

TUCO Scottish Regional Meeting

Thursday 13th February commencing at 10:00 am

University of Aberdeen

AGENDA

1. Welcome, Introductions and Apologies for Absence
2. Supplier presentation – Frizzenti (John White)
3. Minutes of Last Meeting and Matters Arising
4. TUCO Purchasing
 - Contracts Update – Nicola Mellor
 - Framework Agreement Report and Timetable
 - Regional Commodity Champions
 - Sustainability
5. APUC Purchasing
 - Contracts Update – Andy Anderson
 - Framework Agreement Report and Timetable
 - Regional Commodity Champions
6. Training Academy and Study Tour Update
 - Online Packages
 - Day Courses
 - Study Tour Programme
7. TUCO Communications
 - TUCO Magazine and e-Newsletter
 - Update from TUCO HQ
8. TUCO Board Update – Non Exec Directors report
9. Regional ‘Hot Topics’ and Institution Projects
10. AOCB
11. Dates and Venues for Coming Meetings
12. Chance to look at Reverse Recycling

TUCO Scottish Regional Catering Meeting Thursday 7th November 2019 at Heriot Watt University MINUTES

Attendees:	Ian Macaulay	Edinburgh
	Andy Anderson	APUC
	Thomas Day	Heriot Watt
	Mark Donovan	Aberdeen
	Judith Hoyle [Sec]	TUCO
	Louise Levens	APUC
	Steven McKay	St Andrews
	Nicola Mellor	TUCO Contracting
	Mark Nixon	St Andrews
	Lee Pedley	TUCO Digital Services
	David Pointon	Abertay
	Ype Van der Schaaf	Forth Valley
	Matthew White	TUCO Chairman
Apologies:	Peter Bacchetti	Ayrshire College
	Iain Calder	Forth Valley
	Jennifer Dick	Dundee and Angus
	Matthew Gilmour	West of Scotland
	Brian Jones	TUCO
	Calum Maclachlan	Aberdeen
	Joe McGroarty	Strathclyde
	Graham Patterson	Strathclyde
	Alan Riddell	St Andrews

1. Apologies for Absence

Apologies as listed above

2. Presentation by Coffee Conscience

Ian announced that he has spent £271K in the last year on coffee supplied between Coffee Conscience and Matthew Algie. He enjoyed a 9% savings and sales have gone up by 3%. Also, if a machine breaks down, someone will come out within 4 hours to fix it. According to the Value for Money Report for Edinburgh, in the year 2017 – 2018 savings were £148K and in the year 2018 – 2019 savings were £397K. A clear example as to the benefits of using the frameworks.

3. Minutes of the Last Meeting

These were unanimously agreed by the Members.

4. TUCO Purchasing Reports

Framework Updates

Confectionery – The confectionery agreement is due to expire on 15th November 2019. Based on feedback from a member survey and regional meetings, we are creating a new framework agreement to cover ‘Convenience Retail’. This new agreement will include relevant sections of the confectionery agreement. The new ‘Retail’ agreement will be ready to commence in spring 2020. For those members that use the current confectionery framework, we are suggesting that members extend their individual call off agreements by 6 months to cover the crossover period.

Kitchen Equipment Maintenance – an award notice needs to be placed for each individual call-off.

Meat & Poultry – Pork prices continue to rise due to the on-going swine fever problem. Increases have been introduced by nominated providers against pork lines specifically, though there is a knock-on effect on other proteins (as customers switch from pork to other meats driving up demand).

Turkey - Price increases due for Turkey due to short supplies as the hot weather has reduced supply of Turkeys. Breeding flocks have died in Central France due to heat stress, the UK sources 20% of its Christmas birds/eggs from these hatcheries. The extreme heat in August has caused high mortality on the farms. The high temperatures have reduced food conversion ratios and the birds arriving at the factory are well below their target weights.

Turkeys suffer from Blackhead, a soil based protozoa that has thrived over the summer due to hot weather followed by intense rain. Blackhead has the potential to wipe out a whole flock over a couple of days. Demand for poultry and particularly turkey has increased. Swine Flu in pig production has pushed up pork prices and the restrictions on turkey imports from South America has made the demand for fresh turkey more acute. This combination of factors means that the UK & Europe are producing 20% less turkey than this time last year. The reduced supply of livestock has pushed up live bird prices by over 18% in the last couple of months.

