



% of labour costs on total SG&A – International benchmark

Labour cost represents on average c.60% of total operational costs of food retailers, thus they are an important source for cost-cutting measures and efficiency gains



■% labour costs □% rest SG&A

In-store labour cost – The main source for cost reductions

In-store labour cost is the main source for cost streamlining in food retail, above logistics and overheads

- The in-store personnel cost accounts for the majority of the total Company labour expenses (typically c.60%-70%) representing a major source for cost reduction.
- In Emerging Markets the low productivity level in food retailers is offset by low overall salaries, which results in a lower weight of labour on total costs than in Developed Countries.
- However, as the economy grows, real salaries rise and the labour regulations toughen the pressure on retailers to improve their efficiency and labour productivity will increase.



In-store labour cost – How to improve it? (i)

Improvements on labour productivity can be achieved through a combination of measures: operational, organizational, technological and especially through a proper assortment definition



In-store labour cost – How to improve it? (ii)



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In-store labour cost – How to improve it? (iii)



There is a number of other measures which can also improve in-store productivity: optimization of means of transportation to simplify the replenishment tasks, decrease the frequency of promotional activities, decrease the number of security staff, flat in-store organizational chart...

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Appendix - How to measure the productivity at the check-outs

The total check-out process can be divided in two main tasks: • Scanning time and payment, each of these tasks have to be measured separately. Total cashing time (C) Foductivity Measures Productivity Measures 1.- SKUs/minute (A) 2.- Time of waiting and payment (B) 3.- Total cashing time per customer (C)

1. The scanning speed is measured in number of scanned articles per minute.

2. The waiting and payment time is measured as the number of seconds from the moment when the cashier press the button of 'Total amount' for one customer till the moment when the cashier starts to scan the products for the next customer.

3. Total cashing time per customer must be normalized by the average number of articles per customer, which is related to the format of each store (hypermarket, supermarket, small supermarket, convenience, ...) thus **the total cashing time per customer is calculated as**:



Check-out productivity measures of a leading European food retailer - seconds				
Proximity stores	Y	Z	х	Average
Articles per minute	30.1	29.5	27.3	29
Paying and waiting time per customer	36.5	44	39.5	40
Total time per client (basket of 10 articles)	56.5	64.3	61.4	60.7



