

Report to Personnel Committee

7 November 2012

Agenda Item: 7

REPORT OF SERVICE DIRECTOR, TRANSPORT, PROPERTY & ENVIRONMENT

PERFORMANCE REPORT - CATERING SERVICES

Purpose of the Report

1. This report provides information to the Committee on the performance of the Environment & Resources Department Catering Services.

Information and Advice

- 2. The Environment & Resources Department provides a range of catering services across the County Council predominantly schools and academies; services provided also include County Hall, Trent Bridge House, Retford Bus Station, Bilsthorpe Highways Depot and a countywide hospitality service.
- 3. As well as day to day service delivery, additional catering advisory support services are provided for opted-out schools, the maintenance of kitchens and premises and an input into new builds and refurbishments. In conjunction with schools the service also manages specific medical diets.
- 4. Income from the service is provided by cash sales, charges to schools and academies, function income, delegated free meal allowances and premises maintenance budgets.

Summary of Performance - Appendix 1

Schools, Academies & Colleges

- 5. Levels of buy back for 2012/13 remain similar for previous years. Since April two secondary academies have left a county council provision, one to use a private contractor the other to manage the service themselves. Take up of meals continues to increase this year by benefitting from a number of jubilee and olympic related promotional events. Although below target meal take-up still represents an increase for this period last year.
- 6. The area of performance concern presently is the increasing cost of food, currently 3% above inflation. With the global food concerns this area of

expenditure will remain a challenge for the financial year. Mitigation is in place by menu revisions which still conform to the 14 nutritional standards. The service will maintain its commitment to the current quality of products purchased, i.e locally sourced fresh meat etc rather than imported frozen products and in maintaining the selling price for the third consecutive year at £2. The profiled budget for contribution, income minus direct costs, is therefore below target however it is anticipated that with a tight control of expenditure and actions already undertaken that expenditure will be retained within the budget provision.

Other Catering Services

Retford Bus Station

7. Catering & Facilities Management working with the Transport & Travel services Group continue to manage and operate the bus stations at Retford and Newark. Catering in the form of a café is available at the Retford facility. Customer response and financial performance means the service is able to pay a commercial rent contribution to offset some of the operating costs.

Bilsthorpe Depot

8. Recently opened and following a request, a staff catering facility was opened at the new Bilsthorpe Highways Deport earlier this year. With the location of the depot it was considered appropriate to allow access for staff based there to a catering facility. Again this service is developing well and proving to be beneficial to users. Selling prices are based on the selling prices available to staff in County Hall & Trent Bridge House. Further promotional work is underway for other industrial estate users without compromising the security and access to the building.

County Offices

9. Overall income is slightly below target in part due to 3 floors currently being refurbished in Trent Bridge House which is affecting the income for Porthole Café operation however the remainder of the service area which includes the Riverview Restaurant and Coffee Shop is performing well. It should be noted that both the Riverview and Porthole have become extremely valuable and popular break-out areas, reducing the need for booking rooms for smaller meetings which is relieving some accommodation pressures

Medical Diets

10. An increasing number of pupils served now require a medically approved diet at lunchtime. Our approach is to give priority to any pupil entitled to a free meal and if practicable accommodate pupils who pay for a meal. Requests and instructions are received via health professionals rather than just by parental request. Over the past five years there has been an increase in diabetes, gluten free, nut free and multiple intolerances. Currently 183 pupils in Nottinghamshire are registered for a specific medical diets.

Benchmarking Information

11. Nottinghamshire is a member of two benchmarking networks, the Association of Public Sector Excellence (APSE) and an informal data sharing group of Shires that has nine more comparable partners. Collectively the shires group provides approximately 20% of school meals in England. Attached as appendix 2 for information is data comparisons for meal take-up and selling prices. National figures suggest Nottinghamshire is slightly below average however this is to do with authorities having higher levels of deprivation and therefore higher levels of free meals supplied which distorts comparable assessments.

Media Coverage

12. As can be seen from the attached Appendix 3 a number of very positive stories in the press have been covered this year. Principally relating to the responses about the service collated from the 8,500 questionnaires returned and then gaining the national award from LACA for being the catering business of the year. This is an extremely prestigious achievement as the submission encompassed a wide variety of management initiatives and improvements.