Soft Drinks – Fairtrade items from Bewleys are no longer available. All members who buy the products should have been advised. Further details are available on Bewleys webpage on the TUCO website under soft drinks. Price increases from CCEP are available on ProcureWizard and the TUCO website. CCEP Vending machines are no longer on the TUCO framework agreement, however, members may have them in place via previous agreements. If so, please note that Selecta have taken over the contracts for CCEP Vending machines, have decreased royalty payments and are extending contracts. The statement from CCEP is that unfortunately Freestyle machines are not currently available for universities. We are continuing to look at solutions in order to enable Freestyle to be rolled out but cannot confirm a date when it will be available.

Real Wrap *“are back up to full staff levels and actually have a waiting list of prospective employees now! Training has been very successful, and they are in a good place with production”.*

DIPCHEM framework agreement renewal – is currently being evaluated to start on 1st December 2019. Hot Beverages - The ITTs have been returned and are currently being evaluated. Alcohol - ITTs have been returned and are currently being evaluated. Sampling took place on 29/30th October. New framework will start 16th January 2020. Framework spend Data reports are on the website - could members check their spend report for accuracy and advise of any inaccuracies. Contract date columns have now been added to this document to gain an understanding on your contract period. Contract Start/contract end/contract extensions.

Pricing

Bidfood have agreed 2 price increases per annum (April and September). Country Choice – 4th November (2.34%). Arzyta – 1st October (4%)

Brexit

The Brexit Impact Tool is available on the TUCO website which has been compiled in conjunction with other consortia and a survey of suppliers has been carried out.

Contract Review Meetings

Vending and Waste took place on 14th and 16th October respectively with IFDC on 3rd October and Catering Light Equipment on the 24th October.

Questions for Members

FINGOPAY (**BIOMETRIC ENABLED PAYMENTS**) Front of house technology – possibly linked up to EPOS. Members were asked if they had any interest in this or if they were already using this technology who are they using.

Do catering teams hold some responsibility for the mental health/wellbeing of students? Do members have any requirements for literature products to share with students/staff to highlight wellbeing messages or helplines? If so, is this something that TUCO can assist with or is everything produced in-house?

Sustainability

TUCO are currently recruiting for a Sustainability Officer. This is an additional resource for the office to carry out sustainability including the Palm Oil accreditation, MSC accreditation and TUCO accreditation. They will also administer the sustainability pages on the website. Palm Oil update – meeting for the accreditation with Mike and RSPO being planned. MSC re-certification successful; Site and Head Office Audit in July & August.

Ian asked if the framework report could state whether the companies on the frameworks could actually supply to Scotland. – *this has now been supplied to all members.*

5. APUC Report

A copy of the full framework report is attached to these Minutes.

Dairy Products has been extended. Grahams can now supply glass bottles for both whole and semi-skimmed milk but only in one pint capacity. They are currently doing a trial with

a minimum of 20 bottles but you can split this between whole and semi-skimmed milk. Ype asked about the Pergal – there is not a ‘free on loan’ scheme you have to buy this.

Fruit and Veg contract management meetings are scheduled for December. The Fish and Seafood deal seems to be working very well.

Climate Emergency in terms of Procurement

This links into food and catering and APUC are looking for a representative from the catering sector to sit on the study panel. – *it has now been confirmed this will be Steven McKay from University of St Andrews*

e-Procurement

Ian is currently using Saffron. University of Edinburgh Finance team are now asking to look at central billing through the Scottish Government portal. Whatever system you are using the reconciliation system is done through your Finance system.

6. Training Academy

Courses & Development Days

Full curriculum is now available through the prospectus but there are also additional dates in right up to the end of 2020 on the website. When booking online now (including study tours) the event is automatically updated to the main contact account in the new website and requests that the delegate booked creates an account as well. This is where information for joining instructions will be posted – we will addition send e-mails for a while longer while everyone gets used to the new process.

E-Learning

New market place is available now, members can use a shopping cart process (similar to Amazon) to pick and choose modules to use. Licences can be exchanged for other modules if not used making the purchase flexible dependant on the needs of each members staff mix and their prior learning. You are able to set up your own account by accessing the following:

<https://tucostore.upskillpeople.com/>

The system means you can set up your own staff and add or remove as you wish in your own account.

