# A digital future, what does this mean for our services ?

SI

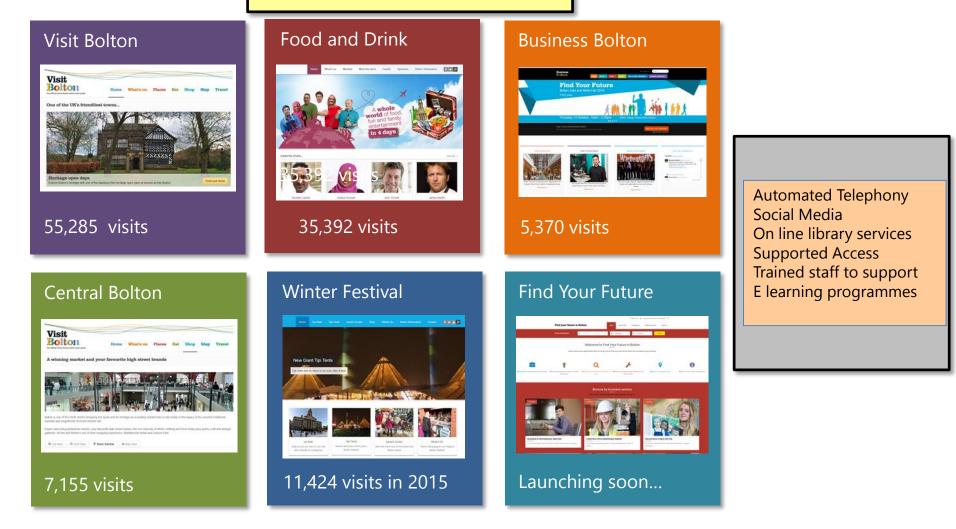
Elaine Long - Head of Service Bolton Council

Schools 1st



### The digital family for Dept of Place

#### **On Line Transactions**



### **Online transactions**



[Source: LCP and PARIS - snap shots taken on 08/09/2016]

### Revs & Bens

9092

Accounts with access to Council Tax, Housing Benefit, Landlords and Business Rates information

[Source: Rev & Bens]

### BECS

9086 96% benefits claims made online

[Source: Rev & Bens – 2015/2016]

### LWP

3417 Local Welfare Provision claims by people who have an unexpected emergency or crisis.

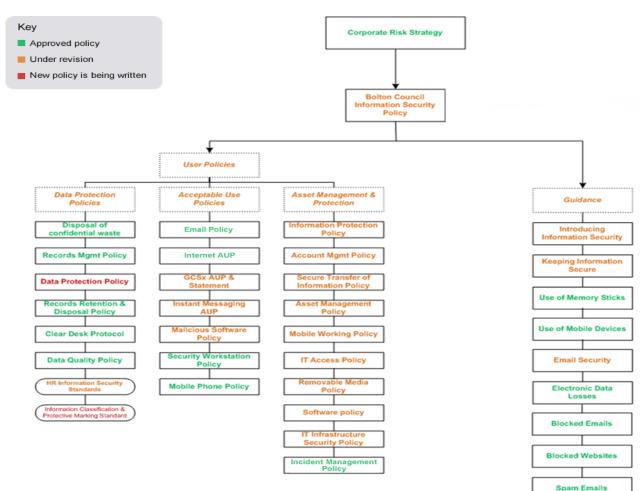
[Source: Rev & Bens – 2015/2016]

### School Admissions

3222 96% Primary online

2870 85% Secondary online [Source: Children's Services]

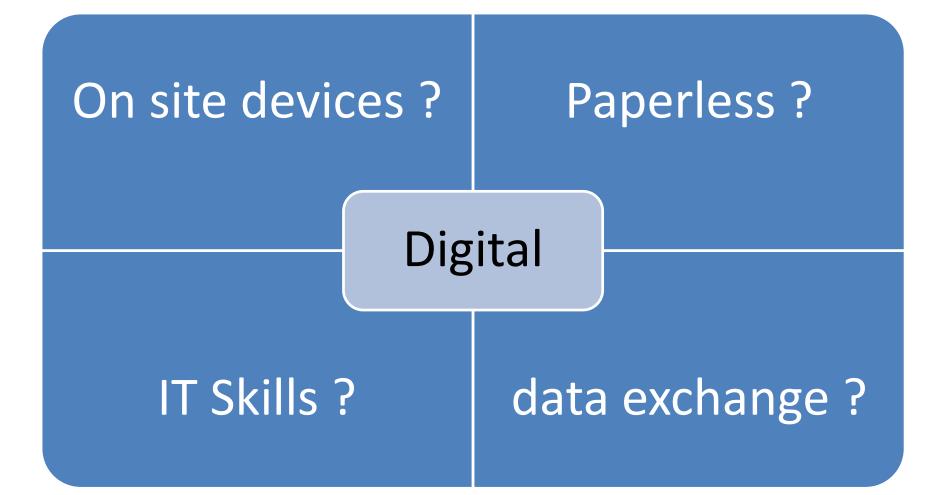
### **Corprate Information security policy framework**





GCSx New User Process

### **Digital Dinner Ladies ?**



### **Considerations in IT Projects**



## Plan to Plan

### Project Outline In Kit Technology Environmental Services School Meals – May 2014

#### Project summary – SCHOOL MEALS MANAGEMENT INFORMATION & MONITORING SYSTEM

#### **Main Aims**

- 1. Objective to explore improved efficiency of administration systems in remote kitchen offices
- 2. To reduce housekeeping costs centrally and improve productivity in kitchens by migrating admin. functions to electronic communication :-

