

Case Study

HMP Brixton

VMC supports

The Clink Restaurant at HMP Brixton





VMC (UK) Ltd, the UK's leading cashless system provider, has provided vital support to enable the opening of The Clink Charity's third UK restaurant based at HMP Brixton. The restaurant is situated within the prison grounds in what was once the Governors House. It welcomes both staff and visitors to its high-end restaurant, offering an extensive three course menu.



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Chris Moore, Chief Executive of The Clink Charity, said:



"All our training programmes and schemes rely on generous donations from philanthropic businesses and individuals to support our continued growth. VMC has very kindly provided us with a cutting edge cashless payment system that is of huge benefit to The Clink Restaurant at HMP Brixton. As the training restaurant is situated within the prison walls we avoid dealing with cash. This EPoS system is the ideal solution that is easy to use and enables our front of house team to deliver service that is as smooth as possible. VMC's support is greatly appreciated and we look forward to working together on other Clink training projects."

The restaurant provides prisoners nearing the end of their sentences with valuable experience and meaningful qualifications as well as help to find employment in the catering industry once they are released. The aim is simple: to reduce reoffending rates; and the results have been outstanding. The national reoffending rate is 49.6%, following one full year of release, and this increases to 75% who reoffend within five years of release. According to verified statistics from 2011, just 12.5% of Clink graduates reoffended and the 2012 figures look set to improve on this even further.

HMP Brixton's restaurant is situated within the prison grounds in what was once the Governors House. It welcomes both staff and visitors to its high-end restaurant, offering an extensive three course menu, but the restaurant differs from those just up Brixton Hill in a few noticeable ways: one being the use of plastic cutlery and another being the absence of cash or credit/ debit payment methods. This is where VMC's assistance was essential. HMP Staff are provided with a cashless payment smartcard card, which they top up before entering the restaurant, they then use the card to pay at the till point - removing the need to handle cash in the restaurant. The system is quick, secure and very easy to use for the 14 of the 28 prisoners in training working in front of house service.

Nick Bate, Managing Director of VMC, said:

"VMC is delighted to be involved in such a worthwhile project in the catering industry. Our Metro product is an excellent fit for this facility: we provide the site with a bureau service so there was no need to install software or even network the equipment; factors that can often prove complex in such secure and locked down environments."