



Case Study



Brockington College saves time and expense using ESPO's Groceries & Provisions Framework

THE REQUIREMENT:

When Brockington College took the decision to provide an in-house school meals service to its students, it needed assistance in sourcing the products and services it required to ensure value for money.

THE SOLUTION:

Brockington College's Catering Manager, Jane Cassidy, contacted ESPO's Food & Catering Team following a recommendation from a local school. Jane was provided with information and advice on the wide range of ESPO frameworks available and the products and services each supplier was able to offer. ESPO helped arrange for suppliers under its framework 83 Multi Temperature Food Solutions to visit the College to better understand its individual requirements. Once Jane had reached a decision, ESPO was again on hand to help her set up and manage these accounts ongoing.

THE RESULTS:

In using the ESPO framework Brockington College was able to access a wide range of suppliers, safe in the knowledge that each had already been pre-approved by ESPO. Jane saved time and expense by avoiding having to individually assess each supplier herself.

With the Food & Catering Team continuously monitoring the performance of the suppliers to ensure a high quality product and service, Jane was also pleased to see her food costs reduced due to a reduction in wastage.

Jane also attends ESPO area meetings, hosted by ESPO's Food and Catering Team. Leading Industry Brand Manufacturers and Suppliers attend the meetings and host "Cooks Demos" to provide Catering Managers with alternative products and new recipe ideas, which Jane has been able to utilise to make efficiencies and savings when devising and planning her menus.

"Using ESPO has helped me to run the catering service at the College more efficiently. It was reassuring to know that the suppliers have to meet ESPO criteria therefore we know there is no hidden agenda when meeting and using these suppliers. It's one of the reasons we continue to access ESPO frameworks.

I managed to save both the time and the expense which would have been needed for me to audit the suppliers myself. Food costs are also helped by knowing that the products coming in are of good quality therefore achieving a reduction in wastage."



Jane Cassidy
Catering Manager
Brockington College

