

TUCO SOUTH EAST REGIONAL CATERING GROUP MEETING
Tuesday 26th November 2019 commencing at 10.00 am
Treetops, Wates House, University of Surrey Stag Hill Campus,
Guildford, Surrey, GU2 7XH

A G E N D A

1. Welcome and Apologies for Absence
2. Presentation by Brewfitt
3. Minutes of Last Meeting and Matters Arising
4. TUCO Academy
 - Master's Degree
 - Day Courses
 - Development Days
 - Study Tours
 - e-Learning
5. Contracting
 - Contracts Update – Nicola Mellor
 - Regional Commodity Champions
 - TUCO Online
 - Further Competition Service
 - Efficiency Reviews
6. Research
 - Benchmarking Against the High Street
 - Ideas for new Research
7. Marketing and Communications
8. TUCO Board Update
 - Summer Conference 2019 Feedback
 - Winter Conference 2019
 - Chefs' Competitions 2020
 - Summer Conference 2020

9. Regional 'Hot Topics' and Institution Projects

10. Presentation by FWIP

11. Any Other Business

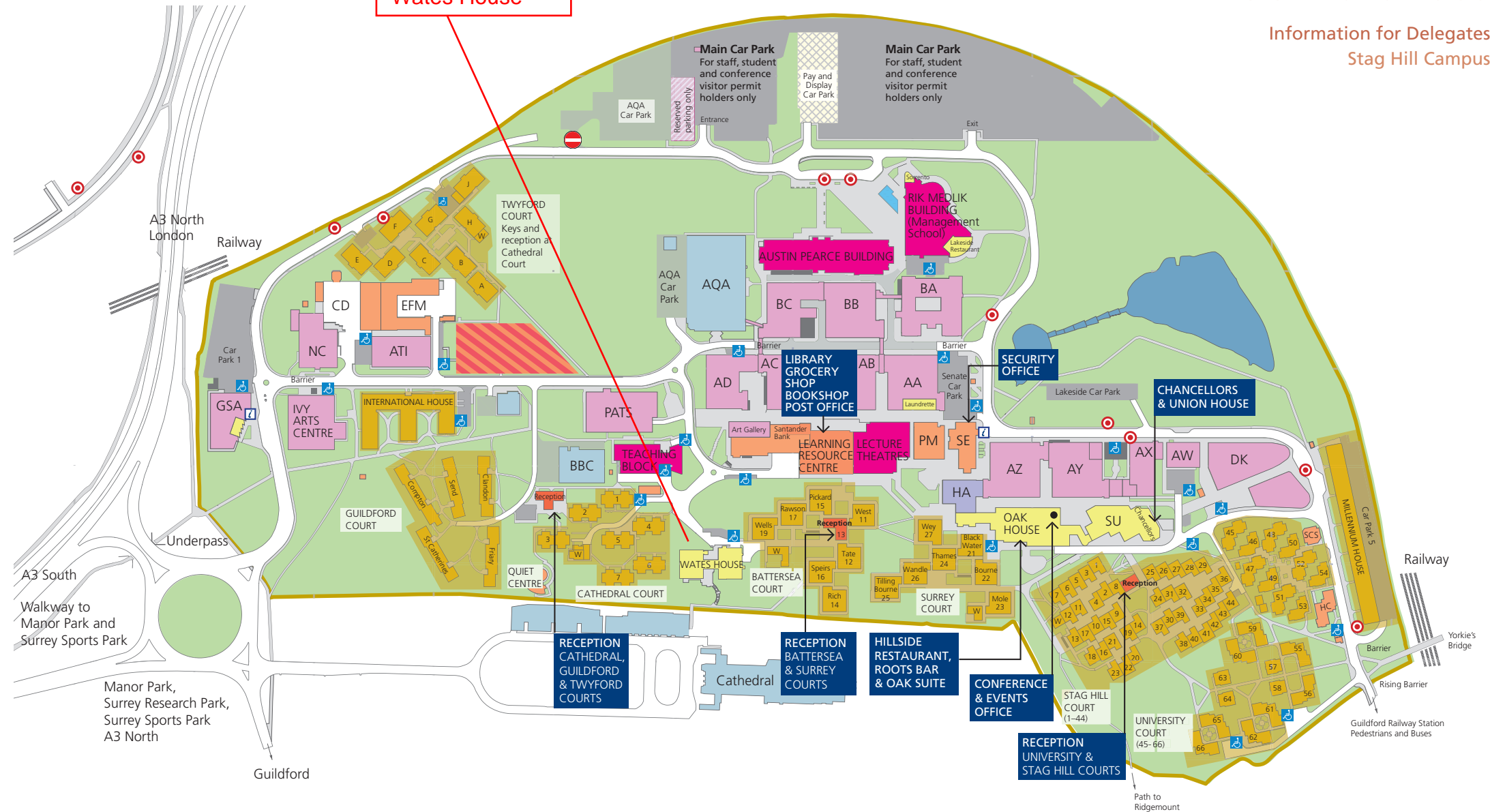
12. Regional Meetings – Dates and Venues for 2020

- Wednesday 4th March King's College London
- Wednesday 17th June University of Kent
- Wednesday 18th November TBC

Surrey Conferences

Information for Delegates
Stag Hill Campus

Wates House



TUCO South Eastern Regional Meeting

Wednesday 12th June at Reynolds NDC, Waltham Cross

MINUTES

Attendees:	Manish Shah Jacqui Beazley Graham Collie Mark Gallant Robert Grimer Hayley Lowes Judith Hoyle Nicola Mellor David Oakley Mark Slater	King's College London LSE South Essex College TUCO Business Development Kent Kent TUCO Contracting TUCO Churchill College Cambridge Churchill College Cambridge
Apologies:	Mark Brett Martin Batt Bill Brogan Tim Burrows Steve Charley Karen Gallant Joyce Gibson David Hicks Kamil Khoury Duncan Palmer Mark Reed Darren Tyers Adam Watkins Wendy Wenborn Matthew White	Anglia Ruskin Reading St John's Cambridge Kent Reading UEA St Mary's Brighton Imperial UCL Kent Essex Kent Anglia Ruskin Reading

- 1. Welcome and Apologies**
Apologies are as above.
- 2. Introduction to Reynolds by Will Usher**
- 3. Minutes of Last Meeting and Matters Arising**
These were agreed as read.

