

TUCO NORTH WEST REGIONAL CATERING GROUP MEETING

Wednesday 18th September 2019 commencing at 10:00 am

Grace Room, Cornerstone Building (1st Floor), Liverpool Hope Creative Campus

Shaw Street, Liverpool L6 1HP

A G E N D A

1. Welcome and Apologies for Absence
2. Minutes of Last Meeting and Matters Arising
3. Contracting
 - Contracts Update – Mandy Johnston
 - Regional Commodity Champions
 - TUCO Online
 - Further Competition Service
 - TUCO Intelligence
4. Sustainability
5. Presentation by Kevin McKenna of Brewfitt
6. Research
 - Benchmarking Against the High Street
 - Global Food and Drink Trends
7. Marketing and Communications
 - TUCO Magazine and e-Newsletter
 - Website
8. TUCO Board Update
 - Summer Conference 2019 – Feedback
 - Winter Conference 2019
 - Competitions 2020
 - Charity Challenge 2020
 - Summer Conference 2020

There will be a short presentation by Brakes who will then provide lunch

9. TUCO Academy

- Master's Degree
- Day Courses
- Development Days
- Study Tours

10. Regional 'Hot Topics' and Institution Projects

11. Presentation and sampling by Frizzente

12. Any Other Business

13. Date and Venue for Next Meetings

There is very limited parking on the campus. The campus itself is only a 10-minute walk from Liverpool Lime Street Station. There is also a Q-Park nearby on Epworth Street. Due to the one-way system, you need to approach the Q-Park via Brunswick Road then Low Hill then Erskine Street (A580), turning left into Epworth Street. The car park is clearly visible. There is a location map accompanying these papers.

Creative Campus

Liverpool Hope University

Creative Campus, Shaw Street,
Liverpool, L6 1HP

T: 0151 291 3000 E: enquiry@hope.ac.uk

- Arts Centre..... 1
- Angel Field..... 2
- Capstone Building..... 3
- Cornerstone Building..... 4
- Gerard Manley Hopkins Hall of Residence..... 5
- No.3 Islington Square..... 6
- Security Lodge..... 7



- Building Entrance
- Car Park Entrance
- General Parking
- Disabled Parking
- Café 1846 and Catering
- Coach Park
- Emergency Assembly Point
- Designated Smoking Areas
- Launderette

TUCO North West Region Catering Group Meeting Wednesday 22nd May 2019 at VIMTO, Haydock MINUTES

Attendees:	Ian White	Chester
	Alison Bates	Manchester
	Liam Bergin	Manchester
	Ann Bickerstaffe	Liverpool
	Colin Burrow	Runshaw
	Angela Church	Bangor
	Nicola Cryer	MMU
	Anjali Dattani	TUCO Marketing
	Helen Dodd-Williams	NWUPC
	Joanne Dooley	RNCM
	Jane Eve	TUCO Contracting
	Nichola Gill	Manchester
	Judith Hoyle	TUCO Meeting Secretary
	Brian Jones	TUCO Business Development
	Majid Khan	CPC
	Chris Murphy	Chester
	Gary Pace	Liverpool Hope
	Derek Rout	Bolton
	Peter Walters	Keele
	Ros Wilkinson	Lancaster
Apologies:	Helen Connolly	Edge Hill
	Margaret Haynes	Lancaster
	Tracy Prendergast	Lancaster

1. Apologies for Absence

Apologies as listed above

2. Minutes of the Last Meeting

These were taken as agreed.

3. Training Academy Update

Regionally requested L&D support

Major and Bidfood are working with TUCO to create a Skill Up day for chefs. The 11th and 18th of June is booked in Larbert, Scotland as dates for the first collaboration and we're looking to see how we can roll this event out regionally across the membership. The first session is based on street food and we will look to run it in the North West if there is interest.



The University Caterers Organisation

Currently also discussing TUCO L& D with Andy Daniels from Welbilt, who is looking in to the creation of a documented/ recorded food concept project – with an agreed University partner TBC. This is for the “Street Food” style offer and the potential for him to support / join the Milan Host in October (once confirmed as a finalised Study Tour.)

