

## TUCO North East Regional Meeting

Wednesday 27<sup>th</sup> January 2021 at 2:00 pm via Teams

### MINUTES

<b>Attendees:</b>	Peter Anstess [Chair]	Sheffield
	Phillip Andrew	Durham
	Mark Agar	Leeds
	Jon Broadhurst	Sheffield Hallam
	Lyndsey Gallagher	Leeds Beckett
	Richard Greensmith	Derby
	Steven Hogg	Newcastle
	Judith Hoyle	TUCO
	Joanne Jordan	Leeds
	Linda Joyce	Durham
	Sarah McLoughlin	TUCO Academy
	Hannah Myton-Wright	TUCO
	Darren Procter	Sheffield Hallam
	Sharon Swales	Leeds Beckett
	Julia Taylor	Newcastle
	Julie Tong	Leeds
Chris Whaley	Lincoln	
Anna White	Newcastle College Group	
<b>Apologies:</b>	Lesley Carden	Leeds Beckett
	Dawn Culley	Teesside
	Rachael Devlin	Durham
	Richard Mangan	Leeds Beckett
	Mark Mullaney	Hull
	Anita Northing	Leeds Beckett
	Paul Taylor	Durham

#### 1. Apologies for Absence

Apologies were as above. Peter welcomed the new members to their first meeting – Phillip Andrew, Julia Taylor and Anna White.

#### 2. Presentation by Lorna Love and Freddie Spence of Lazy Days Foods

#### 3. TUCO Update

It is hoped to hold a combined Conference/Competitions event some time around the beginning of September, depending on how the situation has eased regarding the pandemic.

Members discussed meetings going forward as and when restrictions begin to ease. Virtual vs Face to Face meetings – most people would be in favour of a mixture of both with possibly an overnight event once a year. In the meantime the virtual meetings were proving very popular and very useful.

#### 4. TUCO Academy Update

Sarah explained that everything is now being done online. The Change Management session at the beginning of January was good for getting people back into the feeling of what the new normal will be like. More of these will be run. Level II Food Safety and Allergens are free of charge and we can be flexible on dates. Level III Food Safety and Allergens Refresher and Level IV Food Safety are all free of charge. This can tick your compliance boxes and is also good for mental wellbeing. The Social Media course on 16<sup>th</sup> February at a cost of £25 is now over-subscribed. On 17<sup>th</sup>/18<sup>th</sup> February is the Qualified First Aider for Mental Health at £200 charge. On 10<sup>th</sup> March is a Leadership day course and on 6<sup>th</sup> April a one day First Aid course for £25.

We will be rolling out e-Learning modules for 5 – 6 people within an institution (lasting between 10 to 20 minutes) to ascertain how people feel about returning to work. There are no plans at present to run any Development Days or Study Tours.

#### 5. Procurement Update

Hannah reported that nothing new had gone live since the last meeting. New contracts being worked on currently are IFDC, EPOS and Waste. Annual Contract Review meetings are being held via MS Teams. We are looking at our documentation in line with Good Egg and are working with 'Food for the Brain' on the accreditation front. We are still being kept busy with our Further Competition service and are rolling out frameworks to the Local Authorities. Our Alcohol framework has been opened up to the Students' Union.

#### 6. Member Updates

##### *Newcastle College Group*

Anna feels that meetings via MS Teams has been invaluable during the Covid situation. She is currently awaiting a decision from senior management as to the way forward this year. She has had a lot of Best Practice meetings during lockdown. They have also been busy looking at vending solutions and food parcel deliveries. She explained that her role is Group Procurement Manager, so she buys across the board but is interested in the food side, particularly the profit margins. However, all the local divisions are responsible for their own food buying.

##### *Durham*

Phillip is Operations Manager for Food and Beverage at the university. Currently on campus they have 1,100 students on a catered package and 900 in self-catering. Numbers are increasing every day by around 20 to 30 but things are going well. Some of the team are on furlough but some had to be kept on to service the students. Retail has been shut down completely.

##### *Lincoln*

Things are very quiet. They currently have 3 units open but this will go down to 2 the following week. Some students are back but keeping a very low profile.

However for Chris getting decisions made is proving difficult. They have got a Click and Collect service going and have started a delivery offering but all their mobile vans have been mothballed.

#### *Sheffield Hallam*

Darren reported a loss of around £1 million. They are planning their marketing and getting everywhere streamlined towards a return in September. They have also invested in some new kit for back of house. They are having a new atrium roof put on with a new outlet within the building. They are planning on 3 new outlets in around 4 years' time.

