

<u>In The News | 1st September 2023 | Latest Facilities Management News</u>

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Launched this week, new guidance from UKGBC on Renewable Energy Procurement seeks to empower stakeholders tasked with procuring energy in the built environment to do so in a way that enables them to realise their climate ambition, while supporting the continued decarbonisation of the electricity supply sector. Across a suite of guidance documents, UKGBC's new series of reports gives industry the tools to make more informed procurement decisions.

With buildings responsible for over 60% of the UK's national electricity demand, the built environment industry has a critical role to play in achieving this target, and the way electricity is procured for our buildings can accelerate our transition to a reliable, resilient, and zero carbon grid.

UKGBC's Head of Climate Action, Yetunde Abdul said: Decarbonising the electricity system is a top priority for achieving Net Zero. Critical to enabling this, is understanding the active role our buildings and the way we procure energy must play. However, distinguishing the high-quality products that are supporting the energy system's transition from the other 'green' offerings in the market is currently challenging."

Proposals for an Apprenticeship Standard for the cleaning and hygiene industry have been approved, potentially paving the way for employers to invest millions of pounds annually in training sector staff.



The British Cleaning Council (BCC), which made achieving the Cleaning Hygiene Operative Apprenticeship one of its key priorities, is aiming to support the launch of the Apprenticeship Levy funded programme early in 2024.

It will be hosting a series of expert-led AAG (Apprenticeship Advice and Guidance) Zoom information sessions starting in October, where employers can find out what the Cleaning Hygiene Operative Apprenticeship means for them and how to implement it in their workplace.

BCC Chairman Delia Cannings said: "My BCC colleagues and I are thrilled and delighted by this news. The Cleaning Hygiene Operative Apprenticeship will be a major and valuable contribution to the future success of the cleaning and hygiene sector."

The <u>Building Engineering Services Association</u> (BESA) has praised the creation of the first British Standard for health and well-being in buildings.

BS40102 (part one) gives recommendations for measuring, monitoring, and reporting indoor environmental quality (IEQ) in all types of non-domestic buildings. It includes an evaluation and rating system for air quality, lighting, thermal comfort, and acoustics.

"This new British Standard is an important step forward in our ongoing battle to get the government and building owners to focus more attention and investment on the indoor environment," said BESA IAQ Group chair Nathan Wood.

"Setting IEQ performance benchmarks will make it easier for facilities managers to target problem areas and demonstrate how conditions directly affect health and productivity. However, we must continue to keep pushing standards upwards as current government targets do not reflect the latest WHO guidance and lack real ambition."

Contract extensions have been awarded to <u>Independents by Sodexo</u> has secured contract extensions with Edinburgh Academy and Strathallan School in Scotland, retaining catering, hospitality and cleaning services.

Following a formal tender process Sodexo has retained its 30-year partnership with Edinburgh Academy for an additional five years, delivering catering and cleaning services for the 1,200 students at nursery, junior and senior schools. Cleaning will cover the entire school facilities, including the gym, classrooms, dining rooms and corridors.

Managing director Steve Hawkins said: "We're thrilled to continue our long-standing partnership further with Edinburgh Academy and Strathallan School and to continue to support both schools in providing nutritious healthy experiences."