

Tay Cuisine Off-site Meal Production Potential Benefits

1. Standardised food quality
Food quality is more effectively controlled in a single Tay Cuisine model than in multiple production units.
2. Improved food safety
Overall food safety is easier to manage in one central location as there are fewer opportunities for cross contamination. Uncooked food would be removed from current primary production kitchens.
3. Improved economies of scale
Setting production for large scale preparation of single menu items would maximise economies of scale by increasing the meals produced per hour, yield per employee, and reduced ingredient costs through less waste.
4. Greater efficiency by sweating the production assets
Most property, plant and equipment costs for Tay Cuisine are fixed, whether the property, plant or equipment is used five days a week for one single shift or seven days per week, twenty four hours per day. Therefore, using the building and equipment to full capacity will reduce the unit cost of each meal.
5. Reduction in capital outlay for new primary kitchens
The floor area required to accommodate a regeneration unit and food service area is smaller than the floor area required for a full production kitchen which will produce a saving of in future build costs.
6. Reduction in capital outlay for equipment and infrastructure
A regeneration kitchen needs significantly less equipment and services compared with a production kitchen.
7. Reduction in kitchen equipment service contracts, maintenance and life cycle replacement.
8. Production kitchens require specialist service contracts for various pieces of plant, equipment and installations. In addition to their regular maintenance, some of this equipment requires statutory inspections and servicing. Regeneration kitchens require far less complicated equipment, with minimal servicing needs and are therefore less expensive.
9. Greater capacity, more efficient, production equipment
The Tay Cuisine model would be set up to produce single menu items. This would take full advantage of the production equipment's larger capacity, maximising production output and cost efficiency. Potentially, production equipment could operate twenty-four hours, seven days a week.
10. Wider menu choice
Lower volume menu items will be manufactured, then frozen and stored until required, allowing menu items with lower demand to feature in the menu.

11. Meal shelf life of up to 18 months
Menu items can be stored for twelve to eighteen months, giving improved menu choice and flexibility.
12. Easier compliance with special diets
Special diets can often be more expensive to produce due to the small numbers. The Tay Cuisine model would improve economy by allowing for batch production of special diet meals, which would then be stored until required.
13. Reduced waste at production
Producing large batches of single menu items reduces waste at production, due to the larger quantities of one menu item produced and portioned. Multiple production units producing small batches are more wasteful.
14. Reduce waste at point of service
Various sizes of multi-portion frozen containers will allow for the correct number of meals to send to hubs and regenerated for each establishment. More precise portion control will result in reduced waste at point of service.
15. Nutritional quality
Freezing immediately after cooking locks in goodness, flavour, vitamins and minerals. This method of food production has been in place in the hospitality and care sectors for many years and is increasingly used due to technological advances.
16. Nutritional standards are easier to maintain
A single production unit will allow for the highest levels of compliance with approved recipes and production methods. Multiple production kitchens increase the risk of deviation from recipes and production methods.
17. Easier to store, manage and handle stock
'Just in time' production methods will allow maximum efficiency in stock control and handling. Also, reduced space will be required for storage and the 'investment' in stock will reduce.
18. Energy savings
A Tay Cuisine Model should be more energy efficient than multiple production units, due to larger batch sizes and more efficient equipment, even when taking into account meal storage.
19. Environmental benefits
Environmental benefits arise from a reduction in food miles as there will be fewer deliveries by various suppliers to primary kitchens. In addition, there is a reduction in the carbon footprint due to the more energy-efficient production method.
20. Business continuity
Business continuity is improved as interruptions to utilities immediately affects production in kitchens, however the Tay Cuisine model production is typically at least 2 or 3 days 'in front' of the menu, allowing production to catch up if interrupted.
21. Civil emergencies
A Tay Cuisine model method of service delivery would improve the Councils' capacity for a quick and effective response to civil emergencies.

22. Higher productivity

More than twice as many meals can be produced using cook freeze methods per labour hour than standard production methods.

23. Long term viability

Many large-scale, well regarded catering businesses are benefiting from cook-freeze service models. Standing still within a food service environment is dangerous for the service's continued success. Food service providers must continually take advantage of innovation within the industry to protect the medium to long term viability of their business.

24. Maintains the ethos of 'Better Eating Better Learning'

Maintaining quality and choice preserves the ethos of 'Better Eating Better Learning' by sustaining and increasing meal uptake and improving the dining experience.