#### **Objectives**

- \* reduce/remove paper and manual bookwork, stock control, orders and communications
- \* increase speed of data exchange between 100 kitchen offices and ES centre daily updates
- \* reduce operating costs and time of the above both at the centre and in kitchens
- \* extend efficiency to further develop support functions eg e training,

bespoke menu planning with schools

\* position the administration activity to integrate with future technology developments in BMBC eg. virtualisation agenda, remote working

#### Trialling a live system

#### System Trial Objectives

To test and analyse electronic migration from paper records to wireless tablets

- To evaluate the hosting service from an off-the-shelf supplier
- To evaluate the potential for development of an OTS system to link with corporate systems
- To identify and measure risk
- To critically analyse costs and savings efficiency before investment.
- To observe and test aptitude of kitchen managers measure time resource and training need

#### **Indicative Resources**

Project Team time and availability

Training resource - in place and checked as available at minimal additional cost Possible consultancy from Bradford School Meals for initial 2 x set up weeks Technical assistance at initiation stage to be assessed – ICT and P&P in early phase Management input available for roll out from October 2014 Back office review to build in est. 7-10 hours per week support and data loading/collection

#### **Project Plan**

New plan for OTS Systems on going – Sharepoint site - In Kit Technology PID compiled for detailed reference. Approval to Tender Report submitted in October 2014.

#### **Project Risks**

Security breach – checked and analysed and ongoing, thorough assessments -Supplier viability – searches done, Escrow Agreement available, Plan b with Agilisys Kitchen manager acceptance – good evidence to date, training support available, enthusiasm Rising costs of data network and connectivity – not exclusive to In Kit technology Service capacity – contract losses not a cost burden as per site licenses Procurement Delays

#### **Project dependencies**

Developing ICT Technologies likely to complement the remote management Hosting dependency - bought in or developed in – house Service capacity in the future maybe dependant on reduced administration and up to date ICT Affordable staffing costs maybe dependant upon advanced technology Procurement progress and success

## **Housekeeping Savings**

ltem	Volume		Total Cost	Year 1	Ye	ear2	
Kitchen time staff saving		£	43,260	f 21,630	f	43,260	
Admin Time staff saving		£	12,362	f -	f	-	
Trading Return Pads	96	£	745	f -	f	745	
Stock Books	96	£	650	f -	f	650	
Meal Recording Sheets	4032	f	443	£ 222	f	443	
CT Order Pads	300	f	3,000	f -	f	3,000	
HACCP Forms	40000	£	4,400	£ 2,200	f	4,400	
Comments Forms	500	f	55	£ 28	f	55	
Safe Systems fo Work W	3360	£	370	£ -	f	370	
Risk Assessments				f -	f	-	
Production Sheets				f -	f	-	
Continuity	5000	£	510	£ 255	f	510	
PDR	4000	£	410	f -	f	410	
Training Passports	800	£	80	f -	f	80	
l Memo	2000	£	220	£ 220	f	220	
Food News	2000	£	220	£ 220	f	220	
Vacancy Lists	1000	f	110	f 110	f	110	
Checklists	2000	f	220	£ 220	f	220	
Adhoc information	2000	£	220	f -	f	220	
Movement Sheets	4000	f	440	£ 440	f	440	
Envelopes	1000	£	10	£ 10	f	10	
Labels	1000	£	10	f 10	f	10	
TR Envelopes	1000	f	140	£ 70	f	140	
Kitchen Manual				f -	f	-	
Light Equipment Orders				f -	f	-	
Uniform Orders				f -	f	-	
Postal License		f	2,000	f -	f	2,000	
Computer Licenses		f	1,000	f -	f	1,000	
Delivery /Petrol		f	2,500	f -	f	2,500	
Total		f	73,375	£ 25,634	f	61,013	

## **Benefits of Frameworks**

- Suppliers with existing knowledge and experience of delivering educational solutions
- Evaluated suppliers via an EU compliant competition process
- Suppliers are quality assured
- Limited risk exposure to customers
- Suppliers have signed up to pre-determined contractual terms and conditions
- Suppliers are subject to contract and management and reporting

## We are the Champions



## **Project Installation Plan**

Kitchen Manager Introduction														
Activity		May				June					Jaly			
Activity		4	11	18	25	1	8	15	22	29	6	13	20	27
MAY 2015														
Start of training 6th May - 20th May														
Unit / Mobile manager invited to attend training at Wellington House 2 hours														
Transfer stock book details														
Manager to enter closing stock from stock book into tablet & begin dual use														
Transfer HACCP														
Begin populating tablet HACCP information (Dual Use)														
JUNE 2015														
Dual Working 1st June - 29th June														
Populating tablet HACCP information (Dual Use)														
Meal Recording Sheet - populate tablet, Pink Sheet & Trading Return (TR)														
Stock Take - complete stock take using tablet, stock book & TR														
Movement sheet - populate tablet & movement sheet														
Recording Purchases- Tablet & TR														
Transition to Paperless														
Populate HACCP forms Tablet Only														
Meal Recording Sheet - populate tablet & TR														
Stock take populate tablet & TR														
Movement sheet - populate tablet														
July 2015														
Trading Return no longer in use														
Movement sheet on tablet only (staffing)														
Stock book on tablet only (stocktake)														
HACCP on tablet only (Forms)														
Trading Return & Pink Sheet tablet only (Data Collection)														

### **Example Feedback**



## **Future Potential**

- More sophisticated monitoring
- Building Cleaning revolution
- Pre Ordering/Cashless/Meal payment links
- Single Point FM administration on site
- Shared incentives with schools/clients
- Improved measuring and mgt. information
- Links to performance and disciplinary

# Thank you

Questions