

THE DAILY MEASURE

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Performance Measurement Gazette

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NAPPER GRABS KPI LEAD

Pinkus "It is Game-On"

The race to be the first Businesslink Team to implement effective performance measures is well-and-truly on as Craig Napper and Justin Pinkus have single-handedly developed KPI calculations for their definitions.

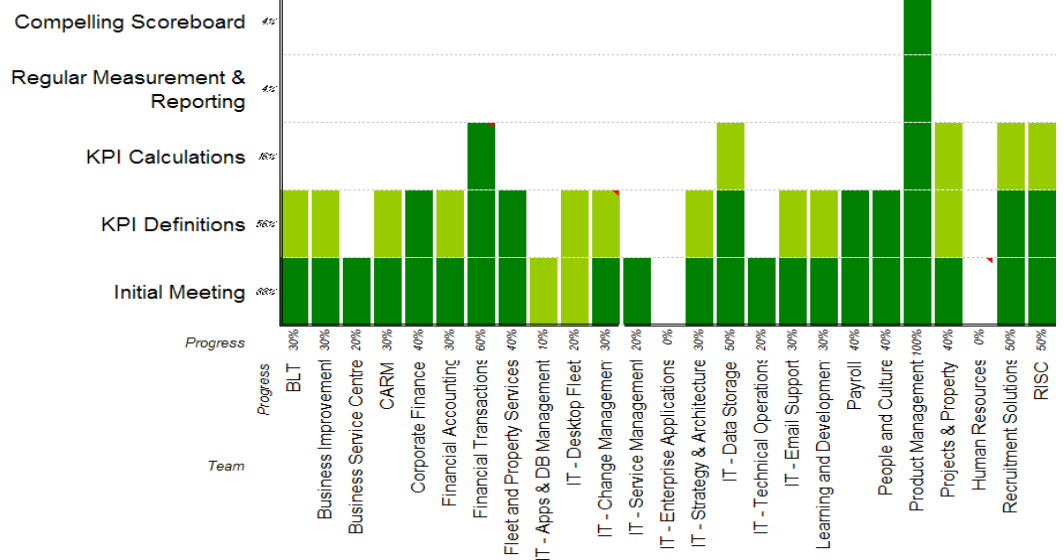
"It's a great day for Financial Transactions. We've worked hard for this and now we're seeing the results of our efforts." Napper said to a packed media gallery.

Napper and Pinkus' lead may be short lived however. Early front runners Andrew Mills and Anne Cosgrove are still within striking distance and will not be taking this set back lying down.

"They may have stolen the limelight for now," said Cosgrove "but we're

34% complete
as of Friday 05 November

KPI / SCOREcard Development



just about to finalise our own measure calculations and then we'll see what's what won't we".

Mills was similarly defiant "Data Storage is ready launch our own calculations and I reckon we'll be the first to start producing actual data too."

Many teams are also close behind, and a few more tweaks on their own measures will put them directly in contention.

Businesslink's inspirational Chief Executive, Albert Olley was keen to remind staff of the importance of getting traction on KPIs.

"All teams", he said "need to get behind the KPI program. As we move forward, these measures are a vital tool to measure and express our success as a shared services provider."

The race continues next week.

Results Map Blamed for Pizza Sales Increase

Local Pizzeria enjoys minor sales boom

The proprietors of "The Black Rose" bistro are enjoying a sales increase of pepperoni pizza. The increase is being attributed to the 'Results Map' and its similarity to the delicious Italian food.

"We sell a lot of Pizza, but the number of Businesslink staff coming in for pepperoni has increase by 37% in the past 3 weeks. Unusually they are asking for the pizza to be cut into five pieces" said Guido Ramboni, master chef. "That's a very unusual request, and it is quite hard to cut a pizza like that".

