

# NHS TRUST x NOVA CHEF: FUTURE-PROOFING HOSPITAL CANTEEN WITH 5-STAR QUALITY

Cutting 80% of kitchen payroll while elevating meal quality beyond a fully staffed model.

## CLIENT OVERVIEW

NHS Trust recently took over hospital catering operations, facing significant challenges including staff shortages, space constraints, and the need to provide high-quality meals within budget limitations.

## THE CHALLENGE



### Staff Shortage

Critical lack of skilled kitchen personnel



### Limited Space

Constrained kitchen facilities



### Quality Standards

Need for hospital-grade nutrition

## NOVA CHEF SOLUTION

Ready-to-heat 5-star meals enabling 80% payroll reduction while delivering operational simplicity, consistent superior quality, cost efficiency, menu flexibility, and waste



### 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 80%, eliminating need for large onsite team.



### Menu Flexibility

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

## RESULTS & METRICS

80%

Payroll Reduction

5★

Meal Quality



Affordable luxury

We considered Apetito for a moment but their quality is not up to our standard. With NOVA CHEF's offering - it's a no brainer.

-Catering Manager, NHS Trust

## KEY TAKEAWAYS

Streamlined kitchen team from 10 to 2 staff members, resulting in 80% payroll reduction

Achieved lower per-meal costs when factoring in labour savings

Elevated meals to 5-star quality while maintaining hospital nutrition standards

Ensured continuous service despite operational constraints

Explore how Nova Chef can modernize your institutional dining—book a tasting:

[novachef.co](https://novachef.co) | [info@novachef.co](mailto:info@novachef.co) | +44 20 805 87184

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