

# planning and approvals



A FOOD OR BEVERAGE FACILITY IS UNIQUE. IT IS UNLIKE ANY OTHER COMMERCIAL BUILDING PROJECT AND THEREFORE, SHOULD BE TREATED DIFFERENTLY FROM START TO FINISH.

## how early intervention improves project outcomes.

### working with specialists in your field.

One of the challenges faced by food and beverage clients when they want to expand their operations, is ensuring that they are working with experts in the field. Working with inexperienced professionals puts your business at risk.

We regularly see clients engage a general building designer to draw up plans and submit these to their council for approval. The basis of the design is usually an equipment and floor plan, developed overseas by an equipment supplier.

What these 'off the shelf' solutions don't consider is the integration of the client's entire business requirements.

Our teams help make client's aware of all items from delivery in to finished product out. We provide assistance with amenities requirements, services, waste treatment etc. These are all critical considerations generally not considered by the equipment suppliers.

Without this assistance, Development Approvals may be denied, or alternatively granted with vast lists of amendments or conditions that signal the start of significant cost and complication to the client.

**CASE #1:** Ready to engage a builder, this client approached us with their Development Approval in preparation for us to bid on the construction of their designed and documented facility. Upon review of the documents by our team, it became quickly obvious that the Development Approval that had been provided would end up adding significant cost and burden to the client both during the construction phase, and ongoing into the future operation and maintenance of the facility.

### early involvement with a specialist builder will reduce project cost by:

identifying risks and mitigating them earlier

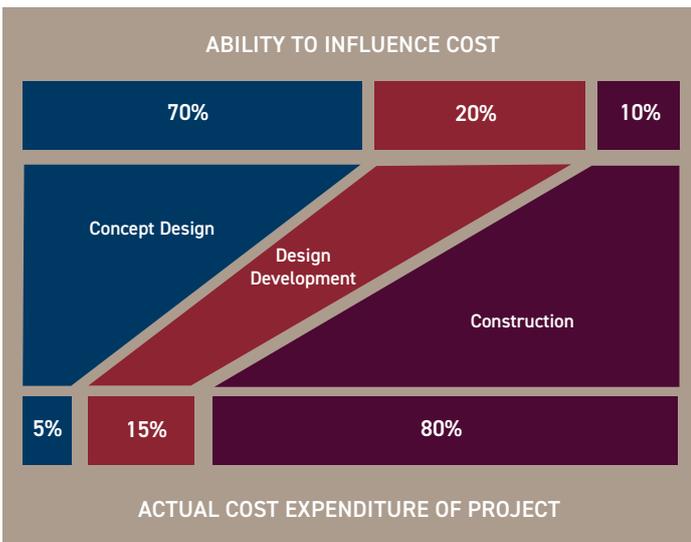
ensuring investment in design meets Australian Standards and regulatory requirements (eg EPA)

equipment selection and process to meet current and future operations

## controlling cost on a project.

The traditional construction procurement process brings the builder into the project process once design is complete. This timing excludes the builder from the project until the late stages in the design process, reducing the builder's ability to influence the design and detailing to accommodate more cost efficient construction methodologies, programme, process technology or buildability.

Bringing an expert builder in food and beverage facilities into the project process at an early stage in design development can mitigate the need for costly re-design later. The concept is demonstrated in the diagram below:



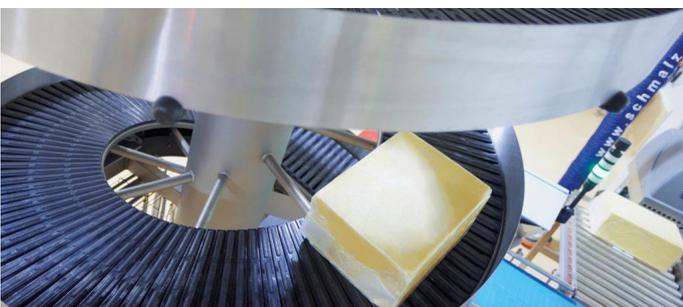
## the cost of change.

The cost of making changes to the design increases the later in the process this happens.

Where the budget is under pressure and value for money is critical, bringing all project stakeholders (including the builder) into the project at an early stage will allow for the most cost effective way forward.

Should a project team make changes in the design during a sketch design phase, it is a simple change to make.

However, if the design has significantly progressed and all design disciplines had completed their documentation, the same change would cause time delays and significant costs for re-documentation. In addition, revised authority approvals may need to be sought - delaying the start of your project.



**CASE #2:** Our client had been granted a Development Approval with over 100 conditions attached. Once involved, we challenged 20 of those conditions with the council to have them removed or their impact reduced.

With our experience in food processing facilities, we could drive changes to conditions we deemed irrelevant, confusing or burdening.

Importantly, this included the re-classification of the development from 'Intensive Farming' to 'Light Industry' to allow more flexible and less complex conditions therefore, a significant reduction in present and ongoing costs to the client.

## life cycle assessment.

An important process we take on during the design documentation phase, is an assessment of the design flow, material and equipment selection and how this relates to its expected life cycle. In short, we are determining the best value and investment for your budget.

This value management exercise is a way that we can draw on our experience in the food and beverage industry to make valuable recommendations on cost and programme.

These recommendations are often prepared in a report like a 'shopping list' whereby a client can accept or decline the proposed changes. Broadly speaking, we know we can save clients anywhere between 1% and 7% on their project budget and reduce overall maintenance costs to the facility by ascertaining areas where it is pertinent to spend and areas where money can be saved.

**CASE #3:** Early intervention into a food and beverage project will help any business to get the best financial and programme outcomes. We have worked with many clients to put together the best possible design documentation for a variety of facilities who are growing, processing, manufacturing and packaging a variety of products.

There is no obligation beyond any initial design or consultation engagement, however we have the utmost confidence that our experience allows us the ability to provide the best value for money for any client.