

Taste. The Délice Différence

## 6



## CONVENIENCE RETAIL HAS BEEN IDENTIFIED AS ONE OF THE KEY GROWTH CHANNELS FOR THE UKS FOOD TO GO MARKET

* Convenience stores grab-and-go remains the largest channel in the food-to-go market, at a share of 28.3\%.

$\theta$ the fantastic new food-to-go concept from the team at Delice de France.
8 the complete food-to-go solution.
8 offers a profitable, branded and scaleable solution.
quality products to satisfy your customer's needs whatever the time of day.
8 created for convenience retailers to capitalise in this growth market.
supported at a local level by your sales representative. We work as a partnership to grow your business, selecting the right solution and products for your store.
8 product range requires minimal preparation.
$\theta$ fully supported training programme for your team.


## DON'T MISS OUT ON FOOD TO GO

## WITH THE COST OF LIVING AND TIGHTER BUDGETS; FOOD TO GO IN YOUR STORE IS SET TO GROW.

## CONVENIENCE STORE USERS REMAIN STABLE



MAIN CONVENIENCE SHOPPERS
BY AGE (\%)


Convenience store shopper profiles are relatively unchanged from last quarter.
$5 \%$ rise in number of 25-34 year olds visiting c-stores from previous quarter.

## Food $T 0$ Go missions are on the rise...

## COMPARED TO THE PREVIOUS YEAR:

- Top-up shops have declined 7\%
- Food-to-go has increased by 6\%
- Evening meal missions have remained stable at $\mathbf{1 9 \%}$

$\longrightarrow$ Top-up shop $\longrightarrow$ Food-to-go $\longrightarrow$ Evening meal


Top missions claimed to be conducted on last c-store trip (\%)

## WINNING MENUS FROM MORNING TO NIGHT...



DELICE TO GO MENUS CAPITALISE ON CURRENT MENU TRENDS

Top 10 main dish types tagged on menus by share of mains, Spring/Summer 2021 vs Spring/Summer 2019




## Cos of laving crisis = less eating out

- Bring the eating out experience home.
- Convenience Food to Go needs to look to out of home to create the right proposition.
- 7 of the top 10 dishes growing the market share include, curry, burger and pasta.

We know that consumers want to carry their weekend eating experiences over into the mundane Monday-Friday. They are looking to recreate these menus at home, but still want it to feel like a treat, like they are eating out - no washing up!

We've looked at the main dishes and categories on the menus from eating out for the UK and its important we don't stray too far from what people want at the weekend vs what they can recreate and experience at home.*

ADAPTING DAY PARTS TO SUIT YOUR STORE DEMOGRAPHIC AND TIME OF THE DAY - KEEPING YOUR F2G OFFER FRESH AND ENTICING!

## PRODUCTS

Products To suit every meal opponitunity of the day
A DAYPART MENU ACROSS THE DELICE PRODUCT CATEGORIES
8 SWEET BAKERY
? [2] CHILLED FOOD TO GO
HOT FOOD TO GO

## Dremkfors



CROISSANTS \& SWEET PASTRIES
Lunch


MUFFINS \& DOUGHNUTS


BREAKFAST PANINIS


BREAKFAST BAPS \& SAVOURY PASTRIES


SANDWICHES AND FILLED CIABATTAS


HANDHELD PIZZAS AND SAVOURY PASTRIES

## Disrer



CAKE SLICES AND MULTIPACKS


COMPLETE MEALS AND HOT SANDWICHES


MEALS OPTION, BURGERS, CHICKEN, PIZZA \& MORE.

