

Cashless Pre-order

Making lunch time more efficient and offering a better experience for pupils and staff.

When it comes to wellbeing, lunch time is a vital part of the school day – and not just for nourishment. Giving pupils adequate time to socialise without feeling rushed can have a huge impact on their mental health.

Accessed via any browser-enabled device, Cashless Pre-order allows anyone on school premises to select their meals in advance. This not only improves efficiency in the kitchen, but reduces queues in the dining hall.

Fully integrated with your cashless system

Cashless Pre-order is available through a portal linked to your dashboard, with no additional set-up or server required. User accounts are linked to existing Active Directory accounts, which means there is no new username or password to remember.

Secure and convenient

The portal is only accessible via the school network, which provides peace of mind and reduces the admin headaches associated with firewalls and restrictions. Pupils can pre-order meals from any device on the school network, including mobile tablet devices, PCs or touchscreen kiosks. This can help encourage pupils who would not usually use the meal service to spend onsite rather than elsewhere.

Optimised for user experience

With a clear, easy to understand interface, the portal provides a modern, familiar experience.

All screens are fully responsive and allow pupils to view their account balance and remaining funds at any given period.

Configurable to suit your provision

Each period of the day can have its own pre-order session. For example, break and lunch but not for breakfast and afternoon. These are tied to the existing periods in the cashless system, inheriting the spend limits already in place.

Products and rotational menus are provided by your cashless system, and Pre-order allows additional control. Products can be hidden in selected periods, and items are automatically hidden from pupils to enforce allergen and dietary restrictions.

A more efficient kitchen

By collecting pre-orders submitted before a designated cut off time, catering staff can start preparing meals earlier in the day. This reduces pressure at peak times and can help eliminate waste.

Catering staff can view, filter and mark orders as collected, which helps speed up service and give pupils time to enjoy their lunch and social time.



Faster service



Increased revenue



Better quantity control

Key benefits:

- ▶ **Increases throughput at mealtimes, enabling staff to serve pupils quickly and efficiently**
- ▶ **Encourages take-up of on-premise school meals, increasing revenue**
- ▶ **Promotes wellbeing by allowing more time for pupils to socialise between lessons**
- ▶ **Gives catering staff the data needed to plan meals more efficiently, reducing waste and supporting quantity control**
- ▶ **Helps safeguard pupils with allergies by removing unsafe options from their pre-order menu**