Current Initiatives

13. As well as the ongoing delivery of the day to day service work is commencing with the community health partnership team to pick-up on interventions and initiatives within schools to promote the take-up of free meals. At the moment in primary and special schools approximately 15% (assuming 100% attendance at school) are not taking up their entitlement. Whilst schools encourage pupils to register for free meals for budgetary purpose this does not always translate into actually served meals. A survey has been recently sent to school head teachers asking how the service can be support an increase in take-up. Results will be available for the next catering performance report. Further development work is also underway in an attempt to publish the nutritional information on the internet site alongside the menus.

Other Options Considered

14. None -Report for information.

Reasons for Recommendations

15. The monitoring of performance of the catering services supports the aspirations of the County Council to secure good quality affordable services.

Statutory and Policy Implications

16. This report has been compiled after consideration of implications in respect of finance, equal opportunities, human resources, crime and disorder, human rights, the safeguarding of children, sustainability and the environment and those using the service and where such implications are material they are described below. Appropriate consultation has been undertaken and advice sought on these issues as required.

Financial Implications

17. The monitoring of service performance will ensure that the spend on catering services will be used efficiently and effectively.

RECOMMENDATION

18. That this report is noted.

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For any enquiries about this report please contact: Kevin McKay Group Manager – Catering & Facilities Management

Background Papers
None
Electoral Division(s) and Member(s) Affected

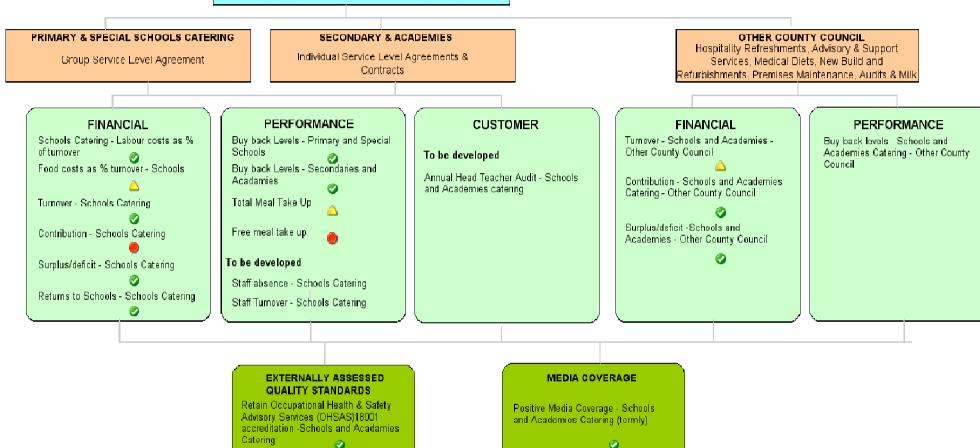
Nottinghamshire

CATERING & FACILITIES MANAGEMENT GROUP SCHOOLS & ACADEMIES CATERING

Corporate Services/County Council

Sub-contracting to Balfour Beatty (Bassetlaw PFI) & Carillion (East Leake PFI), Independent Support & Advisory Services including Kitchen premises maintenance, Countywide Hospitality, Retford Bus Station & Bilsthorpe Depot

To be developedFood for Life Accreditation
No of 5* schools



Effectiveness of Service

Schools and Academies Catering - Period 5 2012/13



Schools and Academies Catering Financial

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|--|-----------------------|--------|----------------------------|---|--|
| Indicator | Maximise or minimise? | | Actual versus Target | Trend Chart | Improvements |
| Contribution - Schools Catering | Aim to Maximise | £8,000 | £55,000 | \$1,20,000 \$1,20,000 \$1,20,000 \$1,20,000 \$1,000,000 \$1,000,000 \$2,000 \$2 | Contribution against profiled budgets is below target however further reductions in non-critical expenditure such as changes to service area and minor kitchen projects will not be funded to ensure end of year targets are achieved. |
| Food costs as % turnover - Schools Catering | Aim to Minimise | 33.65% | 30.85% | -Terate Market 100 | Variance is caused by above inflationary food costs as a result of commodity prices. New menu's operating in the autumn taking account of seasonal variances and commodities not so affected such as wheat prices will be introduced. |

| Schools Catering - Labour costs as % of turnover | Aim to Minimise | 61.71% | 63.21% | 70 60 60 60 60 60 60 60 60 60 60 60 60 60 | |
|--|--------------------|------------|--------------------|---|--|
| Turnover - Schools Catering | Aim to Maximise | £5,226,000 | | \$15,000,000 \$12,500,000 \$12,500,000 \$12,500,000 \$12,500,000 \$13,50 | |
| Surplus/deficit - Schools Catering | Aim to Maximise | -£777,000 | -£803,000 ② | ### ### ### ### ###################### | |