4. Training Academy and Study Tour Update

Courses & Development Days

All the level 2 courses are now only delivered regionally and Level 3 above / leadership courses will be delivered at TUCO HQ (but they can also be delivered regionally on request). The Academy is now a centre for the awarding body Highfield - Allergens and Food Safety at Level 2 and 3 and Customer Service qualifications can be delivered by Sarah at your institution at the registration and certification cost (@£15 for Level 2 and £40-£55 for Level 3)

Courses at TUCO HQ now include Visual Merchandising, Menu Engineering, Budgeting & Forecasting, Personal Licence Holder and Nutrition – also can be delivered at institution on request.

Study Tours

Kitchen Design study tour will be run again, as will vegetarian express tour – one in London and one in Manchester. We have Japan in May 2020, Leeds in November 2019, Lyon in February 2020, Stockholm March 2020 and many more – get in touch with Sarah if you would like to register interest.

E-Learning

Upskill continue to work on the new market-place for current and potential users, there will be a credit card payment option, managers will be able to manage their own users and the packages will be a credit system which can be exchanged for other training modules if not used for original purpose. The suite of available modules will also be expanded to include a wider variety of training. David has had a look at the e-Learning, Manish would highly recommend this but it is a big commitment from a point of view of timing.

Apprenticeships

On hold – recommend to review becoming an End Point Assessment centre at a later date if there is member interest.

Post Graduate Qualification

4 people have already booked on the next taster day in October – Can be booked through the form on the MA part of the website. (11/10/19 – meet lecturers and visit the site at LSBU, speak to Sarah about how to apply through the UCAS system and apply for the bursary – the current offer is up to a full payment of the degree fees – bear in mind there will be travel and possibly accommodation costs but these are kept to a minimum through online lectures that make up about 50% of the course.)

5. Purchasing Update

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. This is the one which the North East is using the most so now would be a good time to do a mini-competition.

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

Manish asked what other universities are doing about their Keep Cups and whether everyone is branding them. LSE are and the branding is on the sleeve. Nicola will email the group with details of how to order them. Many places are now charging extra for their paper cups and offering a discount for re-usable ones. David is moving towards zero waste and will be going to look at a restaurant in Brighton which claims to already have zero waste.

Nicola mentioned the new Temporary Structures framework and David promised to send her the names of some of the companies he uses.

Graeme asked whether members make their own sandwiches or buy them in. They currently make their own at South Essex but are going back to buying in. The problem is with the packaging, so at the College they are charging for packaging so this had decreased by 75%.

Manish enquired whether anyone was using Reverse Vending. They currently have this at two universities in Scotland – Glasgow and Heriot Watt – but the scheme has not been as successful as they hoped. Graeme explained that at South Essex they are running a loyalty scheme with cups but waste was being contaminated. They are now offering a sustainable loyalty card whereby if you use a Keep Cup or a china cup, you get your loyalty card stamped. TUCO have now formed a sub-group of their Sustainability Team to look at launching their own sustainability accreditation.

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

David commented that he is having trouble getting hold of 'Grenade' protein bars – these are high value retailing at around £2.50 a bar and he purchases them at £1.40 each.

TUCO Sustainability group – The last meeting was held at University of Chester on 1st May to look at the Biohitech waste system. David has this system in at Churchill and feels that there are good and bad things about it. Graeme had one at South Essex but got rid of it. They now have a company who comes in and takes all the food waste for recycling, no matter what it is.



The University Caterers Organisation

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.

6. Research

Members discussed ideas for new research topics – a couple of suggestions were Delivered Catering and Recruitment of Chefs – what will be the effect of Brexit? Mark asked what were the opportunities for progression within the industry. Jacqui stated that at LSE the good chefs move on.

Manish announced that as from August at King's they will be insourcing all their staff – over 400 people which includes Security staff as well. At LSE they use the Apprenticeship levy and put all their cleaners through the Apprenticeship scheme. At Royal Holloway they came up with a scheme which they planned to be a subsidiary of the university, which was an in-house Agency called "Talent Bank".

7. Marketing and Communications

Main focus is the website. Hoping to launch in the next few weeks.

Lots of great new functionality including the ability to book onto regional meetings via the site, a community forum to share ideas and requests for information, a 'dashboard' which will allow you to see what events you have upcoming. We are also revamping our member database which will result in a smoother process for storing our member data

Looking ahead to Conference; deadline for the Awards has been extended – you can nominate yourself! We will be producing the annual report and the global food & drink trends again which will be available at Conference.

Winter Conference - a save the date has been sent out. This will be on 4th Dec at Cardiff. A study tour will follow.

Intelligence Q2 was distributed with this month's magazine and is available online.

Please send me Anjali.Dattani@tuco.ac.uk any news stories/press releases about initiatives in your institution so I can promote.

Please send any magazine info to Editor Liz Jones, liz@h2opublishing.co.uk

Hayley remarked that at Kent they have a Student Group set up for the creation of Apps.

8. Regional Hot Topics

South Essex

Graeme has been in contact with Thurrock Council about the obesity problem in schools and colleges. They offer a freshly cooked offer every day and lots of healthy food but the students only seem to want chips, chicken nuggets and full fat Coke. His question to the group was – do they put on a healthy option and lose money and members of staff. If they drastically reduce their labour force, this is their biggest costs.

Kent

At Kent they have a problem with delivered catering. They get a lot of companies such as Marks & Spencer, Waitrose, Sainsburys etc who are delivering onto campus and Hayley wondered if there was any way of stopping this. Manish had put a stop to it at Royal Holloway in conjunction with Procurement. Hayley is looking into it closely and the main companies seem to be Marks & Spencer and Domino's. Some institutions charge for late deliveries and customers ordering late. LSE have cut off times for ordering but Rob stated that he may add a percentage on for this. Rob would be interested in running some training on Level III Hygiene.

