



Hall Kitchen Refurbishment Project

*Essential modernisation
of the Keble Hall kitchen*

Executive Summary

Keble College seeks philanthropic support for the refurbishment of its main kitchen, an essential facility that underpins daily College life. The project will address long-standing health and safety issues, improve efficiency and compliance, modernise equipment, and enable the kitchen to serve a growing community of students, staff, and Fellows.

The total cost of the project is **£2.74 million**. To date, **£1.033 million** has been raised, leaving an **outstanding funding requirement of £1.707 million**. Works are scheduled for **October 2026 to March 2027**, and the project now has real momentum following many years of delay. The College's strong preference is to fund as much of the refurbishment as possible through donations, thereby limiting the call on College reserves.





Introduction

The Hall at Keble College is one of the jewels amongst Oxford Colleges but it would be nothing without its engine, the unseen yet vital kitchen which fortifies students and academics alike on a daily basis. The refurbishment of the Hall Kitchen is long overdue, and now unavoidable. After years of delay, the project has a clear scope, a realistic budget, and strong momentum.

Keble Hall and its kitchen are central to the life of College for all students, past and present. Our chef, Freddy Hussain, and his team provide up to 800 quality and well-balanced, nutritious meals, during term time. Attending breakfast, lunch or dinner in Hall is one of the fundamental experiences of student life; sustaining our community whilst encouraging interactions and connections across all academic disciplines and non-curricular endeavours. We are committed to ensuring we continue to offer current and future generations of students the same unparalleled College experience, opportunities and facilities afforded to so many before them.

The ability to host large numbers of guests for meals in Hall at Keble is also essential for Keble's Alumni and Development events programme and plays a key role in attracting conference business during Vacations. As you may know, Keble suffered substantial financial losses due to the Covid-19 pandemic. Despite prudent financial management, our relatively small endowment represents a significant weakness in Keble's fiscal health.

Philanthropic support at this stage will safeguard the quality of daily life at Keble College, supporting students and staff while preserving the shared dining culture that lies at the heart of the College community. The following pages explain our plans more fully and I hope you will consider supporting this truly essential project which will benefit all members of Keble's community.

Mike Jacobs

**Dr Sir Mike Jacobs,
Warden**

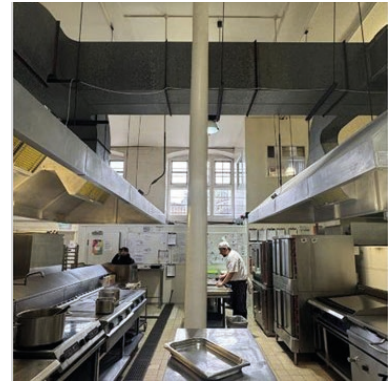


Background and Context

The kitchen is a core piece of College infrastructure, producing **600–800 meals per day during term time**. It supports the shared dining experience that lies at the heart of collegiate life at Keble, bringing students, staff, and Fellows together daily.

In 2018–19, Keble completed the refurbishment of the Dining Hall, restoring its historic fabric and installing a new servery that is now used three times a day. That project was always intended as the first phase of a broader plan to reconfigure the kitchen itself. At the time, the College aimed to raise approximately £5 million for a full redevelopment.

Fundraising proved challenging following the completion of the HB Allen Centre, and plans were subsequently stalled by the Covid-19 pandemic and prolonged closures. As a result, the kitchen has continued to operate in a space that is no longer fit for purpose, placing increasing strain on staff and limiting operational efficiency.



The Case for Investment

Despite these constraints, Chef Freddy and his team deliver excellent food and service. However, the current kitchen layout, design, and equipment impose significant limitations. The proposed refurbishment offers a more modest and realistic solution than the original plans, while still delivering substantial benefits. The proposed work also addresses key sustainability issues, including the provision of an efficient extraction and ventilation system, the incorporation of renewable technologies such as heat recovery, and the promotion of efficient water use. These elements will be thoughtfully integrated into the building and its service systems.