Schools and Academies Catering Performance

| Indicator | Maximise or minimise? | | Actual versus Target | Trend Chart | Improvements |
|-------------------|-----------------------|-------|----------------------------|--|--|
| Free meal take up | Aim to Maximise | 71.8% | 80% | 90% 70% 7144 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 | Work continues to support schools in ensuring children entitled to school meals are encouraged to have them, however it remains a pupil choice and the service is limited in its control. Targeting lower take-up schools is a priority for the remainder of 2012/13 |

| Indicator | Maximise or minimise? | | Actual versus Target | | Trend Chart | | Improvements |
|--|-----------------------|-------|----------------------------|---|---|-------------------|---|
| Total Meal Take Up | Aim to Maximise | 41.0% | 45.0% | | 15.0% 15.0% 15.0% 15.0% 15.0% | — Terget (Porthe) | Having over achieved on target last year it has been deliberately increased. The summer term traditionally experiences lower volumes of hot meals served due to a variety of reasons. |
| Buy back Levels - Primary and Special Schools | Aim to Maximise | 95% | 89% | | 92% | — Target (Years) | |
| Buy back Levels - Secondary's and Academies | Maximise | 64% | 56% | • | 75% 74% 54% 54% 54% 54% 54% 54% 54% 54% 54% 5 | — Tarqet (Years) | |
| Staff absence - Schools | Aim to | | | | To be developed | | |
| | | | | | ' | | |

| Indicator | Maximise or minimise? | Actual versus Target | Trend Chart | Improvements |
|--------------------------------------|-----------------------|----------------------------|-----------------|--------------|
| Catering | Maximise | | | |
| Staff Turnover - Schools Catering | Aim to Maximise | | To be developed | |

Schools and Academies Catering Customer Satisfaction

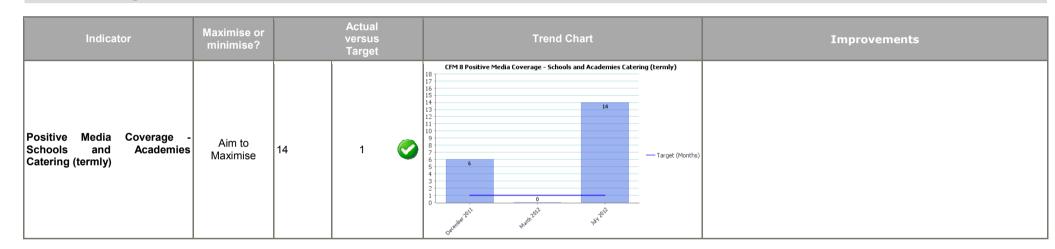
| Indicator | Maximise or minimise? | Actual versus Target | Trend Chart | Improvements |
|--|-----------------------|----------------------------|-----------------|--------------|
| Annual Head Teacher Audit - Schools and Academies catering | | | To be developed | |

Schools and Academies Catering Externally Assessed Quality Standards

| Indicator | Maximise or minimise? | | Actual versus Target | Trend Chart | Improvements |
|---|-----------------------|-----|----------------------------|-------------|--------------|
| Retain Occupational Health & Safety Advisory Services (OHSAS)18001 accreditation - Schools and Academies Catering | Aim to Maintain | Yes | Yes | | |

| Indicator | Maximise or minimise? | Actual versus Target | | | Trend Chart | Improvements |
|-----------------------------------|-----------------------|----------------------------|-----|----------|-----------------|--------------|
| Food for Life Accreditation - | Aim to Maintain | Yes | Yes | ② | | |
| Number of 5* EHO Assessed schools | Aim to Maximise | | | | To be developed | |