Post Graduate Qualification

We’ve had 11 expressions of interest in the Taster Day at LSBU on the 11th of October – you can still come along if you would like to attend by booking on through the website here: <https://www.cognitofirms.com/TUCO2/MastersDegreeTasterEventAtLSBU11thOctober2019> there are bursary’s available but applicants should discuss the addition travel and potentially accommodation costs with their line manager. And the amount of attendance required at LSBU should also be discussed, 50% of the Master’s degree is delivered remotely and all sessions are recorded – should anyone miss classes – but there is also wider reading to be considered. (This can be managed though and it’s best to speak to current cohort – can be arranged through Sarah.)

AOB

The Academy is now an Awarding Body Centre for Highfields in its own right. We’re offering Level 2 and Level 3 Allergen controls in catering and Food Safety at cost price for certification and registration materials (no trainer cost at all) – starting from £15 per person,

with a view to increasing the number of qualifications which would be delivered regionally. We've already had several bookings and we have run quite a few courses in the last few weeks – 73 students in total so far with a 100% pass rate.

If you're interested in running your own, either in conjunction with other institutions or on your own site then use the regional booking form (or contact Sarah by e-mail.)

We're also pleased to announce that we have a new Business Admin apprentice who joined the TUCO team at the start of September. Sam Blezard has only recently left school after his GCSEs and he will be supporting the Academy and the Contracts team.

Note that Ruth was originally hired to support with some administration across the whole TUCO team on a part-time basis, and moved to the role of Academy Co-ordinator to replace Sam Potts. Regretfully Ruth has also now moved on so a replacement is to be recruited.

Ian mentioned the recent Study Tour to HOST Milan which at a cost of £249 was very heavily subsidized. He asked if there was a possibility to give either bursaries or heavily subsidized places to one of the region's FE colleges who probably could not normally afford to send any of their staff on one of these.

The Scottish region has something called 'Skill Up' training at the Bidfood centre in Larbert and Ian would like to see more of these. He believes that there is a need for more skills based training and certainly more training for chefs.

Steven McKay had recently attended the training course on Waste Management and felt that it was a bit too low key and not pitched at the correct level. We need to keep members' requirement utmost on our list of priorities.

7. Communications

Final touches are being made in preparation for winter conference. There will be no printed collateral this year in terms of marketing – all documents and programmes will be on an App – details of which will be distributed soon. The only thing printed will be name badges, which will use lanyards from previous years and people will be encouraged to return them for re-use.

Value for Money reports will be distributed week commencing 4th November. New for this year is the opportunity to view your Report on your dashboard – visit www.tuco.ac.uk login, click on My Account and scroll down to Documents. If you're a primary contact or a member of the procurement team this should be there this week for you.

The website forum has become quite busy recently – now we just need to keep the momentum going!

The latest Benchmarking Against the High Street report is now available for this quarter, click on the Research tab on the website

8. Board Update

Matthew touched on the subject of Value for Money reports – we have done some work on these to make the reporting more transparent. This now includes not just procurement details but also Learning and Development events, Conferences etc that members have attended.

We have recently held a Team Away Day for all staff and Board Directors to discuss our Strategy for the next 5 years. The Strategy document itself is available via the website. We



The University Caterers Organisation

have a new magazine editor, Liz Jones, to replace Morag Wilson who tragically passed away earlier this year.

The recruitment process is under way for an Academy Assistant and a Sustainability Officer. Our Winter Conference takes place on Wednesday 4th December in Cardiff and the theme this year is 'Sustainable Success'.

Matthew will have a presence at the forthcoming Public Sector Catering Expo in Telford on 19th and 20th November and Mark Donovan will be doing a cookery demonstration.

Chair's Charity – this year we will be walking the Thames Pavement, ending up at Henley Business School. To date we have raised over £111K which has fed thousands of children. Matthew will be standing down from his Chair's role in July 2020 and Phil Rees-Jones will be taking over from him. The handover will take place at summer Conference.

We are currently recruiting for additional Non-Executive Directors for the Board and an announcement is expected around Christmas time. Ian enquired about the process for electing a new Vice Chairman to support Phil in his new role.

TUCO Online – we have now secured The Access Group on a 10 Year + 10 Year contract. Matthew thanked everybody for their attendance at meetings and Ian reminded members of the importance of these. It is competitive out there and TUCO is of course not just a procurement organization but a company owned by its members where the benefits enjoyed by TUCO's membership outweighs everything else i.e. the Training Academy, Conference, Competitions etc.

