

SWOT analysis for taking catering in-house

Strengths	Weaknesses
<p>Staff development: team building, participation with pupils, empowerment of staff, freedom to implement training. Control of developing staff capacity, empowering staff, influence attitudes and confidence, ensure they are integrated across the whole school and respond to implementing effective whole school food policies. Freedom to develop creativity in menus and staff skills.</p> <p>Procurement: local management and control of suppliers, freedom to negotiate price and design menus. Develop local procurement clientele, guarantee ingredients for menu preparation; menu design / portion and price control and quality assurance; manage / prevent food wastage.</p> <p>Maintenance: Quick response to breakdown / emergencies</p> <p>Communication: Improved communication between school and catering staff, no time wasted.</p> <p>Investment: Control of expenditure, profit re-invested into school catering.</p> <p>Network: with neighbouring DIY schools – create clusters to access staff / equipment etc develop risk management strategies.</p>	<p>Financial control: Risk if miscalculated business plan, equipment (new equipment, breakdowns, replacements) increased costs (food, staff, utility bills).</p> <p>Technical issues: Initial lack of expertise in food specifications. Loss of expertise of menu development, training on legal requirements for a food preparation area, safety/hygiene etc.</p> <p>Communication: Keeping up to date with new food standards, takes more time/commitment from a staff member; risk if leadership within the school management changes, loss of continuity.</p>
Opportunities	Threats
<p>Freedom: to develop service, implement change.</p> <p>Diversity: freedom to plan, negotiate choice, prices and quality with suppliers, to source local produce and address food miles (local garden market) more opportunities to link and inform curriculum.</p> <p>Extended services: freedom to promote extended services provision, after school clubs, OAPs, Sports Groups, Outside Catering, engaging with the public. Time to plan and</p>	<p>Finance: Cost of training: fire, HACCP, food hygiene, safety, first aid.</p> <p>Staff: Absence, loss of staff and commitment.</p> <p>Environmental health: Food poisoning</p> <p>Capacity: Increased numbers wanting school meals, impacts on dining room capacity.</p> <p>Monitoring: Ofsted, monitoring criteria?</p>

increase staff hours and salaries

Participation: implementing effective policies:
eg water, packed lunch, tuck shops, breakfast
clubs, in close partnership and fully engaged
consultation.

Marketing: freedom to diversify and promote
usage of kitchen and access to kitchen facilities.

