Introduction

- Provide rationale for price increases in catering

Aim

This paper details the factors resulting in meal prices following the costs the Catering Department bears in these uncertain times. These increased costs arise from various factors, such as (but not limited to):

- economic uncertainty following Brexit,
  - increased prices in many products sourced from outside the UK,
    - Wines 8% increase¹
    - Cleaning chemicals 7.5%¹
    - Coffee 12%¹
    - Chocolate 20% (remember Cadbury’s Freddo bar!)²
    - Salmon up over 100% on previous year¹
    - Fruit and vegetables 38%³
- ethical and sustainable commitments,
- adverse weather conditions becoming more frequent resulting in poor harvests,
- Living wage increase

Future increases

- Student guest prices have been increased to a 40% surcharge, to help protect our core student member prices and not increase the subsidy cost to the college.
- Breads have been placed with a superior (which has been well received), incurring a higher charge,
- A porridge bar has been introduced, giving better choice.
- The increase in coffee can be offset by £0.10 by the purchase of a ‘cup for life’, reducing the cost of crockery replacement.

Notes

¹ Increase in prices already incurred from suppliers
³ Catering Managers Committee (CMC) Direct inflation comparison Jan16 v March 17

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