How does the UK retail scene compare with the rest of the world?



Dr. Martin Hingley
Professor of Strategic Marketing
Univ. of Lincoln Business School
Oxford Farming Conf. 2015

In this presentation



- Introduction:
 - **Presentation health warning!**
- What on earth is happening in the UK food retailing scene?!
- The best of us?
 What are we good at/ less good at in the UK?
- Some global comparisons
- Future directions?

What on earth....? The Schizophrenic shopper offer...

- Phenomenal product range and choice.... Yet customer stampede to 'limited line' discounters
- = Polarised offer success for Waitrose and Borough Market ... Aldi, B&M, Greggs, pound stores...

Squeezed middle/ decline of 1 stop shop?

- Ethical choices.... But at a point in time at the ethical buffet, not a code for life
- 'Hunger stalks large parts of the UK' (Welby)... vs 'Obesity crisis'?
 vs sporting success and health/ fitness culture
- Foodies/ celebrity chefs/ '1st world problem' joke forums.... Yet age of the 'austerity cookbook' and food banks... Yet still speciality/ artisan food retail growth
- 'Decline of high st': An on-line boom... Yet 'Black Friday/ Manic Monday' excesses.... And a coffee chain on every corner

...the answer to this conunundrum could be simply about segmentation?

- Yes: fragmentation of the food retail market by income, aspiration, culture...
- Yes: retailers and commentators collect personal data and segment e.g. Clubcard
- But: this does not reflect the will of 'pick and mix': shoppers to be precocious and contradictory:

"I shop in Waitrose because they mark down fresh foods dramatically on a Tuesday, I buy wine from Lidl, McDonalds offer amazing value on a meal for £3.99, I seek out local Lincolnshire speciality sausages and plumbread and don't care what I pay, I give to charity except when people ask me, I want to save the rainforests/tigers etc but I am dubious about environmental claims, I buy CDs online but wouldn't trust online providers with the food I like, B&M and Poundland are fantastic value, I can't believe I regularly give Costa/ Starbucks £6 for a cup of coffee and a small cake, when I am in a good restaurant any logic goes out the window, I don't buy much at Christmas and wait for two days after when it is cheaper...

The best of us?

- World beating multiple retailer driven efficient/ economic/ integrated/ environmentally concerned supply chains
- Rigorous quality models (e.g. BRC standard a great export)
- Tremendous choice, variety, range, convenience (look at wine alone)
- Vibrant UK food culture: 'Artisanal' products / great restaurants/ rejuvenation of specialist retail
- Innovative / safe on-line presence
- Intense competition means pretty good value

The not so good?

- Big player SC infrastructure a blunt instrument/ built for hypermarket format. 'Regional distribution' does not translate into local and sub-cultural engagement
- Good, stable retailer-supplier network relationships, but can fray in times of trouble. Note Groceries Code Adjudicator role
- Perceived product quality feeds waste
- Too much choice in one place can be a turn off/ product reinvention/ extension madness! Do I want 50,000 or 1500 choices? Do we need tandoori chicken topped pizza?
- Fantastic specialist products not matched by cohesive/effective local marketing/ distribution linked with on-line

The not so good? (cont'd)

- High business taxing local authorities who hate shoppers in cars (but note 2014 Autumn statement)
- Corporate tax avoiders! (see if they really mean what said in 2014 Autumn statement!)
- The cost of labour and customer service? Does self-serve technology leave customers with 'an unexpected item in the bagging area', where they may not 'enjoy the rest of their day'? Tesco and Barclays take note!
- Cut throat pricing is a race to the bottom and kills off national assets (look at milk)
- Poor perception (often wrongly) of retail and food chain as a career/ demonising of migrant workers

Global comparisions?

- Global retail players: e.g. Wal Mart, Tesco
 Carrefour... homogenising success (and some notable failures)
- Role of labour and customer service
- The role of state intervention (good and bad)
- Retail heterogeneity reflecting diversity and lifestyle is not easily rolled-over by big business juggernaut: from Russian kiosks to Asian wet markets to Mexicans' stubborn desire to cook fresh.... To online food for Costa Ricans in exile...

What 'Western'/ UK retail scene has offered the world

- SC excellence
- Big brand network engagement/KSRs/ and new product choices
- Consistency
- Quality (ask China)



What can we learn from the world?

- Sometimes fantastic customer service (at a cost in labour)
- All vegetables don't need to be the same size
- There are better things than the UK's sliced and bake off bread (go to Germany, Poland...)
- What's in season and prix fixe beats endless choice
- City centres are for living in
- Baroness Jenkin ('poor can't cook') partly right...but in UK can all learn from the poor and non poor of the world about cooking....
- Italy doesn't need celebrity chefs...they are all in UK
- ...on the other hand French food culture can seem pickled in aspic

Future Directions:

Where next for UK retail?

- This is the age of fragmentation (e.g. culture and consumption), The B'ham Wholesale market story. Retailing needs to engage: regional store segmentation not enough
- Need to address the retailer economic efficiency vs customer excitement challenge
- Real customer service at bricks and mortar level (human engagement does not have to have a high labour cost). Look at Aldi
- The power of the artisan food revolution is unrealised. Holy Grail is to unlock collective online presence/ SC- and 'last mile' efficiency / marketing. The Select Lincolnshire story
- Realise the power of the community retail asset. The tie free pub/ post office/ farm shop/ café and hubbed delivery/ imaginative customer collection

More Future Directions: Where next for UK retail?

- Retailing as event/ tourism and theatre (From Vinopolis to Lincoln Christmas market)
- Imaginative e- and m- technology (integrated with cost effective last mile)
- Possibility of more shared SC infrastructure (4th party logistics)
- Re-configure the meaning of 'quality' and 'waste'.
 (e.g. The Tesco-Branston story)
- Finally... the 'Wheel of Retailing' cycle of retail format re-invention continues... no surprise that Sir Terry Leahy is non-exec at B&M...

Thank You



