

Regional Meeting update – South West

Regional Chair – Nick Leach

Venue	Virtual Team Meeting (Zoom)
Date	Wednesday 8th July 2020
Date of last meeting	Tuesday 2 nd June 2020
Meeting objective	Informal update across the region.
Attendees	Nick Leach – Portsmouth, Matthew Green-South Devon College, David Morton-Winchester, Lisa Pritchard - Bath, Caroline Wynn – Bristol, Ryan Hanson – RAU, Jason Waterfield – Southampton, Sarah McLoughlin – TUCO, Kim Ashley - TUCO
Apologies	Matthew Mealing – FX Plus, Denise Kircher – Portsmouth, Daniel Smith – Plymouth, Christopher Sandham – Plymouth, Jayne Seymour – UWE, Matthew Carr-UWE
Visitors	Angus Fewell & Wayne Greensmith – Fresh Food for Now

	Topic	Subject	Action
1.1	Framework updates (NEW)	<p>Convenience Retail Framework (new) New agreement went live on 1st July 2020. All documents related to the agreement available to view and download on the TUCO website.</p> <p>Lot 1 Confectionery, Snacks & Soft Drinks Lot 2 Cakes (Ambient, Chilled, Fresh & Frozen) Lot 3 Convenience Retail Grocery (Ambient, Chilled, Fresh & Frozen) Lot 4 Convenience Retail Alcohol Lot 5 Convenience Retail Non-Food Lot 6 Cigarettes, Tobacco, E-Cigarettes and associated products Lot 7 One Stop Shop (incl. all above)</p> <p>Two lot 7 suppliers still pending (due to discussion on terms & conditions). Those are Nisa and Costcutter.</p> <p>Vending DPS Opportunity closed for initial bids and submissions are currently being evaluated.</p> <p>Sandwiches Received news that Tiffin Sandwiches and Street Eats are merging on 1st July 2020. Awaiting official written notification. In the short term, both brands will continue and there should be no change to customers.</p>	
1.2	Academy Update	<p>Sarah McLoughlin updated the group on the following:</p> <p>Three Panel review webinars have taken place on the 1st, 15th and 29th of June covering the following topics:</p>	

- PPE / Uniforms, Sustainability and waste (PPE etc) and Carbon footprint / buying local?
- Welcome Week
- Driving revenue (and controlling costs)

Webinars are confirmed up to the 6th of August as follows:

- 18th June: Presentation Skills
- 25th June: Food trends COVID top 10
- 2nd July: Innovative Thinking
- 9th July: Communication Skills
- 16th July: Feedback & Challenging Conversations
- 23rd July: TUCO Food trends launch
- 30th July: Assertiveness Skills
- 6th August: HSI / Nutrition from Plant based diets

Those that have already taken place are available to view again on the TUCO website.

For August / September we are exploring the following:

- Foraging
- Greenhouse gas calc and plant-based diets
- Marketing and plant-based diets
- Compliance for COVID
- Customer service with COVID in mind
- Potentially an Alcohol tasting class with an intro to WSET quals
- Also, potentially a series of 2 webinars on employability skills covering CV writing, interview techniques, Linked in use, self-promotion, and brand profiling.

That will take us to the end of September

We still have available online courses for free, 20 Food Safety and 20 Allergens and we are looking at adding a COVID module which we will try and provide FOC or at a very small nominal rate.

1.3 TUCO Board/General Update

Kim Ashley updated the group on the following;

- Regional Chairs Meeting to be held on Friday 10th July – update at next regional meeting
- TUCO Board meeting being held today (8th July) – update at next regional meeting
- TUCO redundancies – 5 members of the TUCO team across Business Development, Digital and the Academy. Detail on the TUCO website as to who to contact within each of these areas moving forward.
- 5 members of TUCO staff remain furloughed. Team actively working able to answer all queries.
- TUCO research questionnaire to consider the ‘new normal’. Please complete to help the industry remain informed <https://www.surveymonkey.co.uk/r/7MQ9GJG>
- TUCO Events – planning to have a virtual winter conference
- Keen to have contact between suppliers and members. Suppliers to have slots at the Regional meetings-no longer than 10 minutes. Priority to be given to TUCO Partners. Suppliers also keen to send out samples ahead of meetings for discussion and feedback. KA asked the group to confirm back directly if happy to receive samples. Name and delivery address required. New supplier list to

be circulated to group ahead of next meeting to decide which supplier to present.

- KA to contact members with regard to sharing their contact details with suppliers. Currently have 540+ members, yet only 200 approx members willing to share contact details with TUCO framework suppliers. Keen to increase this to encourage ongoing communication between membership and suppliers.

2 Member Updates

Portsmouth: Been negotiating with MCR with regards to credit against equipment not in use. £2.5k service credit been agreed. Majority of team remain on furlough. Those still working are still working from home. No external visitors to campus, suppliers having meetings over the phone or virtual. No planned redundancies. Recently been approached by a competitor to TUCO. Competitor activity seems to be increasing as sector viewed as vulnerable.

Winchester: Dave commented that he has also been approached by competitors to TUCO. Foodbuy and Chartwells focussing on Dave and other individuals at Winchester. There are planned redundancies at Winchester, those they will not affect the catering team. Redundancies within facilities and academia. Removing self-serve salad bar. There has been a focus to increase the number of pop-ups/click and collect options at Winchester which is rolling out across campus. Will be introducing screens. Need to consider the use of face masks amongst employees. Have a deaf member of staff that depends on lip reading to carry out role. Rolling out branded Winchester facemasks.

South Devon College: Matt asked the group about preferred options between masks and screens. Following a period of planning, still monitoring the hospitality industry over the summer to see what works well/not so well. Will take these learning to apply changes at South Devon. No planned redundancies.

Southampton: Majority of staff currently furloughed and likely to remain on furlough until the end of August. Have agreed a phased re-opening of outlets. Been working on a vending tender. Incumbent has retained the business. Interested to understand if there are any guidelines available for the safe use of vending machines during Covid-19? ACTION: KA to share details with the group following meeting.

Bristol: Caroline highlighted that screens have been installed within the outlets at a cost of £8k. Discussed seating plans for catered halls. Will be seating in residential 'bubbles'. Ongoing concern over 'touch points' and the cleaning of tables and seating between sittings.

Royal Agricultural College: Majority of staff furloughed. Considering a 'professional service review' to propose redundancies. Ryan put forward a very strong case to keep all catering staff to ensure that a covid safe operation can be delivered. Ryan asked the group if anyone was considering summer schools – all confirmed that summer school should not/could not be considered at this time.

Bath: Are in the process of considering redundancies. The first stage is a voluntary exit, followed by enforced redundancies.

	Topic	Subject	Action
3	Actions	Kim Ashley to share <ul style="list-style-type: none">• Fresh Food for Now Presentation• Link to vending guidance during Covid• Newsletter regarding redundancies• List of suppliers that wish to attend SW regional meeting• Supplier details and costs for disposable cutlery• Supplier details and costs for PPE	
4	AOB	Doodle Poll to be issued to agree date of next virtual meeting in August. Due to a misspent youth, Matt Green won the quiz by a landslide ;0)	