


Do you want to reduce costs & increase profitability?



 **FREE FOODWISE** workshop designed to help you get the best possible deal from your energy, waste and water contractors and food suppliers.

Programme

09:45 – 10:00	Registration and Coffee
10:00 – 10:30	Managing wastes efficiently <i>Jane Dennyson, Head of Strategic Development, SWR Waste Management</i>
10:30 – 11:00	Working with suppliers to prevent food waste and improve profitability <i>Terry Cook, Director, The Cook Consultancy</i>
11:00 – 11:30	Getting the best bang for your buck from your energy supplier <i>Raymond O'Reilly, Director, The Energy Desk</i>
11:30 – 12:00	Squeezing greater efficiencies from your resources <i>Rebecca Hawkins, Managing Director, RHP Ltd</i>
12:00 – 12:15	Foodwise – helping SME hospitality businesses in the South East improve efficiencies
12:15 – 13:00	Questions and Lunch

Findings from the team

Many businesses we visited were paying one-third more for their energy than the going market rate. For many that equates to £2,000+ per year diverted from the bottom line

Simple, tried and tested measures to switch equipment off when not in use, can deliver cost reductions of 10% in most small businesses

Choosing to buy cleaning chemical in concentrated form and with dosers can reduce cleaning costs significantly for most businesses.

Reducing the number of bins that are available or moving bulky items from the waste has offered waste savings of a third to many companies.



About the speakers

Raymond O'Reilly is a Director of the Energy Desk (www.energydesk.co.uk), a company dedicated to keep your energy consumption as low and cost efficient as possible. From small start-up businesses to large corporations, TED help every size of company in every location reduce their energy consumption and use it more intelligently.

Jane Dennyson is the Head of Strategic Development for SWR Waste Management (<http://www.swrwastemanagement.co.uk/>). SWR are a waste broker who specialise in helping hospitality businesses of all sizes to maximise savings through waste prevention and recycling.

Terry Cook manages the Cook Consultancy, offering 'outsourced' procurement advice to a wide range of hospitality businesses. Terry works to help businesses reduce costs while keeping a keen eye on quality.

Rebecca Hawkins is the Managing Director of the Responsible Hospitality Partnership (www.rhpltd.net). She has advised hundreds of businesses from the very small to international corporations on energy, water and waste efficiency generally delivering savings of 5 – 10%.

Helen Ramsay is the Project manager of the Foodwise programme (<http://www.food-wiseuk.co.uk/>)

Join us on Thursday 17th
September in Oxford

(10:00 – 13:00)

Turl Street Kitchen
Turl Street
Oxford. OX1 3DH

To book your FREE place

go to www.Eventbrite.co.uk and search for Foodwise
If you prefer to speak to a person, call:
Rebecca Hawkins on 0845 591 3635 or 078 99 99 0835

Or join us on Friday 18th
September in Hastings

(10:00 – 13:00)

White Rock Hotel
White Rock,
Hastings. TN34 1JU