

HUNGARY

Local development

Location

Szügy

Programming period

2014 – 2020

Priority

P6 – Social inclusion & local development

Measure

M7 - Basic services & village renewal

Funding (EUR)

Total budget 29 126

EAFRD 22 007

National/Regional 3 883

Private 3 236

Project duration

2018 – 2018

Project promoter

Municipality of Szügy

Contact

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Website

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Using RDP support to acquire new equipment and machinery for the public kitchen of a small town.

Summary

The town of Szügy has 1 500 inhabitants and is located eight kilometres from the Slovak border in Northern Hungary. The municipality runs a public kitchen which serves visitors and the municipality staff. It can also be rented for private events. As it was no longer economical to keep repairing old machinery and equipment, the purchase of new tools and machines became essential.



Support from the Hungarian Rural Development Programme allowed the kitchen to acquire new equipment and cooking machinery, including a combi oven, cooking kettle, dishwasher, kneading machine, microwave, vegetable slicer and a knife steriliser.

Results

The new equipment has made the operation of the kitchen much more effective and cost effective.

The municipality has, wherever possible, sourced raw materials from local producers.

Several short supply chain options are being evaluated in order to give the kitchen the produce it needs.

Lessons & Recommendations

- ❑ During the application process, work with a local consultant, with whom the municipality had collaborated before, was useful. Thanks to sound management and the consultant's knowledge of the area and its priorities, the application process was easy.
- ❑ The evaluation process can take some time, in this case 12 months, so this should be anticipated in the planning process.

Context

The town of Szügy has 1 500 inhabitants and it is located eight kilometres from the Slovak border, in Northern Hungary. The municipality is running a public kitchen which is open five days a week (during weekdays) and occasionally during the weekends. The kitchen serves cooked food to the staff of three municipalities (Szügy and two neighbour settlements). Local people can also pay to eat there. The kitchen can be hired during weekends for birthdays, weddings and other events. By serving food to individuals, the municipality staff and at private events, the kitchen makes a profit of around 3 000 euro per year.

Thanks to the expertise and practical work of the maintenance technician, it had not been necessary to purchase new tools and machines for the last 10 years. However, it was no longer economical to keep repairing old machinery and equipment. The purchase of new tools and machinery was essential to ensure the kitchen's smooth operation.

Objectives

The main objective of this investment was to replace the outdated kitchen equipment and minimise the cost of maintaining it.

Activities

As a first step, the municipality contracted a consultant to prepare the application. During the preparation of the application, three quotes from suppliers were collected for the cost of the equipment and machinery and the best option was taken forward.

The application was submitted in June 2017. In June 2018 support was approved for the project and it received official notification. Project implementation started in September 2018. The items purchased included :

- A combi oven – an intelligent cooking/baking system which independently calculates the baking time and parameters according to the food being prepared;

- HDC climate control which accurately adjusts the temperature and humidity;
- Stainless steel GN container - 6.5 cm deep with a capacity of nine litres;
- Gas cooking pan made of stainless steel with a capacity of 200 litres;
- Water softener system;
- Gas cooker with six burners and an electric oven with a power of 7.5 kW;
- UV knife steriliser;



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Main results

The new equipment has made the operation of the kitchen much more efficient and cost effective.

The municipality has given great emphasis to sourcing raw materials from local producers. Several short supply chain options are being evaluated in order to give the kitchen the produce it needs.

Key lessons

During the application process, work with a local consultant, with whom the municipality had collaborated before, was useful. Thanks to sound management and the consultant's knowledge of the area and its priorities, the application process was easy.

The evaluation process can take some time, in this case 12 months, so this should be anticipated in the planning process.