



south essex college
SKILLS | EDUCATION | CAREERS

TUCO Online helps South Essex College take back control of its order process and develop insight into costings, allergens and stock management.

“ *...we're not only controlling our orders and invoicing but, the software helps us with our inventory and gives the reports that we require to run our business efficiently, saving valuable time.* ”

Marek Krepinski Catering Support Manager

With operations split between many sites including, Basildon, Centre for Digital Technologies, which is due to open in January 2021, the South Essex College needed a way of developing clarity over their order to delivery process.

Visibility is the key to supporting operations

South Essex College serves around 11,000 students and 1,000 staff and has learning kitchens for vocational courses. The introduction of TUCO Online was instrumental in transforming the way that they place orders, helping management understand and control the catering operation's costs.

Marek Krepinski – Catering Support Manager says Procure Wizard was a huge step up and gave us the possibility to control our catering business with huge efficiency. We now have access to control and manage all goods and produce accurate reporting, preparing recipes and menus, controlling spend on each unit, managing invoices and managing purchased goods.

Having all information in one place means that the managers have the data they need at their fingertips.

“TUCO Online has given me better access to much improved data allowing me to make far more informed decisions... It has shown cost savings on purchasing and stock management and has also freed up time when communicating with suppliers (from ordering to credit note requests) that

South Essex College

South Essex College of Further and Higher Education, also known as South Essex College, is a further education college, currently located over two main sites in Southend-on-Sea and Grays in Essex, England. South Essex College has 11 different catering units, including learning kitchens for the students.

“ *[TUCO Online] has shown cost savings on purchasing and stock management and has also freed up time when communicating with suppliers (from ordering to credit note requests) that can be better utilised within the business.* ”

Graeme Collie
Head of Commercial Catering

THE CHALLENGE

- Difficult to control the order process across all units and as a result the daily, weekly or monthly spend
- Previous system inefficient and laborious to use
- No supplier price list attached to the system and orders placed manually via email or phone

THE SOLUTION

- **Online ordering** from pre-approved suppliers at live prices
- **Flash reports** allowing real-time visibility
- **Waste management** showing levels of waste by location and item
- **Advanced stock** management ensuring stock is held at an efficient level

can be better utilised within the business” says Graeme Collie

The easy to use ordering system also means that chefs can spend less time on ordering and more time preparing dishes.

“[the chefs] all enjoy using TUCO Online as it enables them to spend less time at a computer and more time doing their jobs... it enables them to make price comparisons and place orders more efficiently therefore allowing them extra time to be operational in their outlets.” Graeme Collie.

Live, real-time visibility of prices and stock levels allows efficient control over costs

As a member of the leading professional membership body for public in house caterers; TUCO, they have exclusive access to the online ordering platform, TUCO Online.

Managing a modern catering operation is made much more efficient by having access to full recipe costings, menu engineering and nutritional data and with real-time access to agreed prices South Essex College can keep an eye on costs too.

By utilising the online link through TUCO Online, the College can leverage TUCO’s not-for-profit procurement services which offer a consistent and efficient buying process and real-time updating of prices means that they can hit target prices instantly.

“The recipe management function has allowed us to provide a consistent offer across all of our units whilst having better control over costings, allergens and stock management.” Graeme Collie

TUCO Online’s Allergen Management solution gives South Essex college an easy-to-use, highly effective way to manage allergens. Suppliers load allergen information against each of their products enabling the system to automatically reflect this data across all of the college’s menus, recipes and dishes, giving them confidence their allergen data is 100% accurate.



“TUCO Online has revolutionised our in house ordering, aided account management and fast tracked our business’s allergen legislation compliance. A system every growing caterer should introduce into their business.”

Steve Deal Catering Operations Manager



THE BENEFITS



Real-time visibility over stock from delivery to retail sale

- Greater purchasing control, producing significant savings on all purchases.
- Eliminated paper-based systems, saving time and providing live information on what has been purchased, delivered, invoiced.

The college can also add local suppliers when they need to, increasing the flexibility of the system.

Quick to implement, easy to use. TUCO Online was a game-changer

Prior to working with TUCO Online, the ordering process used to be long-winded and laborious for the College. Their processes were based on the needs of their finance systems, which meant that they had to manually place orders one at a time and with no attached supplier price list this was simply too time-consuming to manage.

Having to place each order by phone or email meant that the process became an unwieldy administrative burden.

The introduction of TUCO Online completely transformed the way that the college orders stock and it has become a pleasure rather than a chore.

"TUCO Online is a very easy to use platform and as everyone has some kind of experience with online shopping everyone can engage with it."

Marek Krepinski

"We find that ordering via shopping baskets allows us to have far better control over our product line management."

Graeme Collie Head of Commercial Catering

“ It allows us to have vision over our stock in real-time from delivery to retail sale. ”
Graeme Collie

Swapping from their old method to a fully functioning management system took only four months and the TUCO Online implementation team were with them all the way.

“It was a pleasure to work with the TUCO Online team, they have been very supportive.” Marek Krepinski

The college benefited from a complete series of resources designed to assist with the switch to TUCO Online and the training which was delivered by the team helped users get the very best out of the system.

“The [implementation] process has been easier than expected. All tasks for this project were clearly designated and had a time scale to follow. The training provided was professional and easy to understand. In all it was a very professional experience and it was a pleasure to work with the TUCO Online team, they have been very supportive.” Marek Krepinski

Find out how TUCO Online can transform the way that you order, manage and report.



About Access Hospitality

TUCO online is provided by Access Hospitality, a leading UK software provider who proudly works with over 1,200 operators, helping them to reduce costs, improve staff engagement and ultimately deliver better guest experiences. Our products cover everything from reservations and table management to EPoS, workforce management, property maintenance, purchase to pay, finance management and is all brought together by Access Workspace for Hospitality.

For more information about Access Hospitality, visit <https://www.theaccessgroup.com/hospitality/>

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