### NEWSLETTER



## April 2019

### **Welcome from Chris Oldham**



I hope you enjoyed the Celebrating Estates and Campus Services Staff Excellence Awards as much as I did. Well done to everyone shortlisted and, of course, the winners. You can see a selection of photos from the event<u>here</u> and put your thinking caps on for next year's nominations!

Here's a full list of the winners:

- Essex Professional Award: Marc Lee
- Going the Extra Mile Award: Ronald Wyatt
- Team Award: Maintenance and Capital Development
- Longstanding Achievement Award: Angie Flynn
- Newcomer Award: Ashley Stevens
- Unsung Hero Award: Anne Marie Boot
- Projects Award: ECS Marketing & Communications
- Customer Service Award: Ella Frost
- The Registrar's Award: Security & Patrol Officers
- The Tony Rich Memorial Award: Richard Green

### **April Breakfast Club**



The date for the next Estates and Campus Services Breakfast Club is Tuesday 23 April 2019, 9am to 10am in STEM 3.1. Everyone is invited for the opportunity to chat and mingle with colleagues from across the Section. The focus this month is on Capital Development, so come along to Andy Sheppard's, presentation and take part in some fun activities to enjoy over coffee and croissants.

The Breakfast Clubs run through the year so that all staff have the opportunity to attend in rotation. Please let your line manager know if you wish to attend.



## **Development of the North Teaching Centre 2 continues**



Set to open its doors from January 2020, the North Teaching Centre 2 will be built on our Colchester Campus close to our North Towers accommodation. The North Teaching Centre 2 will create 15 new teaching rooms with an average capacity of 40 persons, over three floors. There will also be the ability to accommodate larger seminar groups of 80 persons as two of the rooms on each level will have folding walls.

The external look of the building will resemble the original North Teaching centre. Click <u>here</u> to see more images and the full building schedule.

**Big time success at BUCS** 

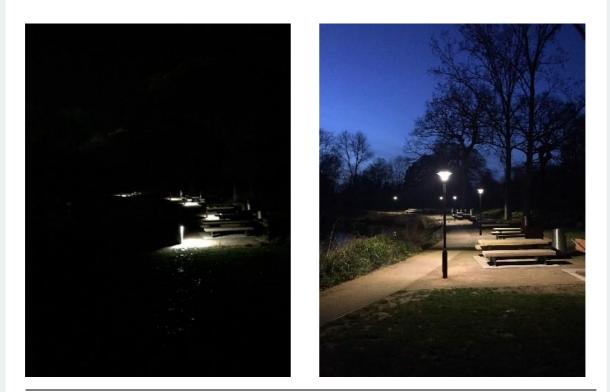


Congratulations to our Essex Blades Men's Volleyball team who became the first Essex team to be crowned champions at the British University and Colleges (BUCS) Big Wednesday championship finals. The team were the first Essex team to win a place at the BUCS<u>Big Wednesday final</u> and secured an impressive 3-0 victory over Durham University to secure the <u>national</u> <u>title</u>.



## And then there was light!

To improve visibility and to better patrol the BBQ lake area, the Maintenance Electrical Team have completely replaced the lighting. This work consisted of changing the previous bollard lighting to full sized LED columns which as the pictures show, have greatly improved visibility at night.





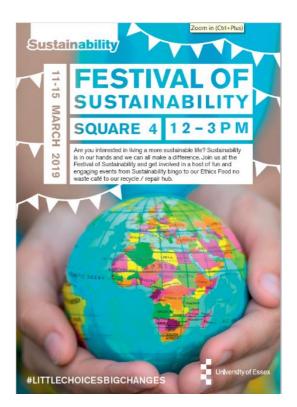
# ESTATES AND CAMPUS SERVICES

### **Kicking up a storm**

Storm Gareth did its best to join in <u>The</u> <u>Festival of Sustainability</u>, but the team were not blown off course. Engaging with hundreds of staff and students over the five days they gave away 400 reusable tote bags, 250 pens, 50 reusable bottles, 300 information booklets and 500 small Fairtrade chocolates.

