



# FCSI & LACA – WAVELL SCHOOL MAKE-OVER

# Timings and Planning

Done!

Done!

Done!

Done!

Done!

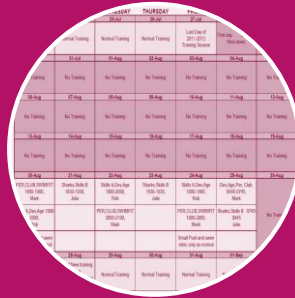
Today!



March: Review what we understand, identify supporters for our aims



April 2017: Detailed plans, commence team consultations



May 2017: Agree implementation programme: Place orders: delivery of training and schedule accreditation / recognition schemes



June 2017: trial runs, part implementation. Major Year 7 commitment programme



July 2017: Present initial feedback from new schemes and service methods. Prepare for grand re-launch for Sept 2017



October financial review and comparison exercise. Complete programme and publish findings



# Phase 1 Problems identified ....

- ▶ Fresh baking, roasting and production: need more cook capacity
- ▶ Dated signage and lack of visible menus
- ▶ Dining ambience, furniture and facilities
- ▶ Not appealing to some 41% of FSM, staff customers and a large amount of potential cash customers



# INPUT FROM



- Headteacher, Assistant Headteacher, Bursar, Head of Maths, Catering District Manager and the Kitchen Team.
- School Council – 2 students from each Year Group.



# What we've worked on:

- Dedicated YR7 area
- Congestion
- Queuing times
- Menu communication
- Cooking capacity
- Service styles, dated units
- Dining ambience
- Real appeal
- Enough seating
- Clearer signage
- Background music
- Allergen Accreditation



# MAIN CHANGES – C BLOCK HALL



- Dedicated YR7 eating area – C Block Hall
- 108 seats
- 2 serving units, 2 queues
- 2 sittings
- Designated clearing area
- New signage



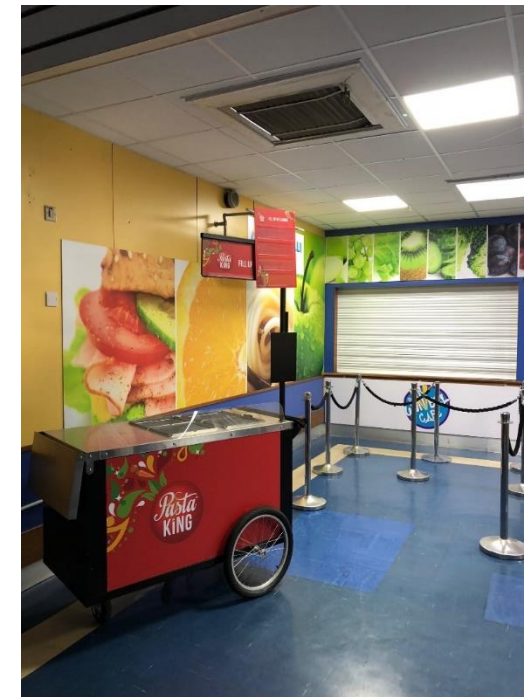
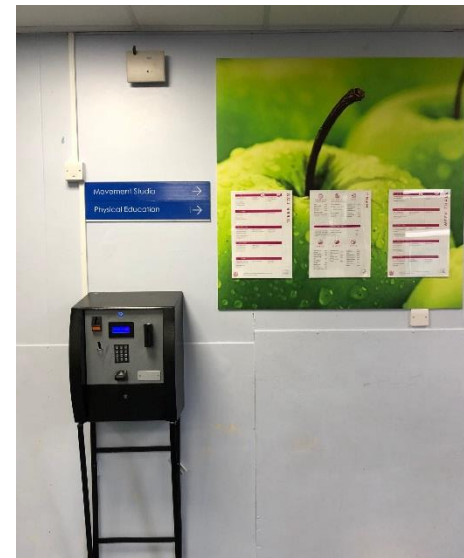
# MAIN CHANGES – THE WAVELL HALL



