

Saffron helps The Professional Nursery Kitchen deliver efficient catering services to nursery schools



The Professional Nursery Kitchen

The Professional Nursery Kitchen (TPNK) is a central production unit (CPU) serving 30 day nursery schools with breakfast, snacks, lunch, and tea each day. Their target is to increase this to 100 sites over the next 24 months.

TPNK required a system to manage their whole customer ordering, such as picking, distribution and billing of their products through to recipe and menu management.

“Saffron is effectively the fifth person in our office, the solution gives efficiency and certainty to our data”

Outcomes

- ▶ Saffron Menu Engineering enables TPNK to cost their recipes and menus and provide the nurseries with more nutritious meals.
- ▶ Saffron Wellbeing Portal is a consumer facing portal which allows nurseries to provide information directly to staff or parents about whether specific dishes contain allergens or to view nutritional intake.
- ▶ Saffron Central is an ordering platform screen for each nursery enabling them to order the different dishes they require for each day. Once ordered, TPNK can then retrieve a production report which ensures they're not over producing and delivering correct orders.
- ▶ Saffron Reporting has an extensive reporting library to suit everyone, from standardised recipe card reporting through to picking and packing.

“Saffron is incredibly flexible and manages our business end to end. The nutritional and allergen management is excellent and the database links to our supplier which minimises data input. The allergen website is an excellent tool for customers. Saffron also has reporting that covers every need.”

Jonathan Player, Managing Director, The Professional Nursery Kitchen