

Food Waste Management: How to make your food go further

Thursday 31 October 2019

Delegates will have the opportunity to network with likeminded delegates from UK Universities and will experience a full day of training in food-waste management.

Itinerary:

1000: Delegate arrival and registration.

Location:

- Summer Row B3 1JB.
- Attendees will be allocated a visitor's badge upon arrival.
- The event registration will be in Room 402 SR.

1030: Development Day to begin

This practical culinary workshop is aimed at chefs at all levels; who are passionate about expanding their culinary repertoire and technical know-how of utilising typical leftovers to produce high quality menu items

During the course of the day, delegates will:

- Learn to create delicious, interesting and nutritious menu items utilising typical leftovers suitable for a wide range of different target markets.
- Understand and appreciate the need of effective food waste reduction to support overall profitable kitchen management.
- Develop new culinary techniques to aid high volume production of a wide range of delicious dishes utilising typical leftovers.
- Network with like-minded chefs working in similar roles at other UK universities, enabling you to exchange innovative ideas, taking new inspiration back to your own institution.

1300: Lunch (Sandwiches, fruit, cakes plus utilising the food prepared during the course)

Please ensure you have advised TUCO of any dietary requirements.

1330: Development Day to continue

1600: End of course.

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Additional Information

What's Included?

Everything detailed on the itinerary is included in the cost of the development day. Anything not mentioned on the itinerary is not included. This includes, but is not limited to, travel to and from the development day,

Dress Code:

Please bring chefs whites & hats and most importantly safety shoes (safe footwear).

University College Birmingham will provide plastic aprons and disposable hats if required

Local Parking Information

Please see below for local parking facilities to Summer Row:

- Euro Car Parks, Lionel Street, B3 1AT
- NCP Car Park, Newhall Street, B3 1SW
- Birmingham City Council Car Park, Brindley Drive, B1 2NB

Location:

Please make your way to Room 402 SR, Summer Row, B3 1JB. Maps provided in the joining instructions email.

Upon arrival you will be provided with a visitor badge to be worn at all times.

Summer Row's reception will contact the trainer and lead the group to the training room.

Contact:

The chef delivering the event is Bernard Schumacher.

Should you need to contact someone from USB on the day of the course, regarding any directions, general queries or late arrivals etc. please ring switchboard 0121 604 1000 and the receptionist will relay the message to Bernard.

For any enquiries *prior* to the event date please email Academy@TUCO.ac.uk or call 0161 820 1015.