#### *Newcastle*

Julia explained that Steven is responsible for procurement in other areas apart from food and that she is in charge of hospitality. Numbers in Halls of Residence are normally 850 and they currently have 450 students who need to have their meals delivered to their rooms 7 days a week but they have turned this around quite quickly. The majority of staff are furloughed most of the time with only senior management in. There is a lot of voluntary work coming up on the delivery side and around 20% of the team have been moved into seconded roles in other areas of the university. On the Conference and Events side, they are very busy with bookings for events being held in 2022 and 2023.

#### *Derby*

Everybody in the department is on furlough apart from Richard and they are currently supporting a small nursery with meals during the week. On returning, many of the staff will be made redundant including the kitchen team – these redundancies will make them re-evaluate everything they do – the business model will certainly change. They will be keeping the catering in-house for the FE students. They will be losing their catering and hospitality courses but will be busy again with weddings when the situation allows.

#### *Durham (Procurement)*

Linda is busy in procurement doing a new tender for Vending and is evaluating responses at the moment. Catering Disposables and Water Coolers are new tenders she will undertake this year. They have extended the Water Coolers agreement several times as they have not had chance to do a new one. Their current providers are raising both Admin and Service fees to an unacceptable level but have to have the sanitization done to guard against Legionella.

Hannah advised that Crescent Purchasing Consortium have an agreement in place for Water Coolers and will forward Linda the link.

**Action: Hannah**

#### *Sheffield*

Peter reported that University of Edinburgh will not be doing any further face to face teaching during this academic year. He asked members when they are planning to get students back in as Sheffield may leave it until September now. He mentioned that they use Kinetics as their Events and Conference booking system and asked if anyone has any other system they use which they could recommend. Julia replied that Newcastle are also with Kinetics but are not completely happy with it as their customer service is poor and the university will soon be going out to tender on this. Richard will forward on details of a company he has been doing some work with. Oracle also have Conference and Events software.

## 7. Any Other Business

Anna asked if there are any places where people are identifying innovation that they would be willing to share – ie new ways of doing things within the HE/FE sector.

## 8. Wine Pairing Presentation by LWC

## 9. Dates and Venues for Future Meetings

Members requested that our next meeting be scheduled for early April but after Easter – exact date to be confirmed.

# Food Pairing

Nowadays there is so much disagreement about what food matches what wine it's hard not to feel confused. Below are some simple guidelines but bear in mind that food and wine matching is subjective and different people will like different combinations. The old standby rule of matching white wine with white meat and red wine with red meat is still a good guideline but can vary depending on the structure of the dish and the sauce used. There are four main principles:



body

## MATCH WEIGHT

A big, strong wine is best with big, strong food and light wine is better with similarly light food. Most red wines are going to be better with heartier dishes and most whites will suit the lighter ones. For example, roast beef and Cabernet Sauvignon, or seafood and Chablis.



fruity

## MATCH INTENSITY

This refers to wine and food that have very intense flavours but not much weight. Think of Thai food that has the strong flavours of chilli, garlic, coriander and lemongrass but doesn't sit too heavily on the stomach. These will match well with similarly intense and fragrant wines which are still light bodied, for example Riesling.



acidity

## MATCH OR CONTRAST ACIDITY

Acidity is an important part of any wine. It makes your mouth water and makes the wine refreshing. The trick here is to make sure that foods with a lot of acidity, e.g. vinaigrette dressing, are paired with a crisp refreshing wine, for example Sauvignon Blanc. Sometimes oily food, e.g. smoked salmon, needs palate-cleansing, high acidity wine.



dryness

## MATCHING SWEETNESS

Sweet foods require wines as sweet as or sweeter than them; otherwise, the food will make the wine taste too dry. Sweet wines are also a good contrast for salty foods, for example, foie gras or blue cheese with Sauternes (a sweet dessert wine from Bordeaux in France).

## WATCH OUT FOR



- **Chilli vs tannin (accentuate each other)**
- **Mouth coating foods e.g. chocolate (coats mouth, masks flavours)**
- **Smoked fish and red wine (creates a metallic taste)**
- **Asparagus (intense green flavours are difficult to match)**



## MATCHES MADE IN HEAVEN

- **Goats' cheese & Sauvignon Blanc**
- **Duck & Pinot Noir**
- **Stilton & Port**
- **Thai dishes & Riesling**








## MATCHING FOOD AND WINE IN PRACTICE

When tasting food and wine together, simply taste the wine, then taste the food and taste the wine again and note any changes to the flavour. When tasting food and wine you are more likely to notice a bad match than a good match, so making a note of both is useful.

