

Design and Access Statement

Fosters Bakery (Staincross) Limited

Towngate, Mapplewell, Barnsley, South Yorkshire, United Kingdom,
S75 6AS

Applicant: Fosters Bakery (Staincross) Limited

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This Design and Access Statement has been prepared in support of a planning application to Barnsley Metropolitan Borough Council on behalf of Fosters Bakery (Staincross) Limited for the erection of a new industrial building at Fosters Bakery, Towngate, Mapplewell, Barnsley, South Yorkshire, United Kingdom, S75 6AS. The statement explains the design rationale for the proposed development and demonstrates how issues of access and inclusive use have been considered as part of the evolution of the scheme. The proposal comprises a new building providing dry goods storage at ground-floor level together with a staff canteen and associated welfare accommodation at first-floor level, accessed by a bridge connection at the higher level. The building has been developed to respond to the operational needs of the business while fitting appropriately within the existing site and its surroundings.

1. Introduction

The application relates to the continued operation and improvement of the established Fosters Bakery site at Towngate, Mapplewell. The purpose of this statement is to set out the design principles that have informed the proposal and to explain how the scheme has considered movement to, from and within the site. In line with national planning guidance, the statement focuses on the amount, layout, scale, appearance and access arrangements of the development, demonstrating that the proposal is functional, proportionate and appropriate to its context.

The proposed building is intended to support the bakery's existing operation by bringing dry goods storage back onto the main site and by providing improved staff welfare accommodation. The proposal is therefore closely linked to the day-to-day needs of the business and has been designed as an ancillary addition to the wider bakery complex rather than as a separate or unrelated form of development.

2. Site Context

The site forms part of the existing Fosters Bakery premises within Mapplewell, Barnsley, and lies within an established commercial site set amongst a wider residential context. The proposal will be located at the southern end of the site in an area already associated with storage and operational activity. The surrounding built form reflects the mixed and evolved character of the wider premises, and the design approach has therefore been to create a practical industrial building that integrates with the existing operational layout while recognising the need for a careful relationship with nearby residential properties. The site benefits from established vehicular and pedestrian access arrangements and sits within a location where many employees already travel by foot or public transport.

3. Design Principles and Amount

The amount of development proposed has been driven by the operational requirements of the bakery. The building is intended to provide dry goods storage at ground-floor level and staff canteen and welfare accommodation at first-floor level, allowing related activities to be consolidated within the main site. The design principle underpinning the scheme is one of functional efficiency, with the building arranged so that it supports existing workflows, reduces reliance on off-site storage and improves the quality of staff facilities. The proposal is not intended to alter the fundamental character of the site, but

rather to provide an appropriately scaled addition that supports the continued use of the premises.

4. Layout, Scale and Appearance

The proposed building will measure approximately 20m by 40m, with a maximum height of 8.7m and an eaves height of 7m. Its layout has been informed by the operational needs of the business and by its relationship to the existing site, enabling efficient internal storage at ground level and direct staff access to the first-floor canteen by means of a bridge connection. In visual terms, the building adopts a straightforward industrial form that is consistent with its purpose and with the wider character of the bakery complex. The external materials palette will comprise anthracite grey wall cladding, a blue brick plinth, goosewing grey roof cladding, and anthracite doors and window frames. These materials provide a cohesive and contemporary appearance and are considered appropriate for a functional building of this type. Overall, the scale and appearance of the proposal are proportionate to the site and intended use.

5. Access and Inclusive Design

Access considerations have formed part of the design approach from the outset. The development will be served from the existing bakery site and will utilise established access points and circulation routes. The ground-floor storage area will operate in a manner consistent with the existing industrial use, while the first-floor staff canteen and welfare accommodation will be accessed via a bridge at the higher level, allowing direct and practical connection with the existing premises. The proposal is intended for use by existing staff and has been designed to provide improved welfare accommodation within a purpose-designed environment. Inclusive design has been considered in principle through the use of clear and legible access arrangements, logical internal relationships and an approach that allows the building to function safely and efficiently as part of the wider site. Detailed compliance with Building Regulations and any necessary accessibility specifications will be addressed through the technical design stage.

6. Servicing, Movement and Highways

The proposal will utilise the existing site access and established servicing arrangements associated with the bakery. The area on which the building is proposed is currently used for storage rather than parking, and the development will not result in the loss of existing parking provision. No increase in staffing levels is proposed in connection with the building, as warehouse operations will be absorbed into the existing business and canteen staff will transfer from the current facility. Consolidating dry goods storage onto

the main site is expected to reduce the need for movement between the bakery and the existing off-site warehouse, thereby improving operational efficiency and reducing unnecessary vehicle trips. Internal circulation and servicing will continue to be managed within the established site layout.

The site also benefits from an established workforce drawn largely from the surrounding area, with many employees travelling on foot or by public transport. The proposal does not change the overall nature of the operation or introduce a material intensification of use, and it is therefore considered acceptable in terms of movement, access and highway implications.

7. Landscaping and External Areas

The proposed development is primarily focused on built operational accommodation within an existing commercial site and does not rely on extensive soft landscaping to define its character. External areas will remain functional in nature and will continue to support circulation, servicing and storage requirements associated with the bakery. The siting of the building has been considered in relation to the wider site so that it fits coherently within the existing operational arrangement. In addition, the building will contribute additional enclosure within the site and may provide some screening of operational areas when viewed from neighbouring land.

8. Conclusion

This Design and Access Statement demonstrates that the proposed building has been designed as a practical, proportionate and well-related addition to the existing Fosters Bakery site. The amount of development, its layout, scale and appearance, and the manner in which access has been addressed all reflect the operational requirements of the business and the characteristics of the site. The proposal makes effective use of an existing commercial site, improves staff welfare provision, supports more efficient on-site storage arrangements and is capable of being accessed and operated as an integrated part of the wider bakery complex.