Last month saw the delivery of the first 2 sessions of Level 2 Allergens by the Academy as an awarding body centre in it’s own right. All 16 students passed. We are looking to make this an extremely cost efficient offer as it’s delivered by a TUCO employee not a drafted in trainer. Member demand has shown that this will prove to be very popular. (Accredited courses currently available are L2 Food Safety, Allergens and Customer Service. After the summer we will be able to deliver to L3 for Food Safety and Allergens. (All are accredited.))

E-Learning

Upskill are moving to a dynamic pricing structure from the middle of the year – compliance packages will still be available but this new pricing structure will benefit members for economies of scale. The option to add an institutions own users will also be available for the first time. We’re also looking at the Food Safety and Allergens offer as part of the package which TUCO will subsidise (these are not accredited). There is also a potential for TUCO to support members to create bespoke online learning and we are investigating how best we can do this.

Post Graduate Qualification

We have had one of the nine candidates officially withdraw from the cohort prior to the end of the first 2 modules. The first 2 summative assessment have been completed and all 9 have passed and have begun working towards the next 2. The next assessments for these are due on the 28th of June and the 2nd of July. The workload for students has been managed by LSBU after feedback from the cohort and the focus of most of the work is based on working towards the assessment.

The region has 1 member represented and is doing very well on the course. Members completing the course have found the application of the learning and development has already made a difference in the way they work in their institutions. Enquiries for the next cohort are being taken and we are looking to start the next cohort in Jan 2020. Some current students will be available to speak to at conference.

The next taster day at LSBU is on the 11th of October and can be booked now:

<https://www.cognitofirms.com/TUCO2/MastersDegreeTasterEventAtLSBU11thOctober2019> The link is also live on the TUCO website.

AOB

At comps we had 28 people complete an academy quiz, suggested by Elizabeth as a tool for informing members about what the Academy does – we also used it to research who and at what level knows about usage and eligibility for activity. Of the people who took part only 6 people answered all 5 questions correctly.

Only 50% knew that any activity was subsidised by TUCO, 8 people did not know that courses could be delivered regionally, 7 did not know that activity was designed by member

demand, trends or legislative requirement, 5 people did not know that all members of an institution were eligible to use the Academy and 4 people did not know all payment methods. (Please see link here: [comps quiz](#))

The date for Winter conference is confirmed as the 4th of December at Cardiff University with the theme of sustainability. There will be an evening meal the night before on the 4th of December and after the success of Belfast's winter conference, will be followed by a short study tour in Cardiff.

Plans for 2019 -21

Members were invited to contribute to the last Academy Steering group. Those who could not make it, made suggestions and these have been taken into consideration for the next curriculum – we are looking to provide more regional based courses so that all members can take full advantage.

4. Contracting

Contract Review Meetings (since March 2019)

13th March – Hot Beverage

19th March & 16th April – Fresh Meat & Poultry

Notes from these meetings will be uploaded to the TUCO website in due course.

Forthcoming Contract Review Meetings

None

Framework Updates

Kitchen Equipment Maintenance, Kitchen Deep Clean and Ventilation Cleaning Services: The DPS will be awarded on 1st April 2019. DPS has now been re-opened and will remain open to new and previously unsuccessful bidders to apply. Second stage ITT templates are available to members who wish to use the agreement. By law, the second stage must be carried out in order to appoint a supplier.

Meat & Poultry: Significant increases in pork products due to market shortages:

The pig market has suddenly shot up in price due to increased demand from China. For the last 2 years slaughtering in Europe has been extremely difficult, farmers in Germany have been reducing their herds with approx. 100,000 pigs per week down.

The Chinese market has been hit with African Swine fever and are having to find raw material around the world to cover the shortfall in their home production. Due to the size of the Chinese market a slight issue in supply at home means massive orders being placed around the world. Both the Dutch and Germans have seen much bigger orders this year from China and this has pushed up both primal prices and the pig price.

Alcohol: The contract strategy is being drafted up.

Catering Light & Heavy Equipment – Hannah is working with Lynn at Eco-2-Go to help members in securing branded cups and boxes for the new academic year. By placing orders early, unit prices will be reduced. Orders need to be placed by end of April. Speak to Hannah for more details.