LSE

Their plant-based café which opened last November is doing really well. They have been under pressure from Academics on their carbon emissions and how to cut them. They have also been asked not to use beef or lamb at all but the percentage of their usage of beef and lamb is quite low compared to their Vegan, Vegetarian and Fish. Nicola mentioned a meeting she had attended organized by Bewleys where they had talked about the fact that they are planting more trees in Honduras to offset the carbon. They decided to drop their Fair Trade Accreditation this year due to the cost of being a member. Not all their coffee at the School is Fair Trade as they get theirs from Union which is Direct Trade.

Churchill College

David announced that it will be their last day of term on Friday 14th June and the following week is Cambridge May Week with all the Balls taking place. This will be a record year for them on the Conferencing front.

Kings

At both Kings and Royal Holloway they use UniWare. Cambridge have their own system and have university cards. They are looking at UPay Chilli Go.

9. Any Other Business

There was no further business.

10. Dates for 2019 Meetings

- Thursday 28th November University of Surrey (to be confirmed)

TUCO Framework Report

Submitted by Jane Eve, Head of Contracts

Jane.eve@tuco.ac.uk

0161 713 3424

Version: Sept 2019/Meeting 3 of 2019

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Contact details – TUCO Contracting Team

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About TUCO's framework agreements

We currently use 3 types of procedure under Public Contracts Regulations 2015

- Restricted** The 2 stage, restricted procedure permits TUCO to "pre-qualify" suppliers based on their financial standing and technical or professional capability so as to narrow the number permitted to submit bids at the ITT stage (i.e. stage 2).
- Open** In an open procedure, anyone may submit a full tender as there is no "pre-qualification" of bidders.
- DPS** There are two stages to this procedure; similar to the more commonly used restricted procedure, stage one is the pre-qualification stage and stage two is the award stage. **TUCO have already carried out stage one in order to create a pre-qualified list of suppliers however approved users (i.e. Buyers / TUCO Members) MUST complete Stage 2.** Approved users (buyers, TUCO members) award individual local contracts through the DPS. The buyer (TUCO member) invites all potential suppliers on the DPS (authorised supplier list) or within a particular lot to participate in a further competition bid for a specific contract. Suppliers must have a minimum of 10 days to submit their tender. Suppliers are not obliged to bid. All stage 2 document templates have already been created and are available for members to download and tailor to their individual requirements before issuing to the DPS suppliers. A contract award notice must be placed within 30 days of award by the TUCO member.

FCS

TUCO's Further Competition Service

We recognise that some of our members do not have the resources or product knowledge to maximise the benefits of our agreements or to constantly benchmark pricing and service. That's where the TUCO FCS service can help.

TUCO run FCS across the TUCO agreements

Offered for free for members, analysing your procurement methods remotely and helping you get the best deal using the TUCO frameworks. Think of it like an audit of your procurement.

Offering more value for members

After speaking to some of our members about their buying practices, we know that we can provide one-on-one support to really drive down prices further.

The benefits

The contracting team will help you to drive greater efficiencies and savings that are specific to your institution. The day to day procurement will remain with you but TUCO will offer the added value part: we'll carry out a review of their procurement, your buying habits, and with the permission of that member we will conduct a further competition across our agreements and refine the terms and conditions under which they're buying. Single-source or dual-source products and really leverage your position and maximise. A benefit of this is the consolidation of products into the core list so that you are benefitting fully from TUCO's net prices, which are proven to be industry leading.

Alcohol

Supply and distribution of **Beers & Cider (Lot 1), Spirits & fortified Wines (Lot 2) and Core Wines and all wines (Lot 3)**

Start: 16/01/16 End: 15/01/20

Current status	Extended (4 th and final year) Being retendered (<i>see new agreements</i>)		
OJEU Process	Restricted Procedure. Supplies. Ref: 2015/S 122-222617.		
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Price weighting change only, <i>or</i> 2. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 		
Framework Savings	FY 18/19 – 2.55%		
Category Manager	Hannah Myton-Wright		
Pricing	Annually and post budget		
Suppliers	Lot 1	Lot 2	Lot 3
Batley's (BB Foodservice)	○	○	○
Bidfood Unity Wines-		○	○
Carlsberg	○	○	○
Enotria & Coe		○	○
LWC Drinks	○	○	○
Matthew Clark Wholesale	○	○	○
Molson Coors Brewing Co	○	○	○
SH Jones		○	○
Contract Management	<ul style="list-style-type: none"> • Heineken no longer delivering direct. • Latest Contract Review Meeting: 7th February 2019 • Bidfood Unity (August 2018) 		

Catering Light & Heavy Equipment

Supply and distribution of **Light Catering Equipment – one stop shop (Lot 1)**, Catering Uniforms (Lot 2), Sustainable Alternatives to Disposables (Lot 3), Cookware (Lot 4), Refrigeration (Lot 5), Cold Rooms / Walk in Freezers (Lot 6), Ware washing (Lot 7), Ventilation (Lot 8), Heavy Appliances (Lot 9) and Heavy Equipment – one stop shop (Lot 10)

Start: 13/11/18 End: 12/11/20

Current status In 2 years fixed period. Option to extend by 2 further years; extension will be issued in/around June 2020

OJEU Process Restricted Procedure. Supplies. Ref: 2018/S 087-195129

Call off guidelines

- Call off via:
 1. Direct award without re-opening competition, *or*
 2. Mixture of direct award and mini-competition (New), *or*
 3. Mini competition
- Lotted by category not region; therefore all suppliers in that Lot must be invited to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 0.85%

