

Background

- 65 schools (including 4 secondaries)
- 300 employees
- Management team Catering Services Manager, 1 x
 Senior Area Supervisor, 2 x Area Supervisors (T/Time) & 1 x Catering Support Officer (part time/TT)
- Current Primary school meal uptake 63% total (40% paid & 80% free)
- 1.71 million primary school meals served in 22/23





What's coming up

Trading Arrangements

Financial Controls – labour & food costs, meal uptake

Theme Days / promotions

Secondary school branding



Trading arrangements

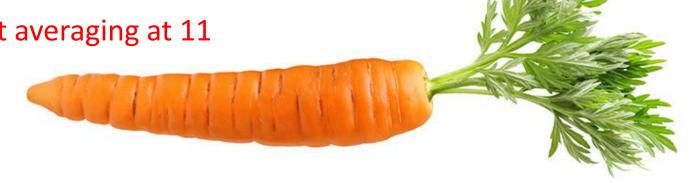
- Consortium (until 2019) cross subsidising between schools, pooled funding
- Cost / meal model (2019 2023) specific cost / meal charged to each school reflective of operational costs for that school. Paid & free meal income retained by schools
- Annual fixed cost (from 2023) specific to each school based on projected meal numbers (21/22 actuals). Marginal cost applied thereafter (incentivises meal growth)



Financial controls – Labour Productivity

- Maximum weekly hours cap set for all kitchens based on what school is being charged for.
- Natural wastage constant review of kitchen contracted hours to enable savings to be made without redundancies / reductions to existing staff permanent hours.
- Weekly review of hours worked in each kitchen
- M.P.H ranging from 8.5 to 13 but averaging at 11





Financial controls – Labour productivity

- Redeployment of some staff where necessary to speed up the labour cost savings whilst protecting employment and earnings
- Simplified menus less labour intensive, ensuring that menus are popular (not cooking to bin) and keeping control on choice
- Review of working methods at site level time & motion studies to ensure efficient operations





Financial Controls – food costs

- Pre-ordering to minimise waste
- 5% over production to allow for spillages unexpected events
- Auditing regimes to check that recipes followed, production and wastage levels recorded, good stock control in place, portion sizes served as per recipes
- Monthly stocktaking and monitoring of closing stock levels and food cost / meal for each kitchen to identify "hot spots" and target intervention work
- Coaching of Unit Supervisors to heighten financial awareness





Financial Controls – maximising meal uptake

- Meal price to parent set by school (Council guides)
- Weekly tracking meal numbers and % uptake v targets to focus intervention work
- Importance of partnership working with schools communication is key
- Pupil & parent surveys market research
- One to one coaching for Unit Supervisors to improve food presentation / cooking standards



Theme days / Promotional Activity





Secondary school branding





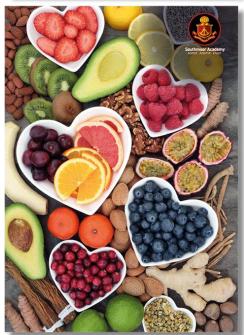














Thank you – any questions?