## QUESTIONS TO ASK YOURSELF

- Are the food and the wine matched in terms of weight? Does one overpower the other?
- Do they have the same intensity of flavour?
- Does the wine make the food taste odd?
- If the food is sweet does it make the wine taste drier?
- Do the flavours in the wine make the food taste better, or vice versa?
- Does the wine cleanse your palate after oily food?
- Does the wine soften or enhance components of the food? E.g. chilli often tastes hotter with tannic red wines and softer with slightly sweet whites, whereas the protein in meat softens the tannins in red wine.

Remember: Don't be scared to recommend a wine with food; it's just another way of offering a decent service to your customers. There will always be an element of personal taste involved. What tastes fantastic to you might not taste the same to someone else. The most useful question of all is to ask your customer, "What do you normally like to drink?"

DESCRIPTION	EXAMPLES								
<b>BONE DRY, DELICATE, NEUTRAL WINES</b>	Frascati, Muscadet, Pinot Grigio, Soave	Light undressed salad E.g. Green salad, Feta Salad	Clam Chowder, Halibut, Herring, Mussels, Oysters, Prawns, Trout	Very light Olive Oil and Fish based sauces E.g. Marinara		Generally too light for most meats	Delicate seasoning of Chives, Dill, Coriander, Fennel, Parsley, Tarragon	Generally spice overwhelms these wines	Very mild flavoured Cheese e.g. Cream cheese, Feta, Mozzarella, Ricotta
<b>DRY &amp; AROMATIC</b>	Sauvignon Blanc, Dry Chenin Blanc, Dry Riesling	Fish based salad, Shellfish and delicate White Fish e.g. Plaice, Skate, Sole, Clam Chowder, Smoked Fish	Fish based sauces e.g. Olive oil or light cream sauce	Fish based sauces		Simple sauces on Chicken, Pork and Veal	Chives, Coriander, Dill, Ginger, Lemongrass, Lime, Tarragon	Especially good with Thai dishes and some lighter and milder Indian Meals, Tandoori Fish	High acidity cheese such as Goats Cheese
<b>JUICY FRUIT DRIVEN, RIPE WINES</b>	Chenin Blanc, Semillon, Viognier	Caesar, Egg, Fish and Carrots	Salmon, Scallops	Fish based sauces, light creamy sauces, Hollandaise, Pesto		Grilled, BBQ, Baked, Casseroled White Meats: Chicken, Pork, Turkey, Veal, Duck	Basil, Coriander, Fennel, Light Garlic, Ginger, Parsley, Tarragon	Thai & light Indian dishes e.g. Tandoori, Korma, Rogan Josh	Semi-soft Cheese e.g. Brie, Camembert, Chaume, Mozzarella, some Mature Cheddars
<b>FULL FLAVOURED, NUTTY WHITES</b>	Burgundy, Australian, Californian	Caesar, Chicken, Gilled Peppers, Onion Tart, Cooked	Crab, Lobster, Monkfish, Swordfish, Tuna, Salmon, Smoked Fish	Butter and Cream based sauces e.g. Carbonara, Pesto		Roast Chicken, Duck, Ham, Pork, Turkey	Basil, Chives, Cloves, Cinnamon, Coriander, Fennel, Garlic, Ginger, Nutmeg, Parsley, Spring Onions, Tarragon	Coconut flavoured dishes, Indonesian and some lighter Indian dishes	Mozzarella and Smoked Cheeses
<b>LIGHT REDS</b>	Beaujolais, Light VDP Reds, Light Chianti and Valpolicella	Grilled and Roasted Veg, Olives, Prosciutto, Ratatouille, Smoked Meats	Cod, Seared Salmon, Sea Trout, Tuna	Tomato based sauces e.g. Arrabbiata, Napolitano, Lasagne		Light Pork dishes, Roast Chicken and Turkey	Basil, Coriander, Garlic, Nutmeg	Italian and Spanish dishes with spicy sauces e.g. Chorizo, Arrabbiata	Cheddar, Mozzarella, Parmesan and Port-Salut