Fresh Fish & Seafood: no updates since last meeting.

Innovative Food & Drink Concepts no updates since last meeting.

GROCERY, FROZEN & CHILLED: This framework went live on 1st April 2019, Buyers Guide etc can be downloaded from the TUCO website. Please see the Framework report for the list of suppliers on each Lot. Note to members that there is a mix of regional and national suppliers.

DIPCHEM: The tender process will commence this year. The tender strategy document will be ready by the end of May.

Bidfood has requested a price increase for March, which has been agreed.

Please note that Bob Crosby Agencies Ltd have recently gone into liquidation and have been delisted from the DIPCHEM framework agreement.

Milk & Bread: no updates since last meeting.

Soft Drinks:

Bidfood has requested a price increase for March, which has been agreed.

AGBarr Also attached is a competition for their chance to win £500 sports sponsorship for their University sports team. For an entry in the draw to win the site will need to have 25% uplift on Irn Bru sales vs LY. The promotions suggest 2 for £2 sell out, when sites have run that promotion in the past they have achieved min 25% uplift. New sites can enter the draw if they stock Irn Bru over the promotional period.

Vending – TUCO can carry out further competition for your vending needs.

Sustainable Food Waste Management Services – PKL Group (UK) Limited have expressed interest in the agreement.

Biffa are currently completing the DPS route.

Specialist Vegan and Vegetarian Food Supply – New framework

This is a new framework agreement which is scheduled to commence mid-April 2019. The tender process closed to suppliers on 18th January 2019. Returns have been evaluated and sampling carried out on both Lots during March 2019. The recommendation was submitted to the Tender Working Party in March and an intention to award letters were issued to suppliers at the end of March. There are three lots that sit under this agreement:

- Lot 1 Specialist Vegan & Vegetarian Pre-Packed Foods & Ingredients
- Lot 2 Grab and Go
- Lot 3 One Stop Shop

Regional Commodity Champions required;

Temporary Structures – All regions

Angela Church would be interested in joining the TWP for the Retail framework.

Questions for members

- 1) Looking into creating a new agreement for retail to follow the expiry of the Confectionery framework in November 2019. The new retail agreement may cover both food and non food categories as well as traditional confectionery lines.
 - a. Interested in member's suggestions for categories/products to be included.
 - b. Interested in TWP volunteers

Sustainability



The University Caterers Organisation

TUCO Sustainability group – The last meeting was held at University of Chester on 1st May to look at the Biohitech waste system.

NET Positive Update - We now have **118** TUCO suppliers registered on Intend (of a total 209 TUCO suppliers). This means **56.46%** of our suppliers are now signed up. Of these 118 suppliers, **67.42% are SMEs**.

Palm Oil Research and Accreditation.

Following the TUCO Palm Oil event which has received over 1000 hits on the website, EFECA are researching TUCO suppliers in the foodservice area, on 29 suppliers. The information gathered from this research is imminent and will be available to members upon completion. The event is initially for suppliers however will be opened up to members during May.

RSPO Accreditation for members. TUCO are working with RSPO to carry out 3 pilot accreditation schemes with Chester, Cardiff and Winchester. TUCO will oversee how the accreditations are set up, monitored and completed to enable roll out to other members. Chester have completed and are ready to go but Cardiff have not yet started.

Modern Slavery Awareness Event for Catering Suppliers.

This event is to bring catering suppliers together to discuss in an open, transparent and non-judgemental way, how suppliers can collectively tackle the issue.

The event will be held on 13th June 2019 at Barnes Wallis Building, The University of Manchester, Sackville Street Campus, Manchester.

Presenters:

Introduction: Sheri-Leigh Miles (Director NETPositive Futures Ltd)

Context: Mike Haslin (TUCO) and Ian Jarvey (MU) to briefly discuss their respective approaches to modern slavery and the desire to discuss in an open, transparent and non-judgemental way with suppliers to collectively tackle the issue.

