

Local suppliers a big part of operations

By Patricia Thangaraj

CONTRARY to popular belief in Barbados, the local Burger King does not import the majority of its products. In fact, the value added on their products is approximately 65 per cent.

This is coming from the NSR Operations Director and Burger King Director, Everick Eastmond, who spoke to the *Barbados Advocate* on Sunday morning at the fast food outlet's awards ceremony to mark five years of operation in the island. It was held at the food court of Sky Mall in Haggatt Hall.

"The value added is about 60, 65 per cent. When we first started, we would have brought in oil, we would have brought in just about everything. And now, I can produce statistics that can show you that the value added is close to 65 per cent."

He stated that they get products from local suppliers as much as possible and this includes chicken as well.

"We came into the market because we stipulated to the Burger King franchiser that we wanted to have chicken on the bone and, of course, chicken on the bone is only available in Barbados and in Trinidad. So right now, our volume on chicken on the bone has risen tremendously. So we are too contributing to the chicken industry here. It is not like we have all of these products that we are bringing in."

The Burger King Director stated that they are not about putting any local chicken supplier out of business. "We would do what we have to do. Our thing is not to eradicate any chicken industry. Our thing is to at least partner with them as well. But we can't die and they live."

Burger King General Manager Ryan Walters

agreed and stated that they get the majority of their products locally with the main product that they currently export being burgers.

"In other words, we are getting our bread locally, we are getting our beverages locally, we are getting our cheese locally, our fries locally, all of our vege (vegetables) locally, our oil locally. So the major constituents are just patties that we have to get from overseas until we can find a partner that is able to produce these things to specification."

He stated that they actually spend millions of dollars every year on chicken on the bone products, which they get from Barbadian poultry producers.

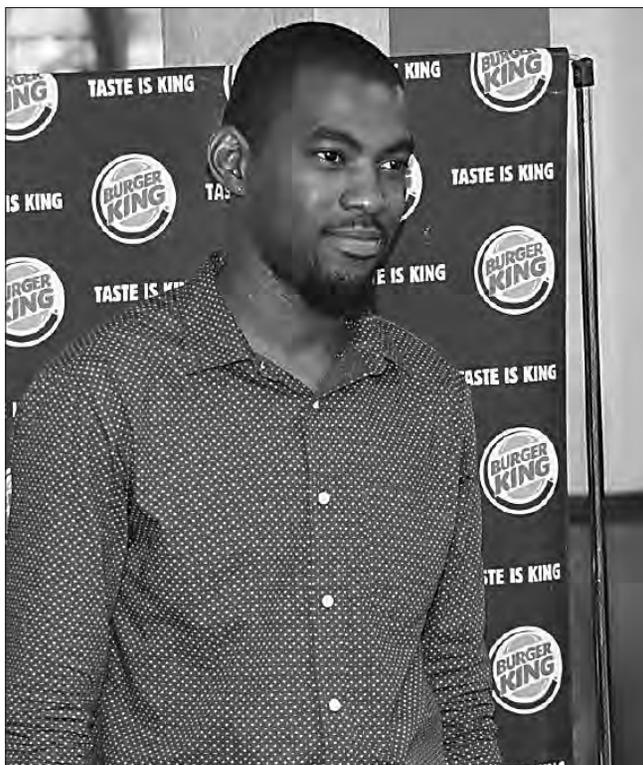
"We import patties, but the chicken on the bone for the snack box, we buy everything locally and spend almost a million dollars a year with our supplier."



NSR Operations Director and Burger King Director, Everick Eastmond.



Shana Roberts received a five-year service award.



Shavane Denny was awarded for five years of service to the local Burger King establishment.



Chamanda Straker was also presented with an award for five years of service.



From left: NSR Operations Director and Burger King Director, Everick Eastmond; Burger King General Manager, Ryan Walters and Director of Burger King, John Francis.