Category Manager Hannah Myton-Wright

Pricing Annually

Suppliers/Lot	1	2	3	4	5	6	7	8	9	10
All Purpose-	○	○	○							
Alliance	○		○							○
Bidfood-	○			○	○	○	○		○	
Brakes	○	○	○	○	○	○	○	○	○	○
Bunzl	○	○		○	○		○		○	○
Buttress (Maid Aid)							○			
Comax	○	○	○							
Foster						○				
HG Stephenson	○	○	○						○	
Hobart				○			○			
JLA				○	○					
Kitchequip	○			○	○	○	○		○	○
Magenta	○		○							
MWUK (Alexandra)		○								
Nisbets	○	○	○	○	○	○			○	○
RH Hall				○	○		○		○	○
Stephens Catering	○			○	○	○	○			
Swift Maintenance					○	○	○	○	○	○
True Refrigeration					○					
WV Howe	○			○			○		○	○
Whitco Catering				○		○		○	○	○
Williams						○				

Contract Management

- Recent container order for Eco-2-Go cups saved one of our members £3.5k on their order
 - Latest Contract Review Meeting: Scheduled for 24th October 2019
 - Research with TUCO & True Refrigeration. The piece will supply an in-depth look at the future food trends, and wider catering industry requirements, that will affect the foodservice market in the near and distant future.
-

Confectionery, Snacks, Soft Drinks, Cakes & Ancillary Products

Supply and distribution of Confectionery (Lot 1), Cakes (Lot 2) and Tobacco (Lot 3)

Start: 16/11/15 End: 15/11/19

Current status	Extended (4 th and final year) Being retendered (<i>see new agreements</i>)		
OJEU Process	Restricted Procedure. Supplies. Ref: 2015/S 119-217060		
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Price weighting change only, <i>or</i> 2. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 		
Framework Savings	FY 18/19 – 5.2%		
Category Manager	Nicola Mellor		
Pricing			
Suppliers	Lot 1	Lot 2	Lot 3
Batley's (BB Foodservice)	○		○
Bidfood	○	○	
Brakes	○	○	
JW Filshill	○		○
Sugro	○		
Fulfil		○	
Handmade Speciality Products		○	
Peros		○	
Contract Management	<ul style="list-style-type: none"> • P&H ceased trading • Latest Contract Review Meeting: January 2019 		

Disposables & Kitchen Chemicals

Supply and distribution of **Disposables (Lot 1)**, **Chemicals (Lot 2)** and **Allergen Labelling Software System (Lot 3)**

Start: 01/12/15 End: 30/11/19

Current status	Extended (4 th and final year) Being retendered (<i>see new agreements</i>)		
OJEU Process	Restricted Procedure. Supplies. Ref: 2015/S 032-053565		
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Price weighting change only, <i>or</i> 2. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 		
Framework Savings	FY 18/19 – 0.85%		
Category Manager	Mandy Johnston		
Pricing	Annually		
Suppliers/Lot	1	2	3
All Purpose-	○	○	
Alliance	○	○	○
Bidfood-	○	○	
Bunzl Catering	○	○	○
DCS	○		
Delphis Eco		○	
Instock Disposables	○	○	○
Magenta	○	○	○
Nivek Catering	○	○	○
Planglow			○
Reynards UK	○		
Magenta	○	○	○
Shorrock Trichem	○	○	
Tri-star Packaging Supplies	○		○
Unico	○	○	
Wray Bros		○	
Zenith Hygiene	○	○	
Contract Management	<ul style="list-style-type: none"> • Bidfood requested price increase for March 2019 which has been agreed • Latest Contract Review Meeting: 30th November 2018 • Bob Crosby ceased trading; Diversey have taken over Zenith Hygiene • Human trafficking in the latex gloves supply chain currently under investigation 		

Fresh Fruit & Vegetables

Supply and distribution of Fruit and Vegetables to Members situated in London (Lot 1), North West (Lot 2), North East (Lot 3), Yorkshire & The Humber (Lot 4), West Midlands (Lot 5), East Midlands (Lot 6), South East (Lot 7), South West (Lot 8), East (Lot 9), North Wales (Lot 10), South Wales (Lot 11), Scotland (Lot 12) and Northern Ireland (Lot 13)

Start: 01/08/18 End: 31/07/20

Current status In 2 years' fixed period. Option to extend by 2 further years; extension will be issued in/around February 2020

OJEU Process Restricted Procedure. Supplies. Ref: 2018/S 048-104924

Call off guidelines

- Call off via:
 1. Direct award without re-opening competition, *or*
 2. Mixture of direct award and mini-competition (New), *or*
 3. Mini competition
- Lotted by region; therefore only invite suppliers, awarded to that regional lot, to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 5.14% and 2.85% (*Source: Quenelles*)

Category Manager Jane Eve

Pricing Option to review monthly

Suppliers/Lot	1	2	3	4	5	6	7	8	9	10	11	12	13
Accent Fresh							○		○				
Brakes	○	○	○	○	○	○	○	○	○	○	○	○	○
Country Fresh			○	○	○	○			○				
Creed	○	○	○	○	○	○	○	○	○		○		
E Sidwell					○	○							
Entremettier	○						○	○					
Equilibrium t/a Fresh Range					○			○	○				
Ferryfast t/a Worcester Produce					○	○							
Fresh n Fruity	○					○	○		○				
Freshview Foods		○			○	○				○			
GW Price		○	○	○		○							
George Anderson													○
Harvest Fine Foods							○	○					
J&R								○					
John Palin				○		○							
Kale & Damson	○				○	○	○	○	○				
Linkclass (London)	○						○	○					
Mark Murphy													○
Millside Barrowcliffe				○	○	○							
Oliver Kay	○	○	○	○	○	○	○	○	○	○	○		
Suppliers/Lot	1	2	3	4	5	6	7	8	9	10	11	12	13

Oncore t/a Fresh Produce	○											
Pilgrim Foodservice		○	○		○	○			○			
R Noone	○											
Ralph Livesey	○	○	○	○	○						○	
Reynolds Catering	○	○	○	○	○	○	○	○	○	○	○	○
Ribble Farm Fare	○	○	○	○	○						○	
Ron Chalker	○	○	○							○	○	
Set Produce	○											
Sherringham's Fine Foods	○											
Start Fresh		○		○	○							
Stuarts Foods		○	○		○					○		
The Veg Factor					○	○				○		
Total Produce	○	○		○	○			○		○	○	○
Winster Foods	○	○	○	○	○	○	○	○	○	○	○	○

