

West Cheshire Business Insider

Talking Skills with Forresters

What is the history of Forresters? How did it begin and how has the business got to where it is today?

Forresters was established in 1970 by my father, who is now retired. To begin with he traded raw chickens to the local markets. Back then we were based up in Norley and we moved to Kingsley in 1996. Kingsley is a village between Frodsham

and Northwich. We have changed quite a lot since the beginning in that now we mainly cook chicken. We have 3 ovens and we cook 50 tonnes of chicken a day, mostly chicken thighs, drumsticks and fillet and we pack them up for mainly the discount supermarkets, for example, Aldi and Lidl. So it's fresh cooked chicken. Frozen chicken used to be the bread and butter of our business but this has now changed considerably. The business is still family owned, though the day to day running is done my myself, my brother (Angus Dilliway) and our Sales Director Tim Diggle.

We've expanded a great deal in the past 3/4 years; turnover is just under £50 million at the moment. It was £41 million the previous year and £33 million the year before that. We've grown to the size we want to be now, and we project more organic growth of the next few years.

So what exactly are you doing here? Do you get in live chickens and kill them or is it simply cooking?

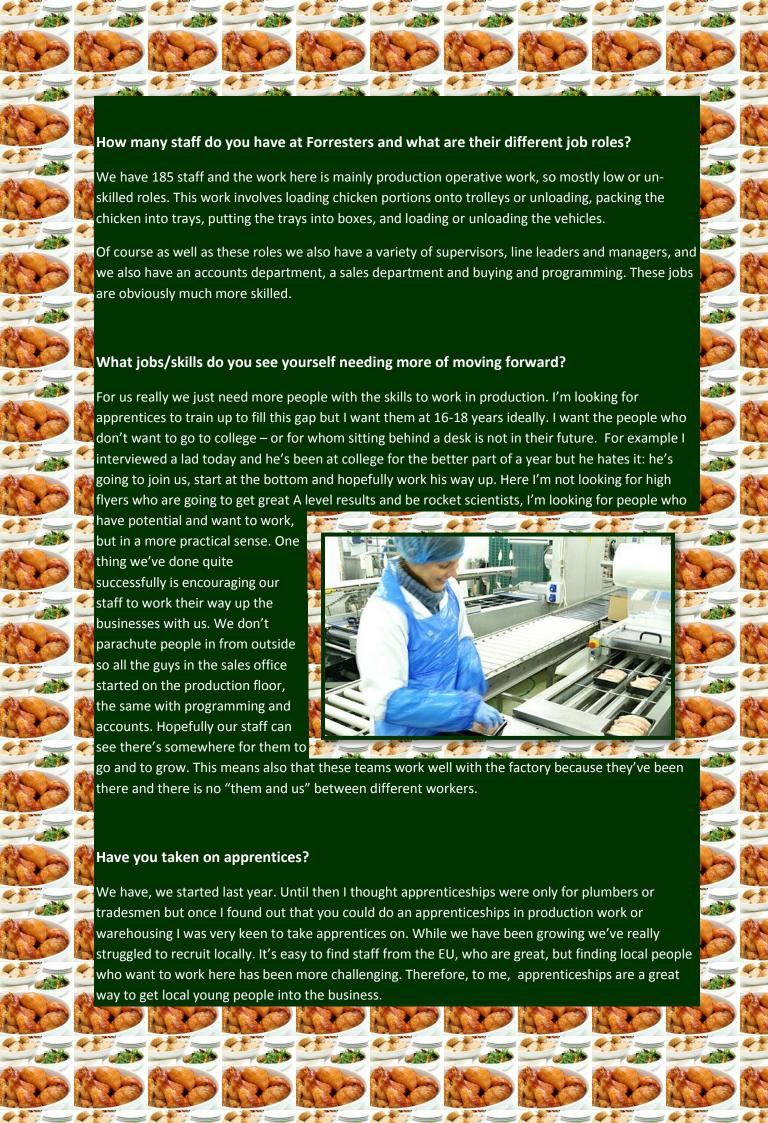
We cook, package and distribute chicken. All the chicken that comes into the factory is fully plucked and cleaned out just like you'd see at a butcher's shop. We also buy in parts so we buy drumsticks,

fillets or thighs: we don't chop any of our own stuff up anymore. Once we've got the raw chicken in we then load it into trays and then onto trollies which we wheel into the ovens. Next we cook it for an hour, remove from oven, chill and then place it into trays and package it up ready for selling.





Heidi Dilliway-Nickson - Director





don't seem to be great at recruiting candidates so I think businesses running apprenticeships do have to put in some extra work there to get young people in.

Have you been going into schools to try and recruit? How have you found that, easy?

It's been really hard to get into local schools actually. I really wish there was more help to do it because we are here, we will do anything for them! We'll sponsor them, we'll help them, we'll come and talk to them, and we'll do careers advice, anything really! I've been talking to other companies too and they say the same, why don't schools use us more as a resource - it's such a shame. I am a Governor at Hartford High School, so have been able to do a presentation there, and also Helsby High work reasonably closely with local employers. Something I think would be very useful is a morning meeting with schools and businesses so we could find a way to connect with more schools directly. One thing I would say is that I don't think the schools are embracing apprenticeships I really don't. In my opinion some young people are better suited to an apprenticeship scheme to further their education rather than traditional 6th form, but I sense some reluctance from the high school teachers to embrace this with the same enthusiasm. I wonder if they think the kids are being exploited – which really is not the case.

So far what have you been doing when you go into schools?

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When I go into schools I normally do a very quick 7 minute presentation with lots of pictures of chickens, our customers and my staff and then basically say here I am, please consider coming to work for me! I would love to have some open days here so more potential apprentices could see the factory if anyone was interested.



Do you offer work experience?

Yes, we've not done it before but have 4 students coming in next week from Helsby High. Due to my extra links with Hartford High, I've got quite a few guys coming to work for us over the summer and on Saturdays too which is great as they will have a good idea of what's going on here and might apply for apprenticeships later.

