The lay-out of the new buildings with explanation of their use.

Army School of Catering and M.T. lines and stores. The field kitchens are open sheds with a central "mud" area for the building of field cookers.

**Dining Room, Kitchen and Servery of the Depot and Training Battalion with Technical Equipment Stores and Civilian Worker Facilities below.** Block 4.

This building forms part of the Army School of Catering and is linked to blocks 7 and 8.

The dining room, kitchen and servery are accessible for the main pedestrian concourse level. The serveries are of the "box" type recommended by the Army Catering Corps. The kitchens are on the first floor in relation to the service road. Delivery of goods from the stores level and of cooked food from the K.C.R. block is by hoist. The service floor accommodates the Q.M. technical, changing rooms for male and female industrial workers and civilian dining rooms.