



FACT: UK inflation has hit a 5-year high of 3%, according to the Office for National Statistics, the squeeze on foodservices intensifies as the cost of living increases at the steepest rate since April 2012.

What does this mean to UK caterers, how will rising food prices affect you & how can you prepare? As well as looking at your sales mix, as addressed in last month's Foodservice Focus, these 10 initiatives can help your chefs prepare.

- The food crisis sounds rather alarming; it's not the end of the world, here's what your chefs can do:
 - 1. Reduce food waste** - essential to get the most bang for your buck as ingredients are better portioned, managed, stored and prepared.
 - 2. Measure it right** - Sound simple? A common mistake in measuring flour is to dip a measuring cup into the flour instead of spooning flour into the cup; it can result in up to 25% more flour!
 - 3. Grow your own food** - If your building allows you to grow your own food (on a rooftop or in an allotment on site) or even raise small game, you may want to consider doing so now.
 - 4. Shop with a plan** - If your head chef stumbles around the virtual wholesale grocery store filling the trolley with all that catches their eye, you'll spend more than if they'd used a list.
 - 5. Buy in Bulk** - Bulk buying can save you a lot. Get your chefs to pay attention to the prices and pick up the multi-packs, if the per-unit cost is lower and you have a place to store it.
 - 6. Buy locally grown** - Locally grown food is available at a cheaper price, as you don't pay for long transportation costs. Get your chefs to check out local farmers markets for deals.



- 6. Substitute ingredients** - If a high-priced item recurs in your popular dishes; substitute with a lower-priced option i.e. *use beef onglet for prime steak cuts and rib eye of pork for pork fillet.*
- 7. Compare Prices** - Some chefs have trouble calculating cost per unit in their heads, but looking at the brands and comparing prices is an easy way to shave a few pennies off purchases.
- 8. Accurate stocktaking** - Use a rigorous stocktaking regime, ensure supplies are on time and the right quantities ordered for cost savings.
- 9. Get your GP right** - Make it clear to your chefs what GP you expect. You will be surprised by the number of managers and chefs who have no idea!

Contact us NOW if you want us to spend a day with your chef on a bespoke cost saving plan?

WHO we are...

Turpin Smale is a leading independent UK catering consultancy with an excellent reputation across sectors. Celebrating almost 30 years, the business today is wholly owned by its four Owner-Directors. Tracey Fairclough focuses on the B&I sector.



WHERE we operate...

- Staff Restaurants
- Cafes
- Coffee Shops
- Delis
- Fine Dining
- Meeting Room Services
- Hospitality
- Commercial Catering



WHAT we do...

1. Catering Audits
2. Catering Appraisals
3. Rebranding of Catering Premises
4. Catering Evaluations
5. Catering Tenders
5. Catering Benchmark Reports
6. Creative Food Focus Tours
7. Mystery Diner *Silent Surveys*