

# Pasta Pantry

Boosts Productivity With BioClock



## The Company

Pasta Pantry is a leading Sydney food retailer with 6 outlets and further expansion plans.

Their menu extends over 20 pasta choices based on fresh, quality ingredients which are manufactured daily at their central kitchen in Kirrawee, NSW. Like many businesses, for Pasta Pantry effective use of resources is critical with labour being the largest cost within the business.

## The Problem

Production staff started work very early each day (4am) to freshly prepare meals that need to be sent out to the retail stores by 8am. Once all the day's food preparation was complete at 8am, contract cleaners would come in to the facility and thoroughly clean the factory ahead of the following day's production run. The chefs and production workers would carry on working until noon, doing preparation for the following day's production. It was generally understood that the production staff worked for a total of 8 hours although no data was available to tell when they actually came and went. The contract cleaning staff worked for a total of 2 hours. Traditional methods to investigate and optimise the hours worked didn't yield any results as the food was always ready for delivery each day and staff found ways to get around the various systems that had been put in place previously.

## The Solution

The BioClock fingerprint recognition time and attendance system from BRS was then installed. With the BioClock, all employees have their personal fingerprints enrolled on the system. From then on, the individual must personally be present to clock on and off as their fingerprints are used as the authentication method unlike generic time and attendance tools like Bundy clocks, proximity cards or pin codes. Within just a few days the system showed surprising results.

## The Benefits

CEO, Larry Gam said

*"It was really surprising in that we found that most factory staff were really only present for 6 hours rather than 8. Within a week we had reconfigured our rosters such that production staff would stay on and complete the cleaning, completely eliminating our need for us to use the external cleaning contractors. The system paid for itself within the first month".*



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