Housing LIN – Festival of Ideas

26/02/2024

Vic Rayner, CEO, National Care Forum



Photos: Robot delivers meals to residents at Wesley Enhanced Living Doylestown

10 PHOTOS

10:00 a.m. EDT Apr. 22, 2022









Matradee, a food service automated robot nicknamed "Rosie," arrives a table in the dining hall at Wesley Enhanced Living Doylestown on Wednesday, April 13, 2022.

MICHELE C. HADDON / BUCKS COUNTY COURIER TIMES

TECHNOLOGY

STRUGGLING TO HIRE, THIS SENIOR-LIVING DINING ROOM TURNED TO ROBOTS

Wesley Enhanced Living bought two robotic food runners after discovering that they cost about the same as human workers.

By Benita Gingerella on Feb. 11, 2022



The article from Pick Foot are one food and buy tables 2 Programmed annulus of the law Pales

Meet Levo

Matradee

- Autonomous server / busser
- Navigates dining room, cocktail lounge and kitchen.

Outcomes

- Increased service efficiency
- Increased resident satisfaction
- Increased staff satisfaction
- Recruitment and retention
- PR

See Levo in action:

https://www.kvue.com/embeds/video/responsive/269-1f6e8dfa-41f4-4457-819a-c8caeb5e0a98/iframe





Why Robotics?



Driving Factors:

- Staffing challenges Not just labor shortages
- Emerging technology

Considerations:

- Resident population
- Location/Environment
- Style of dining service



Future Applications of Robotics

- Environmental Services
- Food Production
- Deliveries
- Artificial Intelligence
- Resident Interaction





LONGHORN VILLAGE

Return on Investment

ROI

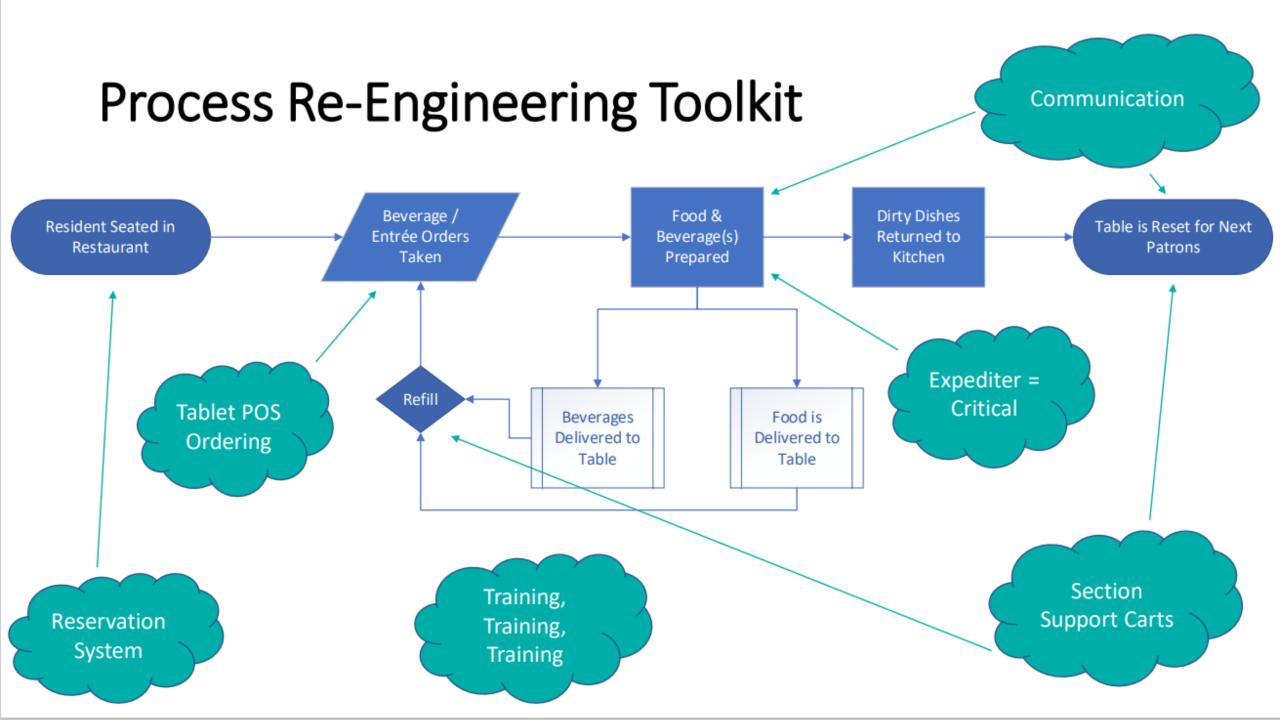
- Deployed since December 2021.
- 1 Matradee Robot = 2 PT Servers.
- \$13/hour wage = \$36,856 in labor cost saved.
- 1 Robot is ~ \$22,500.
- Each community has 2 robots.



Process Re-Engineering

Robots are not going to solve your staffing challenge.

Re-engineering **processes** to create **automation** will create efficiency and reduce dependency on staff.



Outcomes – a rare "Triple Win"

- Increase in Resident (customer) Satisfaction
 - Residents experience faster customer service, more "face time" with service staff.
 - Increase of about 3% in our customer satisfaction scores
- Staff doing more fulfilling work
 - Less time walking between section and kitchen (less distracting for back-of-house staff)
 - Going home less tired
- Cut 280 hours per week of "front of house" culinary labor (14,560 annual hours / 7 FTE's)
- Chosen to re-invest those dollar savings into our existing staff, increase pay by 40% for "front of house" culinary staff.
 - Positive outcomes for Cypress Cove staff retention / recruitment

Technology – not the only transformation on the horizon

- Needs of the communities of the future
- * Environmental Changes Regulation and climate change
- * Staffing and workforce requirements
- * Changes in commissioning

