



Case Study: Rossett School, Harrogate

Rossett School in Harrogate became an Academy school in 2011. As an Ofsted rated 'Outstanding' academy, it provides a first class education with a relevant and varied curriculum where the fundamental aim is to ensure success for everyone.

As part of the transition to an Academy, the catering and vending provision was seen as an integral and vital part of the facilities to be provided.

The school has 1500 students on site and has to provide food and drink within 45 minutes at lunchtime. Joe Joyce, Finance Director was tasked with not only ensuring that they had the right balance of healthy vending for the school, but also to maximise the revenue potential from this facility.

"I want to put catering at the very heart of what we offer and vending is an important part of that. Rossett school and Livewell had already established a good working relationship and the vending machines have always been a problem free zone." Joe Joyce, Finance Director.

As part of their commitment to healthy eating and hydration within the academy, Joe commissioned Livewell to install a new Hydration station providing a high quality range of cold drinks and a Small Space coffee shop, providing high street quality hot drinks on a fully managed basis. Both machines champion the schools values and beliefs in high quality and value for money for the students, providing the latest technology in fast delivery and interactive technology.

"Cashless vending is vital for our school and Livewell were able to provide a smooth switchover with their modern approach to vending" reported Joe Joyce.

Summary of vending provision	HYDRATION STATION	Seal Speci COFFEE SHOP
Machines	Hydration station	Medium Unit – Small Space Coffee Shop
Locations	Main dining hall	Main dining hall
Products	New hydration station serving healthy cold drinks with latest fast delivery system and integrated cashless payment system	Latest SSCS with Interactive touch screen serving coffee shop quality coffees, tea and Hot Choc
Cashless	Yes	No
Fully Managed	Yes	Yes
Estimated Annual Royalties	£2500	£1500
Total weekly vends	600	300



"Vending really takes the pressure off the catering team during our peak times, so we can concentrate on providing quality meals for the students. The kids really love the brands in the machines". Catering Manager

Rossett School rationale for choosing vending:

- To provide better service for students with speed and variety
- 2. To offer a complimentary point of sale to the existing catering
- 3. To help ease traffic flow for hot and cold drinks within the café area at peak times
- 4. To bring in extra vital revenue to the school which can be re-invested into the development of the catering facility, to benefit the students and staff
- 5. To cater for a huge 'Out of school hours' demand for both hot and cold drinks from students, staff and parents.



Over 900 vends per week

Since switching to cashless in Feb 2014, sales have almost doubled

Royalties in 2014/15 wil exceed £4k

All revenue is re-invested into the main kitchen facility to help mprove quality &

What the students say about vending...

Love the brands!

Great. I can just grab and go!

Really cool bottles

The videos on the interactive screen are brilliant...

Skinny vanilla latte... Yum!