

HOTV Management Committee meeting minutes

The Village Hall, Tuesday 6 December 2022, 6:00pm

Present: Mike Blair (chair), Jon Cochrane, Simon Dauncey, John Davison, Paul Fielding, Martin Keswick, Ann Woods. Apologies from Nick Sloan

This was an extraordinary meeting with only one item on the agenda: how to restart a food offering at the Royal Oak.

- 1.1 JC compliments MK on the provisional food costings he prepared in advance of the meeting. Three day opening: Friday, Saturday and Sunday lunchtime is agreed.
- 1.2 JC proposes a scenario with main courses at £11.90 sold at a 55% margin, so average cost per serving <£4.40. Would sufficient customers come to the Oak on a regular basis, spending £40+ per couple? 500 customers each coming once every 2 months could make this viable. MK suggests that it is best to make pessimistic assumptions and exceed them.
- 1.3 JC asks what the Unique Selling Point of the pub should be? Minimum cost is not the best strategy. Agreed.
- 1.4 The above proposal assumes a cook (or cooks) paid a maximum of 15 hours a week at £11/hour plus NI and 3% towards pension. Agreed.
- 1.5 Pub food should be managed by Phil, with Simon as MC liaison. Phil should prepare a report to the MC each Wednesday.
- 1.6 Who should do food buying? Undetermined, though it may prove that some of it could come under Bookers regular deliveries.
- 1.7 JC: Pub food performance should be reviewed at Committee every two months. Agreed
- 1.8 JC estimates that pub food will consume £1200 cash in the first 3 months. He suggests that initially we concentrate on pub food rather than being distracted by café food as well. Agreed.
- 1.9 JC: good marketing and advertising will be essential as we restart the food offering.

[The next MC meeting will be at 6pm on Tuesday 3 January in the Village Hall.](#)