<b>JUICY REDS</b>	Pinot Noir, Merlot, Chianti, Grenache, Rioja	Roasted Veg, Smoked Meats, Wild Mushrooms	Tuna or Salmon	Bolognese, Carbonara, Cooked Tomato Sauce, Lasagne		Chicken, Duck, Turkey, light Beef or Pheasant dishes, Smoked Meats and Sausages	Basil, Chives, Coriander, Garlic, Mint, Nutmeg and Thyme	Moderately hot Indian dishes, Black bean Sauces, Italian and Spanish Dishes with spicy sauces	Cambozola, and other Creamy Blue Cheeses, Goats Cheeses and Mature Cheddar
<b>SPICY REDS</b>	Shiraz, Rhone Reds	Red Meat Salads	Generally too heavy for fish and seafood	Cream based sauces e.g. Carbonara, Lasagne, Bolognese, BBQ and Pepper sauce		BBQ, Grilled, Roasted, Casseroled Game: Duck, Goose Pheasant, Venison Sausages, Beef and Lamb	Black Pepper, Chives, Cloves, Coriander, Garlic and Nutmeg	Rich, Creamy based Indian Curries e.g. Korma, Balti, Black Pepper steak sauce	Cambozola, and other Creamy Blue Cheeses e.g. Stilton
<b>OAKED INTENSE REDS</b>	Bordeaux and New World Cab Sauv, Top Riojas	Red Meat Salads	Generally too heavy for fish and seafood	Cream and cheesy based sauce e.g. Carbonara, Parmesan, Gorgonzola		Heavy meat such as Grilled, Roasted, BBQ, Casseroled Game: Boar, Duck, Pheasant, Venison, Beef and Lamb	Black Pepper, Chives, Garlic, Mint, Nutmeg, Rosemary and Thyme	Be careful when pairing up intense wines with spicy foods	Brie, Camembert, Chaume, Cheshire, Edam, Parmesan, Pont L'Eveque and Red Leicester
<b>LIGHT, DRY, SUBTLE ROSÉ WINES</b>	Provence Rosé, Pinot Grigio Blush, Spanish Rosé	Most fish salads and Vegetable tarts	White Fish, Prawns, Scallops and Mussels	Light sauces and Tomato based sauces		Meats, Antipasti meats, Chorizo, Chicken, Pork and Sausages	Basil, Chives, Lemongrass, Thyme, Dill, Parsley	Spicy Arrabbiata, Thai and Indonesian cuisine	Feta, Goats Cheese and Mahon Cheese
<b>FRUITY, JUICY, MEDIUM ROSÉ WINES</b>	White Zinfandel, White Grenache, Shiraz Rosé	Roasted Veg, Pasta Salad, Chicken Salad	Salmon and Tuna	Great with Tomato based sauces		BBQ meats, Burgers and Chops	Basil, Nutmeg, Garlic, Pepper	Chinese Food e.g. Plum sauce, Lemon Chicken	Creamy Italian Cheese e.g. Ricotta and Goats Cheese
<b>TRADITIONAL METHOD FIZZ</b>	Champagne, Prosecco, Cava, Sparkling Wine	Asparagus & Prosciutto Salad, Strawberries	Poached Salmon, Sole, Lobster, Shrimps	Light, Fish based sauces		Antipasti	Saffron, Ginger, Coriander, Garlic	Thai, Indian, Highly spiced foods	Brie, Goats Cheese, Gouda, Edam, Parmesan
<b>OTHER FIZZ (Tank Method/Charmat Method)</b>	Prosecco and Inexpensive Fizz.	White asparagus, light salads. Mini quiches and frittata	Sushi, Baked Fish, Crab Cakes to Prawn Cocktails to Grilled Salmon	Cream based sauces		Parma and other air-dried ham	Garlic, Rosemary, Mustard Greens	Thai/Indian curry	Parmesan, Gorgonzola, Camembert, Gruyere, Pecorino or Talegio

**Smoked Salmon**

Champagne  
Pinot Gris  
Riesling  
Sauvignon Blanc

**Prawn Cocktail**

Off Dry Rose (Pinot Grigio blush / Provence Rose, etc)  
Chardonnay  
Pinot Gris

**Melted Camembert**

Chardonnay  
Chenin Blanc

**Halloumi**

Dry whites, Chardonnay,  
Dry Rose

**Turkey**

Pinot Noir  
Sparkling Shiraz  
Lightly Oaked Chardonnay  
Burgundy Reds and white  
Viognier

**Roast Beef**

Cabernet Sauvignon  
Rioja  
Bordeaux (Red)

**Game**

Pinot Noir  
Pinot Gris  
Red Burgundy  
Beaujolais

**Duck**

Pinot Noir  
Sangiovese  
Red Burgundy  
Rich Whites – aged  
Chardonnay

**Nut Roast**

White Rioja  
Pinot Noir  
Chardonnay

**Roasted Cauliflower**

Chardonnay  
Chablis  
Pinot Gris

**Cheese** – See Wine Training Guide by cheese - and Port of course!

**Sweet Desserts**

Dessert wine  
Zinfandel Blush /Rose