

Major Logistics Company x Nova Chef: Revitalising Canteen with Premium, Cost-Effective Meals

Downsized canteen payroll by 82% while elevating food quality to 5-star standard.

CLIENT OVERVIEW

Major logistics company's main office just outside London faced high cost and low quality from an onsite contract caterer. The canteen was under threat of closure due to unsustainable costs, with significant concern for staff welfare and their need for affordable, high-quality meal options on-site.

CHALLENGE

- High cost of contract caterer made canteen financially unsustainable
- Food quality below acceptable standard affecting staff satisfaction
- Risk of canteen closure leaving employees without quick meal options
- Need to maintain morale while working within tight budget

KEY TAKEAWAYS

1

Cost Efficiency

Achieved 80% reduction in canteen payroll costs while retaining on-site meal offering.

2

Quality Improvement

Elevated food quality to 5-star standard, boosting staff satisfaction and usage.

3

Operational Simplicity

Nova Chef handles production and logistics; minimal training required for on-site staff.

See how Nova Chef can transform your workplace dining—book a tasting: novachef.co | info@novachef.co | +44 20 805 87184

[BOOK A DEMO](#)

NOVA CHEF SOLUTION



Ready-to-Heat Premium Meals

Chef-crafted dishes matching 5-star quality, delivered ready-to-heat for canteen service.



Dramatic Payroll Reduction

Downsized canteen staffing costs by 82%, eliminating need for large onsite team.



Menu Flexibility

Varied menu rotated periodically to avoid fatigue with long shelf life reducing waste.

RESULTS & METRICS

82%

Payroll Reduction

Dramatic decrease in canteen staffing costs

5★

Quality Rating

Food quality elevated to 5-star standard