Session 1: NETPositive will talk about the joint supply chain mapping exercise that she undertook last year with both MU and TUCO. Reflecting in the reasons, issues and challenges and re-iterate why buyers see this as important and how working together makes dealing with the problems easier.

Session 2: TUCO supplier (TBC) providing a supplier insight into managing, assessing and reporting on their supply chains. The benefits of doing this and being able to share this openly with their customers.

Session 3: Damian Dallimore (GMCA Programme Challenger Lead). Challenger is Manchester's multi-agency unit to tackle organised crime, slavery and human trafficking. Damian will outline the problems in a Manchester context –how the city investigates perpetrators, supports victims and is also harnessing business support through the GM Modern Slavery Business Network.

Session 4: David Hansom (Partner Clyde & Co. LLP) will talk about how businesses can use terms and conditions in contracts not just to protect themselves legally but also to help drive better practice and enhance transparency.

Close: Sheri-Leigh Miles (Director NETPositive Futures Ltd)

For each of the presenters we will have on hand some pre-prepared questions for the Q&A sessions.

5. Research

Benchmarking Against the High Street

The latest quarter results are out and went live on the website the previous week. TUCO Intelligence Q2 2019 is set to go out with the TUCO magazine during the first week of June. In other research, Ian had suggested something on Chefs and the recruitment of staff. He had noted during his recent study tour to California that in the USA they are starting to train their own people to be Chefs. Brian had suggested setting up a TUCO Competitions team of Chefs to enter competitions in the private sector to raise the profile of hospitality in the public sector. Colin stated that Preston College are closing down their hospitality side and so are Runshaw as it is too expensive to train them. Peter also mentioned that budget constraints do not allow them to take on apprenticeships. Ian feels that this is one area in which the Academy can be helping more. Ian explained how once a year he takes a Chef from Italy on an exchange scheme and this has worked out really well.

Members asked about the Digital Services tender and were informed that the award is imminent.

6. Marketing and Communications

Anj explained that due to the sad passing away of our magazine Editor Morag, there has been a bit of a delay in circulating this month's edition. Our biggest job on the marketing side at the moment is the new website which is due to be launched next month. We will be introducing on there a news forum for ideas, questions, news stories etc. Members will be able to book onto Regional Meetings using the website and all the documentation will be available on there. Other items available on the website will be TUCO Intelligence, Member Benefits brochures, Details on July's Conference.

The TUCO Annual Report along with the Global Food and Drink Trends Report will be available on the TUCO stand at Conference.

Regarding social media, we now have a YouTube channel which includes clips from our recent Palm Oil Day on there.

7. Board Update

On the subject of Competitions, Ian questioned why we have to submit a menu so early for this, as well as the deadlines set for entries. Information should be made available sooner so that contestants can prepare better. Peter also commented on the hygiene of some of the table decorations in the Cook & Serve.

Regarding the summer Conference, members requested that the programme be circulated to them as soon as it was agreed. Peter announced that they would be hosting the Summer 2020 Conference at Keele University.

Our Winter Conference this year will be held on Wednesday 4th December at Cardiff University and will be followed by a short Study Tour in Cardiff. Ian reminded members

about the Charity Walk this year which would be 22 miles circumnavigating Ullswater in the Lake District and would be held on Saturday 22nd June.

Ros and Ian told members about their recent Study Tour to California, with Ros stating that she felt this was one of the best things that the Academy had ever done. They had visited four of the top universities in the world but she was shocked at the standard of accommodation there.

At the Californian Institute the equipment and kitchens were very impressive. She has come back with a lot of ideas and the networking was invaluable. In most of the catering teams there was a dedicated person for each area of Marketing, Sustainability, a Dietician and a person responsible for Gardening. All allergens go through the Dietician who deals directly with the students. They are behind us with Allergens as they still only recognize 8 but are ahead of us with the plant based menu where the plant based comes first and the meat secondary. They have smaller plate sizes and they are using melamine rather than china.

Peter announced that Keele are now keeping bees and Manchester already have them. There will be a piece on the California tour going into the magazine next month which will have a focus on UCLA's fantastic hotel and conference centre.

8. Regional Updates

Liverpool Hope

Very little to report.

