca Malone

Helen Shepherd



SHU Welcomes Sheffield Eagles to Bawtry Road



Sheffield Hallam University brought Rugby League back to the city after hosting the Sheffield Eagles' first game of the season at its £7million sports facility on Bawtry Road.

The Eagles will play all of their 2016 home fixtures at the 3000 capacity Sheffield Hallam University Sports Park and fans have been taking advantage of the newly-installed sheltered stand, which seats up to 1000 people, with the Eagles starting their season there with a 26-6 victory over Halifax.

The 22-acre sports park officially opened in 2013 and includes international-standard football and rugby pitches with floodlights, along with artificial 3G pitches, which can be used for a variety of sports such as football, rugby, American football, cricket and lacrosse.

The Graham Solley Pavilion gives a centre to the park, and houses changing rooms, physiotherapy facilities and a social space for students and visiting teams. Eagles supporter, Kath Owen, said: "I thought the ground was excellent, I was really impressed with it. It was a nice, big pitch and the atmosphere was good because we

were all together in the stand. I really enjoyed it and it'll be even better in the summer."

Sheffield Eagles chairman, Ian Swire, said: "The facilities are fantastic with the best pitches in the league. The players really appreciate a big, wide-open pitch and it makes for a much more exciting game of rugby. The fans were singing the praises of the facilities and it makes it much more exciting for them as they're inches away from the players."

The early shoots of encouragement suggest that Sheffield Eagles are already starting to bed into their home at SHU Sports Park. Chief Executive John Whaling was pleased with the way the club settled into their unfamiliar surroundings. He told *The Sheffield Star*: "As first games go at a brand new venue, bearing in mind we only got the stands up on the Monday, we are pleased with the way things went. "I can't speak highly enough about the people here. They have given us some tremendous support."

Whaling revealed the Eagles have plans to develop the site throughout the season, with the newly installed fan area to be given more attention

towards the spring and summer months. He added:

"We have the fan zone set up and, at the moment it is a marquee, but when the weather gets better we will be having seats outside and other things happening.

"It is an area we want to grow. In good weather with people stood up around the ground, the atmosphere will be fantastic."

Mark Swales, director of estates and facilities at Sheffield Hallam University, said: "We are delighted to welcome the Eagles back to Sheffield and are proud to be able to host their home games this season."

"Our Sports Park is one of the best outdoor multi-sports facilities in Yorkshire, and will benefit not only our students, but the community teams that use it as well. This project demonstrates Sheffield Hallam's world class facilities and our commitment to developing strong partnerships with top sports clubs across the region."

For more information including fixtures, please visit:

www.sheffildeagles.com

Making a Difference Awards Nomination Event

Sponsored by



The 2016 Making a Difference Awards - sponsored by Bond Bryan Architects, HLM Architects and Houlton and Sons - has seen a great number of responses from colleagues and customers who nominated their chosen staff members and teams across our seven award categories.

On the morning of 13 April, over seventy nominees came together for the early morning photoshoot in Heartspace (above) before the nomination event took place, where the shortlistees for the awards were revealed.

Taking place in Hallam View, the nomination event saw refreshments served as guests entered and a rolling photo montage of all nominees was displayed

on the big screen as colleagues, students and partners networked. The event was begun by the Director of Estates and Facilities, Mark Swales and before the shortlistees were revealed, there were some key announcements to be made.

The event also saw the launch of the annual FD Making a Difference Awards raffle, which this year will be raising money for our chosen charity, Cavendish Cancer Care. Tickets are now available from sellers across FD and the amazing prizes this year include:

- £300 High Street Vouchers
- An Annual Car Park Pass for the APCOA Car Park
- £150 High Street Vouchers
- An iPad Mini.
- £50 High Street Vouchers

It was also revealed that all staff who had been nominated for the awards had received a £3 top up to their SHU Card, as recognition for their contribution to the University.

The main event started and the rest of the FD Executive - Libby Wainwright, Richard McGloin, Sandra Stephens and Daniel Ladbury - took turns to read out the nominees before the shortlisted candidates were revealed, alongside excerpts from their nomination form, displaying the comments that singled out their hard work.

The full list of this year's shortlistees can be seen on page five, however the full shortlistee presentation can be seen by visiting FD News Online at blogs.shu.ac.uk/fdnews.



FD News is proud to present the shortlistees for the 2016 Making a Difference Awards...

Student of the Year

- Paul Manning
- Chris Smithson-Connolly
- Kayleigh Marshall

Manager of the Year

- Mark Rooker
- Tina Needham
- John Wagstaff

Partner of the Year

- Neil Cranny
- Chris Cook
- Paul Inott

Employee of the Year

- Rachel Staten
- Sophie Wood
- Siobhan Houldridge

Customer Award

- Jill Wood
- Gina Townend
- Michael Bass

Unsung Hero of the Year

- Melanie Spooner
- Tony Guy
- Jodie Cooper

Team of the Year

- Staff Engagement Task Group
- Sports Participation Team
- Communications Champions at Collegiate Campus

Congratulations to all of this year's nominees and shortlistees!

The winners for each category will be revealed at the Making a Difference Awards on 2 June 2016.