Schools and Academies Catering Media Coverage

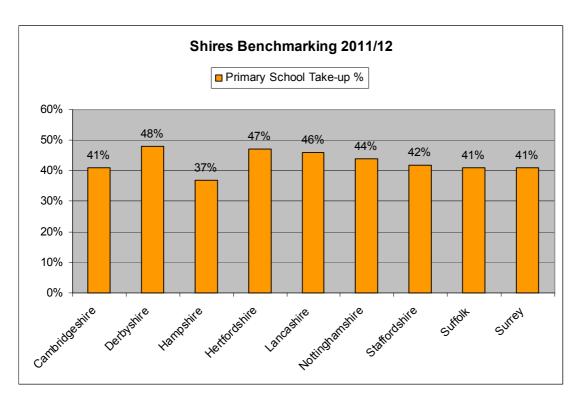


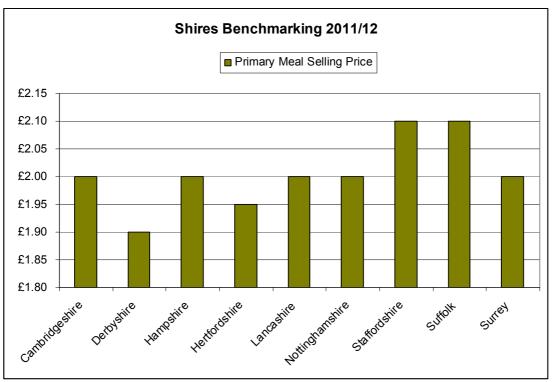
Other County Council Catering Financial

| Indicator | Maximise or minimise? | | Actual versus Target | Trend Chart | | Improvements |
|--|-----------------------|------------|----------------------------|--|--------------------|---|
| Turnover -Other County Council | Aim to Maximise | £167,423 | £171,757 | £150,000 £150,000 £150,000 £150,000 £50,000 £50,000 | —Target (Picette) | Trent Bridge House Porthole Café remains marginally behind target due to 3 floors currently unoccupied. |
| Surplus/deficit -Other County Council | Aim to Maximise | £21,097.00 | £9,313.00 | £30,000.00 £15,000.00 £5,000.00 £5,000.00 £10,000.00 £10,000.00 | — Target (Morette) | |
| Contribution Other County Council | Aim to Maximise | £14,590 | -£8,150 | \$17,900 \$13,900 \$12,900 \$10,000 \$7,900 \$25,900 \$25,900 \$10, | — Target (Modella) | |

| PI Status | | | | | | | | |
|-----------|-----------|--|--|--|--|--|--|--|
| | Alert | | | | | | | |
| <u> </u> | Warning | | | | | | | |
| | ок | | | | | | | |
| ? | Unknown | | | | | | | |
| 4 | Data Only | | | | | | | |

APPENDIX 2





School meals coverage

| 27/09/2012 | Pukka! Top dinner ladies treated to afternoon tea | Nottingham Post |
|------------|--|--------------------------------------|
| 27/09/2012 | Pukka! Top dinner ladies treated to afternoon tea | www.thisisnottingham.co.uk |
| 19/07/2012 | School meals team wins national award | Nottingham Post |
| 14/06/2012 | School meals growth benefits local suppliers | Retford Times |
| 07/06/2012 | School meals win praise | Newark Advertiser |
| 06/06/2012 | School meals | Topper |
| 01/06/2012 | Thumbs up for school dinners | Hucknall and Bulwell Dispatch |
| 25/05/2012 | School meals | Worksop Guardian |
| 25/05/2012 | Thumbs up for school meals in Bassetlaw | www.traxfm.co.uk |
| 24/05/2012 | Council's school meals service proves appetising for parents | Retford Times |
| 24/05/2012 | Top marks for school meals | www.worksopguardian.co.uk |
| 24/05/2012 | School meals survey | Trax FM |
| 23/05/2012 | Praise for School dinners | Mansfield Chad |
| 21/05/2012 | Survey says school meals go down well | www.thisisnottingham.co.uk |
| 21/05/2012 | Survey says school meals go down well | Nottingham Post |
| 11/05/2012 | News in brief: School meals | Eastwood and Kimberley Advertiser |
| 22/12/2011 | Most Nottinghamshire school dinners locally sourced | www.chad.co.uk |
| 21/12/2011 | Local area dishes up school dinners | Ashfield Chad |
| 16/12/2011 | School dinners are mainly local | Hucknall and Bulwell Dispatch |
| 15/12/2011 | School Meals | ITV1 Central |