



Cost of living crisis: Making the numbers stack up

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Workshop Timetable

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- Quick introductions (5 mins)
- Hot Topics ... Your key issues!
- Discussion (5 mins)
- Feedback from groups (5 mins)
- Let's explore, reflect and learn (15 mins)
- Solutions and conclusions (15 mins)



Setting the scene - the levers...

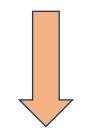


• Margin

Sales



Overheads



Let's prioritise & discuss your hot topics!



What are the biggest burning issues?





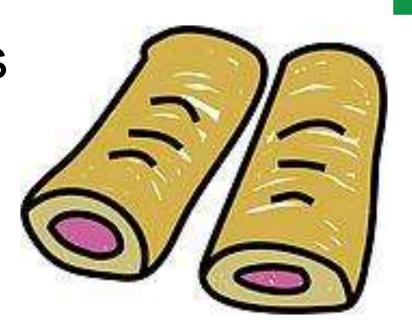
Margin management...

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- Knowing your margins shared targets
 - Dealing with cost increases

- Top sellers 80/20%
 - EPOS is your friend!

- Margin mix
 - Impulse
 - Range extension









But you can't bank percentages!

How to Create a Unique Selling Proposition









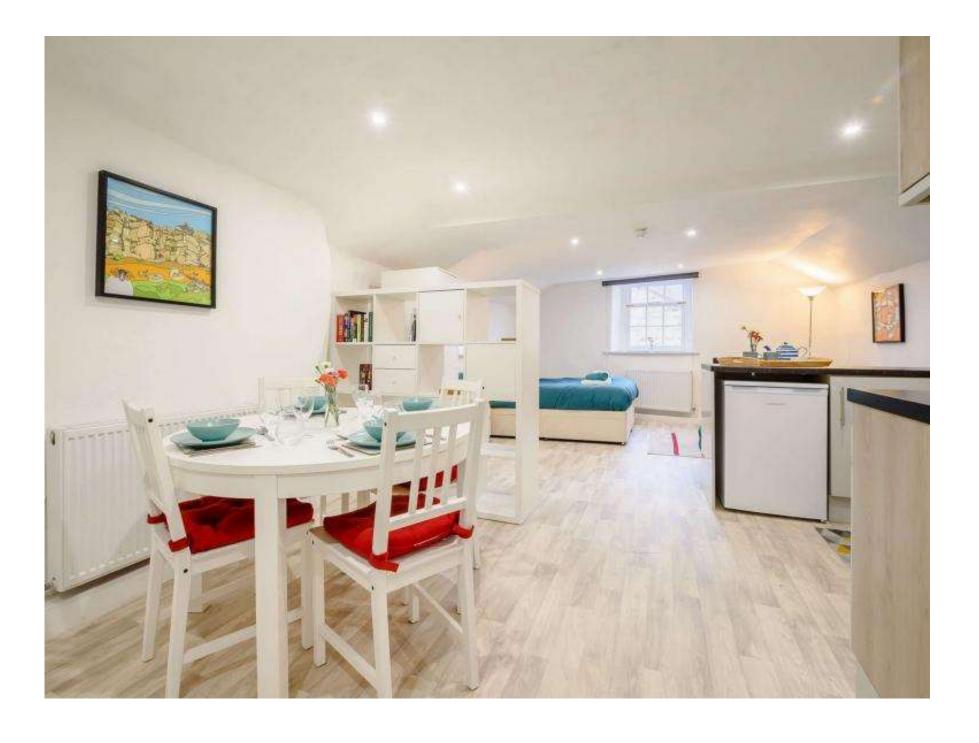




New Galloway Enterprises



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The Anglers Rest Pub, Bamford

Remember to monitor & manage



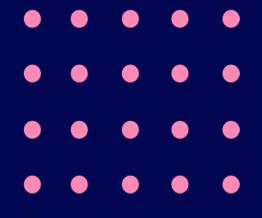
- Staff / Stock Levels
- Energy Efficiency (inc. team behaviour)
- Refrigeration / Cellar efficiency
- Suppliers / Contracts & Equipment
- The Background Stuff (insurance, utilities etc)
- Wastage / Internal & External Theft







- Explore Plunkett resources and webinars on the Member Hub
 - Eg; Top Tips to Control Costs in Your Community Pub
 - Eg; How to Keep Your Community Shop Profitable
- Check Plunkett Recommended Suppliers for discounts
- Book a Plunkett Health Check with an expert advisor...
- Call Plunkett it's what we're here for!
- 01993 630022
- Visit <u>www.plunkett.co.uk</u>





Plunkett Foundation provides practical advice, support and training to help communities establish and run successful community businesses with long-term survival rates.

To get information and support for your community business, please contact the Plunkett Helpline on 01993 630022 or info@plunkett.co.uk