

Etone College's smooth transition to Fusion Cashless

About Etone College

Etone College, a secondary academy in Warwickshire, serves over a thousand students daily, making an efficient meal service and enhanced service experience a top priority.

The College has a close relationship with CRB Cunninghams and recently upgraded to Fusion Cashless to benefit from powerful real-time data, insightful information, and enhanced service speed.

"Fusion empowers catering managers like never before by offering real-time knowledge at your fingertips - from customer service details to sales insights."

- Duncan Thornley Yates, Catering Manager at Etone College



The roll-out of Fusion Cashless at Etone College was straightforward, with all stakeholders benefiting from the new system and training. CRB Cunninghams facilitated a seamless installation process to minimise downtime and ensure a smooth transition for the school community. Engineers attended onsite to install brand-new hardware and software.

The results

Etone College's catering manager commented how the transition to Fusion was seamless and impactful. The fingerprint registration process proceeded quickly and effortlessly, with minimal disruption to daily operations.

The comprehensive training provided by CRB Cunninghams offered valuable insights into the system's capabilities, empowering the catering team with the knowledge to optimise meal-time services by reducing queues and minimising food waste.



"Training was excellent. You've answered all my questions. You've pointed out things I didn't realise the new system could do. So, from a management perspective, I've got more information than I thought I'd have.

The upgrade to Fusion Cashless has driven a positive change for Etone College staff and students. Within a decade-long relationship built on trust and reliability, the transition significantly improved speed, efficiency and reporting capabilities.

Etone College's seamless Fusion Cashless upgrade has optimised daily processes and provided staff with actionable insights and tools to enhance the overall student experience.

I definitely think Fusion can help with food wastage. When you've got sales figures coming to you, you know what days will be busy based on the menus. Having all the information with us at the right times will help us order and create menus for the students based on the information we're getting daily."

- Catering Manager at Etone College