Contract Management

- New price lists for some suppliers have been uploaded to their pages on the website effective from 01/04/19 to 30/06/19
- Latest Contract Review Meeting: xxx
- Total Produce purchased Mark Murphy with the merger completing November 2018 therefore Total Produce prices will now apply to Mark Murphy

Fresh Butchered Meat & Poultry

Supply and distribution of butchered meat and poultry to HE/FE (Lot 1) and Local Authorities (Lot 2)

Start: 01/01/18 End: 31/12/21

Current status	Currently in second year of agreement. Contract extensions for 3 rd year due to be issued in November 2019.	
OJEU Process	Restricted Procedure. Supplies. TUCO Ref: CAT11035-TU OJEU Ref: 2017/S 122-246917 Award Reference: 2018/S 004-004914	
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Direct award without re-opening competition, <i>or</i> 2. Mixture of direct award and mini-competition (New), <i>or</i> 3. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 	
Framework Savings	FY 18/19 – average 25.35% (Source: Quenelles)	
Category Manager	Kim Ashley	
Pricing	Option to review on a quarterly basis.	
Suppliers	Lot 1	Lot 2
Aubrey Allen	○	
Bidfood	○	○
Brakes	○	○
British Premium Meats	○	○
CMB Foods	○	○
Complete Meats	○	○
Freeman Catering Butchers	○	○
Gibbins Quality Meats	○	○
Harlech Food Service	○	○
John Sheppard Butchers	○	○
Llechwedd Trading	○	○
Marbec Meats	○	○
MC Kelly	○	○
Midland Foods	○	○
MJ Birtwistle & Co	○	○
Mrs J C Altham & Sons	○	
Owen Taylor & Sons	○	○
Solent Butchers	○	
Underwood Meat Company	○	○
Contract Management	<ul style="list-style-type: none"> • Clifton Quality Meats and Rumps of Warwick are no longer trading and Welsh Bros are no longer part of the framework • Supply issues – Pork Meat (Swine Flu) 	

Fresh Seafood

Supply and distribution of fresh fish and seafood to Members situated in **London (Lot 1), North West (Lot 2), North East (Lot 3), Yorkshire & The Humber (Lot 4), West Midlands (Lot 5), East Midlands (Lot 6), South East (Lot 7), South West (Lot 8), East (Lot 9), North Wales (Lot 10), South Wales (Lot 11), and Scotland (Lot 12)**. *NB: Lot 13 not awarded due to lack of interest from suppliers from Northern Ireland.*

Start: 01/08/18 End: 31/07/20

Current status In 2 years' fixed period. Option to extend by 2 further years; extension will be issued in/around October 2019

OJEU Process Restricted Procedure. Supplies. Ref: 2017/S 163-335701

Call off guidelines

- Call off via:
 1. Direct award without re-opening competition, *or*
 2. Mixture of direct award and mini-competition (New), *or*
 3. Mini competition
- Lotted by region; therefore only invite suppliers, awarded to that regional lot, to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 5%

Category Manager Hannah Myton-Wright

Pricing Option to review monthly

Suppliers/Lot	1	2	3	4	5	6	7	8	9	10	11	12
Celtic Fish & Game	○	○	○		○	○	○	○	○		○	
Direct Seafood	○	○	○	○	○	○	○	○	○	○	○	○
M&J Seafood	○	○	○	○	○	○	○	○	○	○	○	○
Paradise Seafood	○											
The Stickleback Fish Company	○					○	○	○				

Contract Management

- M&J review pricing on a monthly basis; Direct quarterly
- Cod stocks currently affected by quotas and exchange rates; this has increased demand for other white fish alternatives (Coley)
- Latest Contract Review Meeting – 22nd February 2019

Frozen, Groceries, Provisions & Chilled Foods

Supply and distribution of Grocery and Chilled Foods for HE & FE (Lot 1), Frozen and Chilled Foods for HE & FE (Lot 2), Chilled Foods for HE & FE (Lot 3), Grocery, Frozen and Chilled Foods for HE & FE (Lot 4), Grocery and Chilled Foods for LA's and other organisations who meet TUCO membership criteria (Lot 5), Frozen and Chilled Foods for LA's and other organisations who meet TUCO membership criteria (Lot 6), Chilled Foods for LA's and other organisations who meet TUCO membership criteria (Lot 7), and Grocery, Frozen and Chilled Foods for LA's and other organisations who meet TUCO membership criteria (Lot 8)

Start: 01/04/19 End: 31/03/21

Current status	2 years' fixed period. Option to extend by 2 further years; extension will be issued in/around September 2020							
OJEU Process	Restricted Procedure. Supplies. Ref: 2018/S 173-391982							
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Direct award without re-opening competition, or 2. Mixture of direct award and mini-competition (New), or 3. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 							
Framework Savings	FY 18/19 – 7.16%, 11.46% and 5.31% (Source: Quenelles)							
Category Manager	Jane Eve							
Pricing								
Suppliers/Lot	1	2	3	4	5	6	7	8
Batley's Foodservice	○	○		○	○	○		○
Bidfood	○	○		○	○	○		○
Blakemore Foodservice	○	○		○	○	○		○
Brakes	○	○		○	○	○		○
Clegs Chilled Foodservice			○				○	
Creed Foodservice	○	○		○	○	○		○
Fife Creamery			○					
GC Birchall				○				
Harlech Foodservice	○	○		○	○	○		○
HN Nuttall	○	○		○	○	○		○
KFF Foodservice	○	○		○				
Lomond Fine Foods	○	○		○	○	○		○
MKG	○	○		○	○	○		○
Philip Dennis Foodservice	○	○		○	○	○		○
The Little Food Company						○		

Trevors Foodservice	○	○	○	○	○	○
Turner & Price	○	○	○	○	○	○
Yearsley Group		○				

Contract Management

- Latest Contract Review Meeting: xxx

Hot Beverage Dispensing Equipment & Ingredients

Supply and distribution of hot beverage ingredients, equipment and associated products