See more with FD News Online

For the latest FD News including blogs, events, photos, videos and staff schemes including more on the Making a Difference Awards shortlistees, as well as news on Charitable Giving, please visit FD News Online at blogs.shu.ac.uk/fdnews.

If you would like to contribute to FD News or FD News Online, simply fill in the 'Contact Us' form and we will get back to you.

Head Post Office

A sense of place for staff and students

An iconic city landmark has been given a new lease of life as the home of the Sheffield Institute of Arts (SIA), providing discipline-specific studios and workshops on campus and exhibition spaces to showcase work to staff, students and visitors alike.

The old Head Post Office (HPO) opened its doors to staff and students from the Faculty of ACES in January 2016. Those studying fashion design and management, interior and product design, graphic design and fine art, as well as design at postgraduate level, will all benefit from the new facility.

There are no traditional classroom spaces in SIA. Instead the space has been configured into several open studio spaces with flexible, adaptable furniture and movable screens and storage, meaning the light and airy spaces can be transformed for a variety of teaching, learning and workshop activities. Staff and students are housed together, even sharing kitchen facilities, promoting real integration between colleagues and our learners.

It also includes a number of workshop and equipment spaces including fabric printing, a flatbed cutter, photo studio, ceramics and mould making, as well as a hammer room. The iconic Post Hall - familiar to generations of Sheffielders - has been transformed into an exhibition and showcase space, and also houses the new Il Barista catering outlet.

The Grade II listed building, which closed in 1999, has been sympathetically restored and retains many of its original features including glazed bricks, wooden floors and the eye-catching spiral staircase, which adorns our front cover. Windows were either refurbished or recreated on site, improving their environmental performance, and old floors were carefully revealed and refurbished.

There is even a reminder of where the old Post Office safes once sat; exposed concrete and steel left in one room is a nod to the four months it took developers to dig them out of the wall.

All these features were on show during a series of tours of the SIA, led by members of the estates development and sustainability team. The visits proved hugely popular with staff and in total more than 120 colleagues were shown around the building. The feedback from them - and from colleagues, students and other visitors - has been fantastic. As one visitor put it, "I really enjoyed the tour and was impressed with all your HPO

knowledge. Thanks so much for putting the tours on, I think they've been a really helpful way of engaging the whole staff community with our awesome new building."

The oldest part of the Head Post Office dates back to 1897, with the main block opening 13 years later during the reign of King Edward VII. This historic building is therefore a fitting home for SIA and a great place to celebrate our heritage in art and design, which goes back to 1843. This iconic development is already creating a real sense of place and community for staff and students within SIA.

The full refurbishment of the Head Post Office is due to be completed in summer 2016.





HPO in Progress

From May 2015 to January 2016, these photos show the radical before and after changes, from occupation to handover.



Charles Street

An iconic new home for education



In April 2016, our new £32 million building, Charles Street, was fully opened to students and staff for the first time. Home to the Sheffield Institute of Education (SIOE) within the Faculty of Development and Society, it brings together teacher education provision and education research in state of the art teaching, learning and social spaces.

Our investment in Charles Street is part of the University's overall aim to improve the student experience and enhance our reputation. The seven storey building includes a 268-seat lecture theatre with 'turn and learn' seats to better enable group discussion; classroom spaces with flexible, stackable furniture and dual-projection screens; open learning and social spaces including integral AV within seating booths; media tables; bookable areas for meetings and group work; and a catering outlet. A purpose-designed 'Scale Up' room also boasts tables designed for small and large group work, laptops and three-way wall projection.

The innovative design includes outdoor terraces and a specially-commissioned bridge, designed by Corin Mellor, connecting Charles Street to Arundel. Corin visited Sheffield Hallam in April to see the bridge in use and was given a tour of the building by Director of Estates and Facilities, Mark Swales. He also met with staff and students from the University and explained how

the design of rivets, rusty Corten steel and stainless steel in the bridge aimed to bring together the industrial heritage of the site and new, modern technology.

Although a state of the art building, the design and architecture of Charles Street as a whole harks back to the days when the area was a hive of metalworking activity. The site is split by Brown Lane, which lies on an historic grid pattern, only part of which was ever realised. Retaining the lane as a public right of way maintains the existing street pattern and even the ramp down the middle has been designed to reflect the same gradient as the original street.

Other nods to the site's metalworking heritage include a tessellated pattern of deer antlers on the gates and brick patterns inspired by the existing iron grates around the Grade II Butcher Works opposite. Last month, estates development and sustainability hosted an 'open house' event to give colleagues across the University the chance to explore the building before teaching began. More than 150 staff took the opportunity to visit and feedback for the event and the building itself has been excellent.

One typical comment was, "I've just been for a look around the new Charles Street building and I wanted to feedback how amazing I think it is. The architecture is gorgeous. I specifically like the bricks on the

back of the building and the copper wall and solar panel contrast on level six. The outdoor spaces are brilliant too. Please pass on my feedback to whoever has been involved in this project. They should be really proud of this building."

The SIOE will mark the official opening of Charles Street in May when guests including Baroness Lawrence take part in the Sheffield Institute of Education conference, the first to be held in the building. It's fantastic that the University can now add this impressive new building to our estate portfolio.