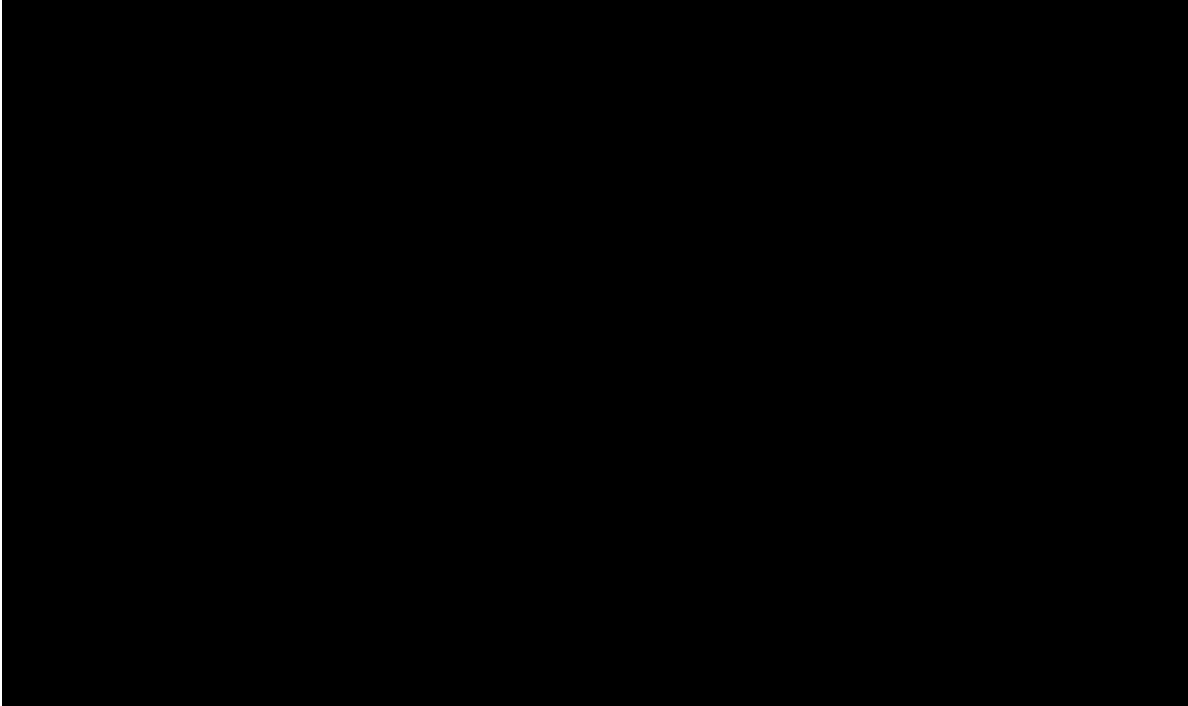
- Noticeable Hydration Station
- 4 new menu displays
- The Wavell Café logo



- New Shutters
- New Pasta King serving unit
- Bright and modern graphics



# VIDEO CLIPS





# DONATIONS/CONTRIBUTIONS

## Costs to School

Upgrade of electrics  
Install of cooker and dishwasher  
Waste disposal clearing unit  
C Hall decoration  
Induction day lunches x 2

**£22,759**

## Donations/Contributions – Value of Award

Cooker  
Dishwasher  
6 x serving units  
Trays, cutlery, plates, menu holders  
Graphics for both Wavell Hall and C Hall  
6 x flip top tables, 36 chairs, cutlery/tray unit  
Multi-tiered hot box  
Fruit stands  
Consultancy

# STUDENT TAKE-UP IMPACT

By the end of the 2<sup>nd</sup> full week of term

Product	2016	2017	Difference	% Increase
£2.15 meal	53	76	23	43%
Meat Main Meal	93	139	46	49%
Veg Main Meal	59	73	14	23%

# FINANCIAL SALES IMPACT

**Whole Service (includes: Breakfast, Break & Lunch)**

Month - September	2016 (20 days)	2017 (18 days)	% Variance
Whole Service	18,390 (919.5/day)	18,994 (1055/Day)	15% UP!



THE WAVELY CAFE



Cafeteria Store

Campus Store



# A BIG THANK YOU!

Your presenters today:

Helen Blunden, Bursar at the Wavell School

Julian Edwards, Chairman of the FCSI (UK&I) –

[julian@fcsi.org](mailto:julian@fcsi.org)