Start: 04/01/16 End: 03/01/20

Current status	Extended (4 th and final year) Being retendered (<i>see new agreements</i>)
OJEU Process	Restricted Procedure. Supplies. Ref: 2015/S 229-416454
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Price weighting change only, <i>or</i> 2. Mini competition • This agreement is not lotted and all suppliers must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members
Framework Savings	FY 18/19 – 0.04%
Category Manager	Nicola Mellor
Pricing	
Suppliers	<ul style="list-style-type: none"> Café Direct Cafeology Coffee Conscience Lunar Ventures t/a Union Hand-Roasted Matthew Algie Peros (Bewleys) Refreshment Systems Starbucks Tchibo
Contract Management	<ul style="list-style-type: none"> • New price lists available August • Latest Contract Review Meeting: March 2019

Innovative Food & Drink Concepts

Supply and distribution of Healthy food concepts (Lot 1), Asian style food (Lot 2), American concepts (Lot 3), Italian (Lot 4), other European (Lot 5), Ice cream, gelato, waffles (Lot 6), Bread & Coffee Shop concepts (Lot 7), Alcoholic drinks (Lot 8), Non-alcoholic drinks (Lot 9) and Drink technology support concepts (Lot 10)

Start: 01/09/18 End: 31/08/20

Current status	In 2 years' fixed period. Option to extend by 2 further years; extension will be issued in/around February 2020									
OJEU Process	Restricted Procedure. Supplies. Ref: 2018/S 085-191171									
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Direct award without re-opening competition, <i>or</i> 2. Mixture of direct award and mini-competition (New), <i>or</i> 3. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 									
Framework Savings	FY 18/19 – 3%									
Category Manager	Hannah Myton-Wright									
Pricing	Annually									
Suppliers/Lot	1	2	3	4	5	6	7	8	9	10
Aryzta							○			
Brewfitt									○	○
Chicken Joes		○	○		○					
Country Choice			○				○			
Dr Oetker				○						
Drink Command								○		○
Energy Distribution)								○		○
Freshfayre	○						○			
Funnybones			○							
Krogab						○				
King Asia		○								
Lime Holdings	○									
Nichols t/a Vimto OoH									○	
Pasta King		○	○	○						
Ramonas Kitchen	○									
RH Hall	○						○			
Somnious									○	
Toasty Products				○			○			
TUGO		○	○	○						
Validfill										○
Yum Chop		○		○						
Contract Management	<ul style="list-style-type: none"> • Latest Contract Review Meeting: Scheduled for 3rd October 2019 									

Kitchen & Counter Design & Installation

Services framework providing access to **Customer Experience Design (Lot 1)** and **Kitchen and Counter Design, Manufacture and Installation (Lot 2)**

Start: 01/04/18 End: 31/03/22

Current status	In 2 years fixed period. Option to extend by 2 further years; extension will be issued in/around February 2020	
OJEU Process	Restricted Procedure. Services. Ref: 2017/S 183-375251	
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Direct award without re-opening competition <i>or</i> 2. Mini competition • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 	
Framework Savings		
Category Manager	Nicola Mellor	
Pricing		
Suppliers	Lot 1	Lot 2
442 Design Ltd-	○	
Atlantic Graphic Solutions-	○	
HK Project		○
Promart Manufacturing		○
PSV Design-	○	
Restaurant Design Associates	○	○
ScoMac Catering Equipment		○
Contract Management		

Kitchen Equipment Maintenance, Deep Clean & Ventilation Ducting Services

Services DPS agreement providing access to Kitchen Equipment Maintenance (Lot 1), Refrigeration Equipment Maintenance (Lot 2), Dishwashing Equipment Maintenance (Lot 3), Kitchen Deep Clean (Lot 4), Kitchen Ventilation & ducting cleaning (Lot 5) and One Stop Shop (Lot 6)

Start: 01/04/19 End: 31/03/23

Current status	Agreement live within 1 st of 4 years.
OJEU Process	DPS. Services TUCO Ref: CAT11033-TU OJEU Ref: 2018/S 247-569140
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Completion of stage 2 (ITT) • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide for full details • Second stage ITT service available, free of charge, to TUCO members
Framework Savings	Process Savings £6k
Category Manager	Kim Ashley
Pricing	N/A Pricing managed by TUCO member based on their Stage 2 award agreement

Supplier/Lot	1	2	3	4	5	6
Advent Catering Equipment Limited	○	○	○			
ARK Wals Ltd	○	○	○			
Aspen Maintenance Services Ltd	○	○	○	○	○	○
Buttress Group Limited			○			
Clarke Deep Cleaning Solutions Ltd				○	○	
Collingham Catering Services Ltd	○	○	○			
DCUK FM					○	
Duct Hygiene Limited					○	
Ductbusters Ltd					○	
Fortis HMS Ltd				○	○	
Francis Commercial Kitchen Services Ltd	○		○	○	○	
Hatherley Commercial Services LTD	○	○	○			
Indepth Hygiene Services Ltd				○	○	
JLA Limited	○	○	○			
McAlpine Grant Ilco Limited		○				
McFarlane Telfer Ltd	○	○	○			
Meridian Catering Engineers Ltd	○	○				
North West Catering Engineers Ltd	○		○			
Overclean Ltd				○	○	
Premier Clean UK Ltd				○	○	

Quantaqua Limited				●	●	
Sime Catering Equipment Ltd	●	●	●			
Swift Maintenance (1973) Limited	●	●	●			
The Acme Facilities Group Limited	●	●	●			
Thermoserv Ltd	●	●	●	●	●	●
TWO Services Ltd	●	●	●	●	●	●

Contract Management

1st annual review April 2020

Milk, Dairy, Morning Goods & Bread

Supply and distribution of Milk to HE/FE (Lot 1), Local Authorities (Lot 2), HE/FE Fairly traded (Lot 3), Bread & Morning Goods to HE/FE (Lot 4), Bread & Morning Goods to Local Authorities (Lot 5), and Artisan Cheeses to HE/FE (Lot 7). *NB: Lot 6 not awarded due to lack of interest from suppliers*