Manchester

They recently held a Vegan event in conjunction with the EAUC. Their refectory area has been converted to independent traders on a Street Food basis. This has taken quite a lot of Bidfood spend from the TUCO frameworks. They are also running the "There is a Light that never goes out" photographic competition. They have just opened a new Benugo's on site and have several franchises near the Business School such as Pret, 5 Guys and Brew Dog. There were plans to close some halls, they currently have nine catered halls with only one meat dish, but have since decided not to go ahead with the closure of the halls.

Manchester Procurement

Nichola has been involved in organizing an event on 13th June at the University on Modern Slavery which she originally intended to be just for suppliers but has now been opened up to our members. This is free to attend and includes lunch.

TUCO Business Development

Brian explained that the main focus of his role is to ensure that everybody is getting the most from their membership.

Liverpool

It has been decided that they now want a coffee bar inside the Building for Law and Social Justice. They will be closing their Carnatic Halls of Residence and the used equipment from there is available to any members should they want it.

Chester

Chris has moved over to the residential from the commercial side. The Students' Union business will be moving over to Ian over the next couple of months which will include an extra couple of bars.

Keele

The Smart Innovation Hub will soon be opening and they want a new café in there which will be green and sustainable. Hopefully, the new hotel will be open in time for the TUCO Annual Conference 2020.

NWUPC

They held their Annual Conference on 18th April at the University of Manchester. COUP will be hosted by NEUPC this year and will be held at the University of Leicester. They have just issued their e-Newsletter which has a feature on Chester and their sustainable Palm Oil. They have also just held a programme of free training in Manchester.

Lancaster

Ros reported that they are busy on the conferencing side through the summer. They are looking to formalize the way in which they work with external caterers coming on to campus as there is currently no control on this.

Bolton

They are about to bring their catering offering in-house after having three different external caterers and will be starting the whole process from scratch.

CPC

Majid is new to the role but is looking forward to becoming more involved in the role.

Runshaw College

Sustainable Palm Oil and becoming plastics free are high on their agenda. They recently had an Efficiency Review carried out by Litmus which was very good. They are under pressure to go cashless with the system of 'Runshaw Pay' but are hoping to go completely cashless eventually. Peter remarked that at Keele you pay a premium for using cash.

RNCM

They are experiencing a lot of competition from the university's high street brands nearby. They are looking at an App which will avoid people having to queue for food so that they can order it in advance. The problem is their two tier pricing system which gives substantial discount to students and charges the guests who come in for concerts at a premium.

Bangor

They have moved a successful coffee shop concept into an area in the Arts Centre which previously contained a very unsuccessful restaurant. They are very engaged with Sustainability but do not compost and do not bio-degrade as this depends on the area that you are in. Angela commented that it would be good to know what people are planning regarding their prices for September on such things as basic meal deals etc.

MMU

They are currently undergoing both EPOS and Stock tenders and are due to award in about 4 weeks. They are looking at Click and Collect and next year they will be looking at cashless – this is mainly from a security point of view. A recent student survey has shown that they would like to see more trends, eg PieMinister, Krispy Kreme etc. They have asked for funding next year for a series of re-fits. They have a counter within their Business School which is very under-used and are looking for a concept for this, possibly Vegan.



The University Caterers Organisation

9. Any Other Business

Ian announced that Adelie had held a roadshow at Chester but nobody had turned up so he questioned when would be a good time to hold this.

Members also discussed holding future meetings at supplier premises and everyone agreed that this was very useful and informative, as well as taking the pressure of our members to be constantly hosting.

At Manchester, Tiffin are using compostables for their packaging and this is half the price of their black plastic ones. There is less energy goes into making the VegWare than the black plastics. This is mainly for sandwiches and salads.

Brian urged members to check the spend reports from Tiffin as there have been some discrepancies lately and they are particularly bad at reporting spend.