PRODUCTS

Seasonal Priducts
$\vartheta$ Key dates \& events
$\vartheta$ Limited editions
QStandalone \& meal / link Deals
Existing Product Development
$\theta$ Recipe improvement

New Priduct Development
© Trend led innovation
\%amiliar favourites
ध Exclusive products WIGIG
(when it is gone its gone)*
*exclusivity for a set time on set products
Access to full catalogne
$\%$ Supplementary products to drive variety

$\theta$ Daypart menu: Breakfast, Lunch, Evening
Marketing action plan to include meal deals
$\vartheta$ Promotional Screens to highlight new or Seasonal products
$\theta$ Instant updates using Wi-Fi or LAN connection

DéliceiousDeals
-BREAKFAST-


GO LARGE! lange Ceffee, Hash Broring \& Filled Roll ONLY £4.25


DéliceioußDeals
-LUNCH-


ANY REGULAR HOT DRINK \& A Sleak Slice FOR ONLY f2.g ${ }^{*}$
$\qquad$

DéliceíoußDeals
-DINNER-

BURGER, WEDGES
\& SOFT DRINK
Only fu. $501=$

or whitten warning.
TANY TMME

## EQUIPMENT

The modular convenience counter we supply does not only have a complete new ultra slim and ergonomic state of the art design, it also follows extensive research and the adoption of ground-breaking technology making food-on-the-go even more irresistible!


EACH HOT, AMBIENT \& CHILLED MODULAR DISPLAY EQUIPMENT IS SCALABLE, PROVIDING VERSATILITY. MIX AND MATCH DIFFERENT SIZES TO FIT YOUR REQUIRED PRODUCT RANGE AND STORE LAY-OUT.


- Fully fitted by our experienced installation team. All equipment supplied comes with a full 12-month parts and labour, on-site warranty managed by our service company.
- Our team will work with you to plan your Food to Go area to ensure a seamless installation of the concept in a staged approach, communicating with you throughout the process.
- Digital promotional screens managed by us from an agreed marketing action plan would allow story boards, menu, meal deals, promotions and new product development be sent directly to each screen within minutes using a WIFI or LAN connection.


## POWER REQUIREMENTS

All equipment have standard 3 pin plugs. We will provide you with the details of the full power requirements to ensure you can organise the right power installation before the area is fitted.

## EQUIPMENT

THE DELICE TO GO CONCEPT EQUIPMENT CAN BE SUPPLIED IN TWO SELF-SERVE FORMATS


## CHOOSE FROM:

粬 Chilled
(1) Hot

@ $\equiv$ Ambient display units<br>f5 -with the option of bean to cup coffee




## MARKETING SUPPORT

- Remote digital signage • Branding • Point of Sale •
- Packaging • Meal Deal • Seasonal Activity •
- Planograms throughout the day to maximise availability and increase sales •


Déliceíou Deals
-ALL DAY-

ANY REGULAR HOT DRINK \& A
Croissary
FOR ONLY f2. 50



DéliceiousDeals


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## TRAINING \& SUPPORT

To ensure you get off to the right atart we provides

ADVISE ON THE BEST LOCATION IN YOUR STORE

ONSITE TRAINING FOR YOU AND YOUR STAFF

TRAINING AT OUR ACADEMY WITH OUR DEVELOPMENT CHEFS

FOLLOW UP VISITS TO CHECK ON PROGRESS AND PROVIDE ONGOING TRAINING

GUARDRAILS TO FOLLOW TO MAXIMISE YOUR OPPORTUNITY AND WIN WITH DELICE TO GO

TIMELINE TO SUCCESS
12 Week Tine tine－Dotting the is mend crossing the is

The successful introduction of the Delice to Go offer within your business means it is really important that every detail is covered thoroughly and the key steps are followed to ensure the process is smooth and effective right up to launch and beyond．

FOR MORE INFORMATION SPEAK TO YOUR DELICE DE FRANCE SALES REPRESENTATIVE WHO WILL BE HAPPY TO ASSIST WITH YOUR RANGE AND MENU PLANNING．


We will work with you
Through every s 根p of the may．．．


## TIMELINE TO SUCCESS

## WEEK U

Drawing \& costing approval for both parties.

Provisional date given for installation.

WEEK 10
Equipment Installation merchandising displays and preparation equipment.

Staff uniforms ordered \& product training programme agreed.


WEEKち
Contract signed, payment made \& installation date agreed.

WEEK 8
Academy staff training days, working through the daypart menu \& product offering.

## WEEK 11

Product delivery made and onsite training carried out by our trained chefs.

WEEK 6
Product planograms \& day-part menu agreed.

WEEK 9
Product order agreed \& placed in advance of the Delice to Go opening day

WEEK
The BIG Day! Marketing activities and product tasting.


## NOTES

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