

Workplace catering is changing, it's time to go contactless and unattended

4th August 2020

Employee catering provisions are changing; recent events necessitate employers review how they provide alternative food services that are safe and hygienic. Canteens operated by multiple personnel are both costly and likely to involve many unnecessary touchpoints, so what's the alternative?

Food machines are the obvious choice. Modern food vending machines can stock products into individual compartments on rotating shelves and easily configure trays to hold selections from plated main meals to small snack items. This allows you to maximise the available space and offer customers a wide range of fresh, local produce.

Of course, it is entirely up to you (and your staff) what you offer in the machines; but, increasingly the favoured option is for more healthy choices, something we are proud to champion. We work closely with food suppliers that offer a range of food that is not only locally sourced but also in adherence to the standards required to obtain the Healthy Living Award.

The audit system within the machine also gathers sales information to enable better stock management which ultimately results in maximising sales and reducing waste. Furthermore, these machines take contactless payments, further reducing the touchpoints and the risk of contamination.

If you are looking for a more



comprehensive alternative, [Micro Markets](#) could be your best option. Micro Markets enable the sale of a full range of products that are tailored to your staff's requirements. These may include a selection of fresh fruits, fresh meats, dairy or bakery products.

However, it's not all about eating; non-food products like toiletries, batteries, tissues and tights can all be included on your shelves. And, if you've got a building full of forgetful spouses, we can include birthday/greetings cards or even chocolates! The choice of stock is tailored to the demands of the users.

Payment is made at an unattended electronic checkout that also manages your stock levels, making it easy to monitor what's selling and what's not. The technology that takes the payments can also display useful messages featuring exclusive offers and new products; more importantly, it can act as an electronic noticeboard, putting out important messages to your staff.

Multiple set-up options enable you to configure a Micro Market in the space you have available, and we will be happy to help you plan the best possible layout for your building.

At a time when hygiene is foremost in people's minds, food machines, or Micro Markets provide efficient and economical solutions to catering in the workplace. We are happy to discuss your specific requirements and to propose a solution that offers complete flexibility, efficiency, and above all, the best possible level of hygiene.