10. Dates for Remainder of 2019 Meetings

- | | |
|--|---------------------------------|
| ○ Wednesday 18 th September | Creative Campus, Liverpool Hope |
| ○ Wednesday 22nd January 2020 | Bako Preston |
| ○ Wednesday 20 th May 2020 | H Nuttalls |
| ○ Wednesday 23rd September 2020 | To be confirmed |

TUCO REGIONAL COMMODITY CHAMPIONS (RCC)

FRAMEWORK AGREEMENT	North East	North West	Scotland & N I	South East	South West	Midlands	Oxford	Cambridge	Wales	CPC	Las
Fresh Fruit & Veg	Darren Procter (Sheffield Hallam University)	Myles Kitchiner (University of Manchester)	Ian Macaulay (University of Edinburgh)		Nicky Stanbury (University of Exeter)						Hayley Jones (Denbighshire County Council)
Meat & Poultry 2018-2022	Lee Alsopp (Huddersfield University)	Nichola Gill (University of Manchester)	Ype Vanderschaaf (Forth Valley College)		Dave Morton (University of Winchester) Piotr Laba (University of Winchester)					Majid Khan (CPC)	Colin Upton (Sefton Metropolitan Borough Council) Ian Kemp (Denbighshire County Council) Dafydd Aled Williams (Conwy Council)
Disposables, Kitchen Chemicals & Dishwasher Detergents	Mark Mullaney (University of Hull)	Julie Davies (Manchester Metropolitan University)	Margaret Wyllie (University of Dundee) Scott Robertson (University of Dundee)	Dave Morton (Winchester)							Vanessa Heritage - Smith (Wrexham Council)
Confectionery & Snacks	Sarah Hodgeson - Huddersfield University Linda Joyce - Durham University	Emma Stansfield (University of Manchester) Gary Pace (Liverpool Hope)	Deborah Leitch (University of St Andrews)	Nick Thwaites (University of Hertfordshire)	Kelly Thacker (University of Exeter) Lisa Pritchard (University of Bath)	Dawn Vincent (Stoke-on-Trent College) Zoe Middleton (University of Warwick) Debbie Tyler (Loughborough University)			Andrew Phelps (Cardiff Metropolitan University) Jeremy Mabbutt (Aberystwyth University)	Majid Khan (CPC)	
Grocery, Frozen & Chilled	Mark Agar (University of Leeds) Joanne Jordan (University of Leeds)	Ann Bickerstaffe (University of Liverpool)	Scott Girvan (University of Glasgow) Mark Donovan (University of Aberdeen)		Chris Sandham (Plymouth University)	Zoe Middleton (University of Warwick)		David Oakley (Churchill College)	Jeremy Mabbutt (Aberystwyth University) Neil Griffiths (Swansea University) Stuart Hemmings (Swansea University)	Majid Khan (CPC)	Steve Jones (Flintshire County Council) Dafydd Williams (Conwy) Ian Kemp (Denbighshire)
Hot Beverage Dispense Equipment + Ingredients	Mark Agar (TWP) (University of Leeds)	Jonathan Minshull (University of Manchester)	Calum Maclachlan (University of Aberdeen)	Martin Batt (University of Reading)	Lisa Pritchard (University of Bath)				Huw Jones (Swansea University)		
Catering Light & Heavy Equipment	Mark Mullaney (University of Hull)	Ann Bickerstaffe (University of Liverpool)	RCC still required		Matthew Green (South Devon College)				Andrew Phelps (Cardiff Metropolitan University)		Colette Hett (Flintshire County Council)
Fresh Milk and Bread	Julie Blenkarn (Hull University)	Ann Bickerstaffe (University of Liverpool)			Julie Dickey (University of Winchester)	Zoe Middleton (University of Warwick)					Steve Jones (Flintshire County Council)

TUCO REGIONAL COMMODITY CHAMPIONS (RCC)

