





## FCSI & LACA – WAVELL SCHOOL MAKE OVER

## Phase #1 Let's take a look....

Talk about stakeholders! The Headteacher, Assistant Headteacher, Bursar, Head of Maths, students, the Catering District Manager, the kitchen team... All there and involved to see what can be done...



## Phase #1 Where we are now .....

#### Problems identified

- Student feedback and constructive concepts and ideas
- Initial ideas, and
- Timings & planning



#### Phase #1 Problems identified ....

- Major congestion at the main service
  - Queue times
- Lack of menu communication



## Phase #1 Problems identified ....

- Fresh baking, roasting and production: need more cooking capacity (Reliance on pre-prepared foods)
- Disparate and un-professional service styles and displays are worn and dated
- Dining ambience, furniture and facilities
- Not appealing to some 41% of FSM, staff customers and a large number of potential cash customers







#### The Wavell School Main Hall Service Areas





#### The Wavell School C Block Hall Service Area



# Let's see how this looks in the autumn 2017 term....

- Comparable stats Autumn Term (Sept-Dec) 2016 Daily Averages
- 991 students Years 7-11 with 123 staff members (904 paying students, 87 FSM)

66 days	Sales per day £	Trans- actions	average spend £	% uptake	registered
Breakfast	32	25	1.28	2.7%	
Break	356	270	1.32	29.8%	
Lunch	637	384	1.66	42.4%	
FSM	93	51	1.84	59%	87
Adult	11	7	1.74	5.7%	

## INITIAL IDEAS ....

Full survey of user and non users (& Parent/Carers) to become annual benchmark

Identify and convert areas into service points

Use of audio and visual menu display

Develop imagery, uniform and brand

Review menu and food production

Salad bar service

### INITIAL IDEAS ....

Dedicated Year 7 & possibly Year 8 dining experience (C Block)

Year 7 summer promo - to be well fed - no packed lunches

New queue methods and controls

Greater involvement of Food Tech. Department

Better communications in various media types

## **Timings and Planning**



## Summary

Collaboration success

- How can you help?
- Any questions?

Your presenters today:

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