

APSE Catering Advisory Group Friday 25 June 2010













- •The big dilemma for all School Meal caterers......is
- The same with less....
- More with less, or
- Less with Less









- •So what got us in this mess?
- Not market driven
- Certainly one, perhaps two key financial pressures:
- 1. Single Status 97 / Job Evaluation
- 2.Demise of the School Lunch Grant?
- •Combined financial impact in WBC is £0.75m £0.7m deficit









- •So what next?
- Need to bridge the financial gap
- Shift in focus from operational efficiencies to strategic options
- Need to do this ensuring there is a sound business case, it is viable and sustainable









- •STRATEGIC OPTIONS:
- Do we need a SM service Y/N?
- •Will Councils and / or Children's Services subsidise SMs Y/N?
- Market Testing
- Neighbour / Regional Partnering with other LAs
- Facilities Management Route
- Forming an ALMO or Ltd Trading Company









- **•STRATEGIC OPTIONS:**
- Budget delegation to schools recharge full cost of the service to DSG / ISBs
- •Full cost recovery via the tariff
- Only offer FSMs and / or Lunch Service only
- Instruct schools to go DIY
- •All these options will require a Risk Assessment, EIA & Cost Benefit Analysis
- Political 'Buy in' / Customer Consultation









- **•OPERATIONAL OPTIONS:**
- Two key cost centres food and labour
- Decide on cost or quality CCT principles?
- Food procurement efficiencies
- •ME or EU / UK produce
- Water only with meals
- Robust Attendance Management
- Review Staffing Formula









OPERATIONAL OPTIONS:

- Decrease staffing Ratios
- Transport meals
- Introduce a nil debt policy
- Cease sampler meals
- Frozen vs. Fresh Vegetables
- Reduce menu choice
- Convert to regeneration kitchens
- Improved marketing to increase take-up







Members experiences and views for the future