Lessons were learned during fun activities such as 'How Bad Are Bananas', helping people to understand more about the impact of their own carbon footprint. The most popular activity was painting your own reusable bag, enjoyed hugely by both students and staff. People also sampled food and drinks from Essex Food's local suppliers, alongside informative and useful talks on the importance of responsible food sourcing. The 'no waste café' highlighted key messages from Ethics Food and many visitors were pleasantly surprised to realise that most of Essex Food's packing is compostable.

Student groups also contributed to activities throughout the week with the Green Thumbs Society, volunteering opportunities with the vTeam and a class project promoting waste reduction, recycling and reuse.







External activities were hosted by Groundwork, First Bus and Essex Wildlife Trust. They were delighted to speak to lots of staff and students to raise awareness of their work.

The week rounded off with interesting and exciting Forest School sessions by the Lakes. Activities included learning about fire lighting and campfire cooking, getting everyone outside and enjoying nature – and attendees at the sessions even spotted a muntjac deer!

## Change to catering hours for

## the Easter break

During Easter vacation, Essex Food outlets are running on out of term hours. To find out more about our 14 outlets on campus click <u>here</u>.

<b>Easter Vacation Opening Hours</b> (25 March – 21 April 2019) Please note that all catering outlets will be closed for the four day Easter weekend (Friday 19- Monday 22 April) with the exception of Fusion and Buffalo Joe's.	
Buffalo Joe's Monday to Sunday Friday 19 – Saturday 20 April	11.00am – 8.00pm 11.00am – 8.00pm
Sunday 21 – Monday 22 April	11.00am-Midnight
Canteen Monday to Friday Saturday & Sunday	8.00am – 11.30am (breakfast) 12noon – 3.00pm (lunch) 9.00am - 11.30am (breakfast)
	12.00noon – 3.00pm (lunch)
Zest Fresh Monday to Friday	9.00am – 5.00pm
Blues Café Monday to Friday	9.00am-4.00pm
Fusion Grill Monday to Friday Saturday and Sunday Sunday 21 — Monday 22 April	11.30am - 5.00pm CLOSED 12.00pm - 10.00pm
Street Food Huts (Square 4) Monday to Friday	CLOSED
Crust Monday – Friday	8.00am – 2.00pm * Subject to change
Bonds (EBS Building) Monday – Friday	10.00am – 2.00pm
Lakeside Theatre Café Monday – Friday	CLOSED
Cantina (Burrito Bus) Monday – Friday	CLOSED
Crumbs Monday – Friday	9.00am – 2.00pm * Subject to change
Bytes (Stem Building) Monday – Friday	10.00am – 2.00pm
ESSEX KEEP IT ON CAMPUS	

### Weekday winners at Wivenhoe House

Starting in April, the <u>Brasserie at</u> <u>Wivenhoe House</u> will feature a delicious lunchtime menu designed, cooked and served by hospitality students from the Edge Hotel School.

From Monday to Friday, working alongside Head Chef Simon Morris and





his team the students will prepare classic dishes such as salmon and dill fishcakes, steak and kidney pudding and fruit crumble with custard.

The Restaurant Manager, Lionel Lachasseigne, and his team will guide them on service. The menu at £15 per person will be for three courses and include tea or coffee. It will be served between 12pm and 2pm in the Alcove of the Brasserie. Pre-booking is essential as tables are limited. The standard Wivenhoe House menu will be available in the main dining room.

## **Office moves**

In April, the ECS Marketing and Communications team will move from the Constable Building to the recently refurbished room 6.314. The team has also welcomed a new starter this month, Carina Ioannou, as ECS Marketing & Communications Assistant (pictured below). The ECS Finance team will also be moving down the hill this month to rooms 6.018 and 6.314.



We hope that you enjoyed the latest Estates and Campus Services newsletter. If you'd like to contribute to the May edition, please send your story to <u>ecscomms@essex.ac.uk</u> by 25 April 2019.

