

5 TOP TIPS ON HOW HOT FOOD

VENDING CAN BENEFIT YOUR WORK PLACE

1. Savings

In a time of economic uncertainty saving money has never been more important, you could effectively save 90% on your daily catering cost compared the running of a staffed canteen. If you are trying to provide cost effective food options for your staff then it normally means you have to sacrifice on either variety or taste. But hot food vending means you'll be able to save money, and have great tasting food too.

2. 24 Hour Service

So many companies have shift teams that stay late, arrive early or even have entire nightshifts dedicated to keeping an office, hospital, or workplace open 24 hours a day. Canteens are normally very limited on their opening hours, but the truth is that not everyone works 9-5. Ensuring that there is a reliable and healthier food service in place for when the canteen is closed is a vital service for night-time and weekend staff. This ensures all staff have equal access to hot food during their shifts.

3. Convenience

Offices and workplaces can sometimes be far from local amenities or often staff do not have the time to go to the shop on their break. It is important to have a variety of healthy and tasty food on-site. Bon Appetit vending service ensures your staff can get hot food regardless of their schedule or office location. This ease of access to hot tasty food will save the company money as staff will only wait between 1 – 2:30 minutes for their food to cook so they can relax more in their break, this will help keep staff in a good mood and therefore more productive.

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4. Healthier Choices

It is important to ensure that the food you offer is not only tasty, but includes healthy options as well. Bon Appetit work with over 60 NHS hospitals and as a result have crafted a menu that is 85% 'Healthier Choice'. We ensure calorie counters are displayed on each item so your staff know exactly how much the food counts toward their daily allowances. Using the consumer friendly “traffic light” system.

5. Reduce Wastage

Canteens and restaurants can create a lot of waste for your business, if food is made and not sold then your company is literally throwing money away. Having a hot food vending service removes the threat of wastage completely. Bon Appetit's unique system means the food is frozen so ready meals have a shelf life of 12 months and grab and go items have a shelf life of 6 months.