Start: 24/10/16 End: 23/10/20

Current status Extended (4th and final year) Being retendered in 2020 (*see new agreements*)

OJEU Process Restricted. Supplies. Ref: 2016/S 083-147013

Call off guidelines

- Call off via:
 1. Ranked *or*
 2. Mini competition
- Lotted by category not region; therefore all suppliers in that Lot must be invited to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 5.14% (*Source: Quenelles*)

Category Manager Hannah Myton-Wright

Pricing Option to review every 6 months

Suppliers	1	2	3	4	5	7
Acorn			○			
Bako	○	○		○	○	○
Cotteswold	○	○			○	
Coultons				○	○	
Dairy Link (Bates)	○	○				
Dairy Link (Farmer Dawson)			○		○	
Dairy Link (Mortons)	○	○			○	
Dairy Link (Wells Farm)	○	○			○	
Dairy Link (Tomlinsons)		○			○	
Dairy Link (NEMI & Clifton)		○	○			
Embleton Hall		○				
GC Birchall	○	○				
Henllan				○	○	
Morris				○	○	
Mortons		○				
Pensworth	○		○			
Ron Chalker		○		○	○	
SB Supplies				○	○	
The Capital Dairy	○	○	○			
Thomas Ridley						○
Tomlinsons		○				
West Country Milk		○	○			○
West Horsley	○					○
Wrights	○					

Contract Management

-
- Anglia opted to withdraw from the framework. B&S have ceased trading
 - Latest Contract Review Meeting: 18th February 2019
-

Recruitment Services for Temporary & Permanent Catering Staff

Services framework providing access to catering staff in London (Lot 1), Midlands (Lot 2), NE England (Lot 3), NW England (Lot 4), SE England (Lot 5), SW England (Lot 6), N Wales (Lot 7), S Wales (Lot 8), N Scotland (Lot 9), W Scotland & NI (Lot 10) and E Scotland (Lot 11)

Start: 01/09/16 End: 31/08/20

Current status	Extended (4 th and final year) Being retendered in 2020 (<i>see new agreements</i>)										
OJEU Process	Restricted Procedure. Services. Ref: 2016/S 174-313325										
Call off guidelines	<ul style="list-style-type: none"> Call off via: <ol style="list-style-type: none"> Direct award without re-opening competition, or Mini competition Lotted by region; therefore only invite suppliers, awarded to that regional lot, to bid See Buyers Guide & Tender Evaluation Report for full details also rate sheets by supplier Further competition service available, free of charge, to TUCO members 										
Framework Savings	FY 18/19 – 1.8%										
Category Manager	Nicola Mellor										
Pricing											
Suppliers/Lot	1	2	3	4	5	6	7	8	9	10	11
Angel Human Resources	○		○		○	○					
ASA International									○	○	○
Blue Arrow	○	○	○	○	○	○	○	○	○	○	○
First Call Employment	○	○	○	○	○	○					
Kellan Group t/a Berkeley Scott	○	○	○	○		○					
Preface Recruitment	○										
Prochoice Recruitment		○									
Reed Specialist Recruitment	○	○	○	○	○	○			○	○	○
Search Consultancy		○		○	○				○	○	
Verve Personnel		○		○							
Contract Management	<ul style="list-style-type: none"> Neway declined the latest framework extension and were removed from the supplier list Brightwork have removed themselves from the framework as they are no longer able to supply. Increases April 2018 in-line with Governments increase in the minimum wage Latest Contract Review Meeting: 28th November 2018 										

Sandwiches & Associated Products

Supply and distribution of **Retail Sandwiches (Lot 1)**, **Catering Sandwiches (Lot 2)** **Food to Go (Lot 3)** and **One stop shop (Lot 4)**

Start: 01/07/18 End: 30/06/22

Current status Operating within 2 year fixed period. Option to extend by 2 further years; extension will be issued in/around February 2020

OJEU Process Restricted Procedure. Supplies.
TUCO Ref: CAT11038-TU OJEU Ref: 2018/S 032-069438 Award Ref: 2018/S 128-291355

Call off guidelines

- Call off via:
 1. Direct award without re-opening competition
 2. Mixture of direct award and mini competition (New)
 3. Mini competitions
- Lotted by category not region; therefore, all suppliers awarded to Lot must be invited to bid
- See Buyers Guide for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings

Category Manager Kim Ashley

Pricing Annual review

Suppliers	Lot 1	Lot 2	Lot 3	Lot 4
Adelie	○	○	○	○
Castell Howard Foods-	○			
Deli Lites Ireland	○	○	○	○
Freshways Unlimited Company	○	○	○	○
Ginsters	○		○	
Lime Tree Foods t/a Sandwich King	○	○	○	○
On a Roll Sandwich Company	○	○	○	○
PJ's Foods	○	○	○	○
Raynor Foods	○	○		
Simply Lunch	○	○	○	○
Street Eats Food	○	○	○	○
The Good Food Company of Harefield t/a Impress Sandwiches	○	○	○	○
The Real Wrap Co	○	○	○	○
The Soho Sandwich Company	○	○	○	○
The Tuck Box (Andover)	○	○	○	○
Tiffin Sandwiches	○	○	○	○
Wrightington Wigan & Leigh NHS Foundation Trust	○	○	○	○

Contract Management

-
- Since the award of the agreement, Capital Catering and Hakens Quality Foods have ceased trading
 - Latest Contract Review Meeting: July 2019
-

Soft Drinks, Fruit Juice Concentrate & Associated Products & Services

Supply and distribution of Carbonated Soft Drinks (Lot 1), Still Soft Drinks including fruit juice, smoothies and flavoured milk (Lot 2) Sports, health and energy drinks (Lot 3), Bottled water including carbonated and flavoured water (Lot 4) and Concentrated juice and dispensers (Lot 5)

Start: 01/10/18 End: 30/09/20

Current status In 2 years fixed period. Option to extend by 2 further years; extension will be issued in/around March 2020