FRAMEWORK AGREEMENT	North East	North West	Scotland & N I	South East	South West	Midlands	Oxford	Cambridge	Wales	CPC	Las
Soft Drinks incl Fruit Juice Concentrated	Peter Anstess (University of Sheffield)	James Davies (University of Chester)	Mike Belton (Calmac Ferries)	Martin Batt (University of Reading) Steve Charley (University of Reading)	Matthew Green (South Devon College)	David Nuttall (Harper Adams University College) Zoe Middleton (University of Warwick) Audrey Taylor (University of Wolverhampton)					
Innovative Food Concepts	Chris Whaley (University of Lincoln)	Tracy Prendergast (Lancaster University) Phil Rhodes (Manchester Metropolitan University)	Joe McGroarty (University of Strathclyde)	Alice To (London School of Economics)	Richard Narramore (University of Exeter)	David Nuttall (Harper Adams University College) Stuart Rutty (University of Wolverhampton) Peter Walters (Keele University) Zoe Middleton (University of Warwick)			Neil Griffiths (Swansea University) Andrew Wheeler (Cardiff University) Angela Church (Bangor University) Huw Jones (Swansea University)		Vanessa Heritage - Smith (Wrexham Council)
Sandwiches	Chris Whaley (University of Lincoln)	Tracy Prendergast (Lancaster University)	Ian Macaulay (University of Edinburgh) Donall Patton (Queens University Belfast) Kelly Hart (Queens University Belfast)	Martin Batt (University of Reading)	Nick Leach (University of Portsmouth)	Sue Warrender (Keele University) Vicki Boyd (University of Warwick) Audrey Taylor (University of Wolverhampton)			Joanne Davies (Cardiff University)		
Vending	Mark Mullaney (University of Hull)	Alison Shedlock (University of Manchester) Elizabeth Cleminson (UCLan)	Peter Bacchetti (Ayrshire College)	David Hicks (University of Brighton)	Carlos Prado (FXPlus/Exeter)	Matthew Thorpe (Harper Adams University)			Jeremy Mabbutt (Aberystwyth University)		Louise Fenn (Cheshire East Council)
Alcohol	Mark Mullaney (University of Hull)	Emma Stansfield (University of Manchester)	Mike Belton (Calmac Ferries) Barbara Welsh (University of Glasgow)	Matt Tebbit (University of Reading)	Kelly Thacker (University of Exeter)						Ashley McDonald Halton Borough Council
Fresh Fish & Seafood	Andrew Wood (University of York) Michaela Booth (University of Huddersfield)	Liam Bergin (University of Manchester)			Stephen Doyle (University of Winchester) Liam Flaherty (University of Winchester)			Rob Thomas (Kings College - University of Cambridge)			

Tender working parties												
FRAMEWORK AGREEMENT	North East	North West	Scotland & N I	South East	South West	Midlands	Oxford	Cambridge	Wales	CPC	LAs/Other	TWP
EPOS	Chris Whaley (University of Lincoln)	Jenny Lever (Manchester Metropolitan University) Gail Cowin (University of Liverpool)	Calum MacLachlan (University of Aberdeen) Callum Williamson (University of Glasgow)		Claire McCormack (University of Southampton) Emily Ronald (University of Southampton) Nick Leach (University of Portsmouth)							cwhaley@lincoln.ac.uk; J.Lever@mmu.ac.uk; g.cowin@liverpool.ac.uk; cl.maclachlan@abdn.ac.uk; callum.williamson@glasgow.ac.uk; c.mccormack@soton.ac.uk; E.B.Ronald@soton.ac.uk; Nick.Leach@port.ac.uk
Hot Beverage Dispense Equipment + Ingredients (2020-2024)	Mark Agar (TWP) (University of Leeds)	Jonathan Minshull (University of Manchester)	Calum MacLachlan (University of Aberdeen)	Martin Batt (University of Reading)	Lisa Pritchard (University of Bath)				Huw Jones (Swansea University)			Jonathan.e.minshull@manchester.ac.uk; cl.maclachlan@abdn.ac.uk; m.j.h.batt@reading.ac.uk; Huw.jones@swansea.ac.uk; adsljp@bath.ac.uk; m.agar@adm.leeds.ac.uk
Temporary Structures (NEW)	Mark Mullaney (University of Hull)	Nicola Gill (University of Manchester)	Petra Barber (University of Aberdeen)						Annabel Hurst (Cardiff University)			M.Mullaney@hull.ac.uk; nichola.gill@manchester.ac.uk; petra.barber@abdn.ac.uk; HurstA1@cardiff.ac.uk