The project will:

- Resolve **health and safety issues** and ensure regulatory compliance
- Create a **more efficient working environment**, improving staff wellbeing and productivity
- Install a **second lift**, improving accessibility and logistics
- Replace outdated equipment with **modern, energy-efficient alternatives**
- Enable the kitchen to meet the needs of **growing student and staff numbers**

The upgraded equipment will be faster, cleaner, and significantly more energy efficient, reducing long-term operating costs while improving the quality and reliability of catering provision.



Project Scope and Costs

The total project cost of £2.74 million comprises two elements:

1) Kitchen Refurbishment – £2.4 million

This covers all construction works and equipment, including health and safety improvements, reconfiguration of working spaces, installation of a second lift, and replacement of obsolete machinery.

2) Temporary Catering and Dining Arrangements – £340,000

During the refurbishment period (October 2026 – March 2027), the main kitchen will be out of action. To preserve communal dining, the College will establish a temporary “field kitchen” and dining space in **Newman Quad**. Dining will take place in a marquee accommodating approximately **120–150 people**, allowing students, staff, and Fellows to continue eating together in a single shared space. The College will explore several suppliers, with the intention of providing a **rigid, heated structure with sound system**, suitably decorated to create a welcoming and convivial environment within budget.

**Hall Kitchen
Refurbishment
Project**



Funds Raised to Date

As of **January 2026**, Keble College has raised **£1.033 million**, comprising:

- A £398,000 legacy gift, and a £100,000 single gift
- £275,000 from the College Contributions Fund (CCS6)
- Pledges of £250,000 and £10,000

Keble's eligibility for CCS6 funding reflects its relatively modest endowment (c. £73 million), placing it in the lowest quartile among Oxford colleges and underlining the importance of philanthropic support for major capital projects.

The Funding Opportunity

With the project now proceeding, the College seeks to close the remaining **£1.707 million funding gap** through further significant gifts from individual donors. This level of support will enable the refurbishment to proceed as planned, ensuring that a critical piece of College infrastructure is renewed without placing undue pressure on College finances.



How You Can Help

By making a tax-efficient single gift or a formal gift pledge to spread instalments over two years.

For example: a gift of £40,000 spread over two years would, with gift aid, contribute £50,000 to The Keble College Hall Kitchen Refurbishment campaign. For UK additional rate tax payers, after tax relief, the total cost would be £27,500 (i.e. £13,750 per year).

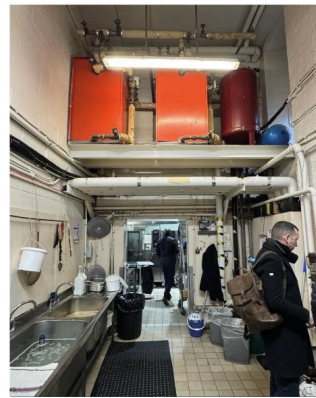
With the value of gift aid to the College @25%, the actual collective cost could be just £1,365,600 to raise the outstanding £1,707,000.

Recognising Your Support

Keble was established by philanthropy and we depend upon the visionary support of our benefactors. All donors are listed in annual College publications. Members of giving groups* will receive invitations to special College events throughout the year as well as, once at the cumulative £250,000 level, to University events and ceremonies.

** Donors are recognised as having membership of a specific group once cumulative gifts to the College at each level have been received, regardless of whether or not gifts are given as instalments, or in one lump sum.*

Hall Kitchen
Refurbishment
Project



The current kitchen



Visualisation of the refurbished kitchen

Contacts

For further information please contact:

Jenny Tudge

Director of Development

T: +44 (0)1865 282308

E: jenny.tudge@keble.ox.ac.uk

Camilla Matterson

Senior Development Executive

T: +44 (0)1865282301

E: camilla.matterson@keble.ox.ac.uk

Alumni & Development Office

Keble College

Oxford

OX1 3PG

www.keble.ox.ac.uk

Thank You