OJEU Process Restricted Supplies Ref: 2017/S 244-509042

Call off guidelines

- Call off via:
 1. Direct award without re-opening competition, *or*
 2. Mixture of direct award and mini-competition (New), *or*
 3. Mini competition
- Lotted by category not region; therefore all suppliers in that Lot must be invited to bid
- See Buyers Guide & Tender Evaluation Report for full details also rate sheets by supplier
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 19.51% on CCE and 0.22% on Peros (*Source:*)

Category Manager Mandy Johnston

Pricing

Suppliers	1	2	3	4	5
AG Barr	○	○	○	○	
Batley's Foodservice	○	○	○	○	
Bewleys	○	○	○	○	○
Bidfood	○	○	○	○	
Brakes	○	○	○	○	
Catering Services Supplies					○
Coca Cola Enterprises	○	○	○	○	
Creed Foodservice	○	○	○	○	
Janes Beverages Foodservice					○
Krogab					○
LR Suntory	○	○	○	○	
M&S Catering Supplies	○	○	○	○	
Tchibo Coffee International					○

Contract Management

- Latest Contract Review Meeting: January 2019

Sustainable Food Waste Management Services

Services framework providing access to On-site food waste management (Lot 1), Disposable Cups (Lot 2), Coffee Grounds (Lot 3), Off-site sustainable food waste collection service (Lot 4) and Waste Oil Recycling (Lot 5)

Start: 01/08/17 End: 31/07/20

Current status Extension issued for 3rd year of the agreement

OJEU Process DPS Services Ref: 2017/S 099-196367

Call off guidelines

- Call off via:
 1. Completion of stage 2 (ITT)
- Lotted by category not region; therefore all suppliers in that Lot must be invited to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings

Category Manager Mandy Johnston

Pricing

Suppliers	1	2	3	4	5
Biotech Europe	○	○	○		
Biffa		○	○	○	○
Elleteq Ltd		○	○	○	
Keenan Recycling		○	○	○	
Olleco		○	○	○	○
Organic Waste Logistics	○	○	○	○	
PKL Group		○	○		
ReFood				○	
Tamar Energy (Holdings)		○	○		
Warren Group		○	○	○	

Contract Management

- Latest Contract Review Meeting:

Vegetarian & Vegan

Supply and distribution of **Specialist Vegan & Vegetarian Pre-Packed Foods & Ingredients (Lot 1), Grab and Go (Lot 2) and One Stop Shop (Lot 3)**

Start: 15/04/19 End: 14/04/21

Current status	In 2 years fixed period. Option to extend by 2 further years; extension will be issued in/around November 2020		
OJEU Process	Open Procedure. Supplies. Ref: 2018/S 235-536943		
Call off guidelines	<ul style="list-style-type: none"> • Call off via: <ol style="list-style-type: none"> 1. Direct award without re-opening competition, <i>or</i> 2. Mixture of direct award and mini-competition (New), <i>or</i> 3. Mini competition • Lotted by category not region; therefore all suppliers in that Lot must be invited to bid • See Buyers Guide & Tender Evaluation Report for full details • Further competition service available, free of charge, to TUCO members 		
Framework Savings			
Category Manager	Mandy Johnston		
Pricing			
Suppliers	Lot 1	Lot 2	Lot 3
Bewleys		○	
Bidfood	○	○	○
Brakes	○	○	○
Creed-	○		
Lomond	○		
Vegetarian Express	○		
Contract Management	<ul style="list-style-type: none"> • Latest Contract Review Meeting: 7th February 2019 		

Vending

Supply and distribution of **Confectionery / Snacks – ambient vending (Lot 1), Beverages Cans / Bottles vending (Lot 3), Beverages – hot drinks vending (Lot 4), Fully Managed Service (Lot 5) and Self-Fill Machines (Lot 6)**. *NB: Lot 2 not awarded due to lack of interest from suppliers*

Start: 01/08/16 End: 31/07/20

Current status Extended (4th and final year) Being retendered next year (*see new agreements*)

OJEU Process Restricted. Supplies Ref: 2016/S 013-018761

Call off guidelines

- Call off via:
 1. Direct ordering without a further competition
 2. Mini competition
- Lotted by category not region; therefore all suppliers in that Lot must be invited to bid
- See Buyers Guide & Tender Evaluation Report for full details
- Further competition service available, free of charge, to TUCO members

Framework Savings FY 18/19 – 11.38% (*Source:*)

Category Manager Mandy Johnston

Pricing

Suppliers	1	3	4	5	6
Broderick Group	○	○	○	○	○
Bulk Vending Systems				○	○
Consultant Caterers					
Eden Springs					○
Excel Vending	○	○	○	○	○
Ideal Services				○	○
LTT Vending	○	○	○	○	○
Lucozade Ribena Suntory					○
North West Vending	○	○	○		○
Selecta UK	○	○		○	○
Upton Group	○	○	○	○	○
VH Graddon				○	○
Wilkes Vending Services				○	○

Contract Management

- Selecta have taken over Pelican Rouge
- Latest Contract Review Meeting:

New Agreements

The Contracting team are currently working on retendering the following agreements:

If you would like to get involved, then contact the relevant Category Manager to join the tender working party. Or you may have a supplier that may be interested in participating.

Currently Out to Tender

Alcohol SQ	SQ Due back on 16 th August. ITT stage starting w/c 23 rd September New framework due to go live on 16 th January 2020. Restricted Procedure; 6 Lots including a one stop shop option Hannah Myton-Wright
Disposables & Kitchen Chemicals SQ	SQ Due back on 9 th August. New framework due to go live on 16 th January 2020. Open Procedure Mandy Johnston
Hot Beverage SQ	SQ Due back on 9 th August. New framework due to go live on January 2020. Restricted Procedure Nicola Mellor

Currently at Research Stage

Temporary Structures & Kitchens	Strategy is being prepared and documents drafted up. Nicola Mellor
Retail Services (including confectionery)	Strategy is being prepared and tender documents drafted. TWP date to be agreed. Retender process due to get underway November 2019 Go Live date of around spring 2020 Kim Ashley

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