

# My Muscle Chef - Food Manufacturing Fit Out

*Yennora, NSW*

Design + Construct Fit Out of a brownfield facility to produce ready meals



## PROJECT DESCRIPTION

This project encompasses finalising fit out design layouts, securing CDC approval and completing all fit out works to a hygienic food preparation standard.

The brownfield base building will be extended by the owner to accommodate My Muscle Chef's operations, with Total completing the fit out works once the base building works are completed. The site covers 9,385m<sup>2</sup>.

As part of the project Total will be installing a new base slab to the building to allow for sufficient drainage points throughout the facility. The new slab will incorporate all falls required to ensure each area of the facility is easy to maintain a clean hygienic food preparation workplace.

The fit out works cover all areas associated with constructing a fit for purpose Ready Meals Facility and include areas for receivables, storage (dry & frozen), preparation, cook, packaging and dispatch docks.

## OVERCOMING CHALLENGES

This is an extremely tight programme with the base building handed over in August 2021 and the client wishing to be in by December 2021. To fast track the project and have all works completed, Total will run multiple work fronts to meet the ambitious timeline.

## INNOVATIONS

Total's buildability expertise and experience in the Food & Beverage industry provided valuable guidance and advice throughout the design stage and will well into construction.

## CLIENT

My Muscle Chef

## PROJECT VALUE

\$17 million

## CONTRACT

Design + Construction

## COMPLETION

November 2022



Follow Total on LinkedIn



Follow Total on Instagram



Follow Total on Facebook

# TOTAL