The Charles Street Gallery

1. Before and after: An early visualisation of the Charles Street project compared with the final result in March 2016.
2. Director of Estates and Facilities, Mark Swales looking at the view from Charles Street with designer Corin Mellor.
3. A view over the city from the terraces, overlooking the Student's Union.
4. The new lecture theatre, which seats 268 students and features cutting edge AV facilities.
5. An example of the collaborative furniture within Charles Street.
6. The solar panels on the roof of Charles Street.
7. Inside the new 'toast rack' bridge linking Charles Street to the Arundel Building, designed by Corin Mellor.



FD Profiles

Darren Procter, executive chef



“Working at SHU is completely different from working anywhere else in the city. We’ll do everything from bacon butties and porridge for students in the cafes to canapés and banqueting using advanced cooking techniques. We also have the opportunity to use some really specialist equipment from the hospitality school; thermal mixers, dehydrators, smokers, anti-griddles and water baths. If there’s new techniques or equipment available, they get hold of it, which has really enhanced what we’ve been able to provide for functions looking for that “wow factor”.

Universities have really upped their game over the last 10 years and we’re benchmarking our café’s against the best on the high street. Using fresh exciting ingredients,

cooking food and concepts that are really on trend, and as always, are seasonal and sustainable.

I trained on the job, starting by working in three star hotels and then restaurants, completing my formal qualifications part-time. Back in 2006, I relocated to Cornwall to set up my own restaurant and public house. We worked really hard through a number of difficult trading years and in the end didn’t feel we got the rewards our work deserved. Overall, it was a great experience but it started to become limiting.

After seven years of working for myself, I took the role of executive head chef at Plymouth University and in the interest of furthering my career, I’m now here in Sheffield. Sustainability is a big deal to me,

Devon and Cornwall has a great attitude to sustainable food, they care about what they produce and they want to see it on their plates. Universities as a whole also put a lot of emphasis on food sourcing, waste and treating staff well. All these things mean a lot to me and are important in making a difference.

I think it’s almost impossible to come up with one favourite dish when asked. I suppose my tastes are always changing and I enjoy everything, as you’d expect with a chef. I really enjoy discovering new things and there are always new cuisines coming through. The key is authenticity, when you get people talking about the dishes, where it’s come from and the real history of the dishes. That’s where I get really excited about food.”



Warm cured duck, sweet potato and fig salad

“This dish is really versatile and can be served warm in the winter or cold in the summer, it also works great with or without the duck. I cure the duck in salt the day before, but you can miss this process out.”

Ingredients

(to make four salads)

Salt cure

1/2 teaspoon black peppercorns
1/2 teaspoon coriander seeds
2 bay leaves
1 tablespoon fresh thyme leaves
60g of table salt
50g caster sugar

Salad

2 duck breasts
1 large sweet potato
4 figs cut into 6 wedges each
3 spring onions
1 red chilli
Small handful of coriander leaves
Balsamic syrup

Method

1. Grind the peppercorns, coriander seeds, bay leaves and thyme leaves and mix with the salt and sugar. Place half of the cure in a shallow dish, place the trimmed duck breasts flesh side down on top and cover with the remaining cure. Leave for at least 12 hours.
2. Cut the sweet potato into wedges and halve then, toss in a little olive oil and seasoning and roast for approx. 45 mins or until soft and browned. Keep warm if you are serving the salad hot.
3. Whilst the potatoes are cooking; thinly slice the chilli and spring onions and mix with the coriander leaves.
4. Remove the duck from the cure and rinse thoroughly, seal in a hot pan and then cook for 8-10 minutes in the oven (180 degrees C)
5. Now simply place the duck and potato in a bowl and toss with the onion, chilli and coriander. Place this neatly, but not uniformly into your serving bowls and just before serving, drizzle with some balsamic syrup.



FD Charitable Giving Highlights

A round-up of just some of the activities taking place across the directorate in aid of our chosen charity, Cavendish Cancer Care.



Since October 2015, the Facilities Directorate has raised over £7000 for our chosen charity, Cavendish Cancer Care . We'll be charting the progress of our fundraising throughout this year's editions of FD News.

A number of amazing schemes have been organised by our staff over the last six months and a big thank you goes to all staff who have given money or organised events. Pictured above (from left to right), the Big SHU Quiz at SHU Fest, hosted by Nick Hague, which raised £275. A number of our FD Singers raised money including the Christmas angels, Tina and Marie, as well as 1-11 domestics, Josie and Susan and our very own FD Choir and together they raised over £1000. Across FD, we raised over £1100 by selling raffle tickets and our top three sellers were Deborah Cooke, Janine Beck and Diane Lewis. Last but not least, over Easter the FD Name the Chick competition raised £77.

Other mentions go to our FD Charity Car Park, which has raised £1500 and is still counting, another amazing donation came from sales of Abbeywell water in Catering raising £1657 and our stall at the Xmas Fayre raised an amazing £681.

For upcoming charity activities and the latest from events across FD, please visit FD News Online at blogs.shu.ac.uk/fdnews