9. Any Other Business

Andy advised members that the APUC Benefits Report would be sent out soon.

10. Dates for 2020 Meetings

- | | |
|--------------------------------------|------------------------|
| • Thursday 13 th February | University of Aberdeen |
| • Thursday 14 th May | CalMac Ferries |
| • Thursday 12 th November | A G Barr, Cumbernauld |



Frizzenti Sparkling Wine & Cocktails On-Tap INTERNAL USE ONLY - Bidfood

Current range listed with Bidfood:-

PRODUCT	CODE	SHELF LIFE (ONCE OPEN)	NUMBER OF PORTIONS
Frizzenti	06076	2-4 weeks	160 x 125ml
Mojito	06092	4 weeks	134 x 150ml
Aperol Spritz	06021	4 weeks	134 x 150ml
Espresso Martini	06045	4 weeks	134 x 150ml
Passionfruit Spritz	06104	4 weeks	134 x 150ml
Negroni Sbagliato	06098	4 weeks	134 x 150ml

What Frizzenti offer:

For temporary events, Frizzenti can supply and install equipment free of charge against an agreed minimum volume.

For permanent installations Frizzenti can supply equipment against agreed volumes. Sites can be surveyed anywhere in the UK within 7 working days to determine installation requirements. Where possible, installations are carried out on existing equipment.

Equipment:

For information on cooler and tap equipment please click on the link <http://frizzenti.com/wp-content/uploads/2017/06/EQUIPMENT-SPECS.pdf>

Other Technical information can be found in our FAQ file <http://frizzenti.com/wp-content/uploads/2017/06/Frizzenti-FAQ.pdf>

Target Markets:

The product range and system delivers speed and consistency and suits any outlet that faces these issues.

Speed (High Volume). University events, hotel bottomless brunches, large caterers and outside event operators, holiday resorts, high volume city centre venues.

Consistency. Any outlet style that wants to serve cocktails but doesn't have the skill set to deliver a quality product consistently.

CASE STUDY – Brighton AMEX Football Club

Current cocktail offering for matchday restaurant customers very poor and the Frizzenti range was brought in because of the quality and speed and ability to change the offering so easily.

“cocktails are going fantastically already loaded them in to our Christmas party offers so post season may need another quick catch up regards extra units possible install.”

Andy Perkins, Deputy General Manager

CASE STUDY – ACC Liverpool Conference Centre

Unable to make cocktails for busy conferences and for concerts. Perfect solution to dispense a quality cocktail quickly and consistently with no need for expensive mixologists. In 2018 the equivalent of 20,000 cocktail serves dispensed on tap.

“we've been looking for a solution like this for a number of years, but nothing has compared in terms of quality and range. We will be rolling the Frizzenti cocktails into our all-inclusive dinner packages for Christmas 2019”

John Jones, Facilities Director

New Products

Frizzenti are constantly developing new cocktails to increase the range. Gin & Tonic and Pink Gin & Tonic have just launched. A non-alcoholic range is coming soon starting with Pina Colada, Strawberry Daquiri and Mojito.

FOR ANY TECHNICAL QUERIES PLEASE CONTACT FRANCESCO (SALES DIRECTOR FOR FRIZZENTI) ON 07496 955 790 or francesco@frizzenti.com

Case Study

KEG Vs BOTTLE: HOW NOTTINGHAM TRENT UNIVERSITY REDUCED THEIR CATERING COST USING FRIZZENTI ON-TAP SYSTEM.

Overview

Nottingham Trent University graduation ceremonies take place in July and November every year at the Royal Concert Hall in Nottingham and the events last for 10 days. The Catering and Events team play a vital role in delivering a memorable event for the graduates and their family. But the pressure on the team is increasing year on year as those ceremonies grow in size and expectations. NTU was looking to work with a partner who could relieve some of the pressure.

Challenge

NTU was previously using bottled Prosecco to cater for 20,000 graduates and guests over the 10 day period. Opening bottles and pouring drinks to 700 guests before or after each ceremony was time consuming and required a lot of manpower. The main challenges the catering team was facing were:

- Time pressure
- Labour cost
- High bottle wastage

Solution

For the July Graduation, NTU decided to partner with Frizzenti, the on-tap experts in wine and cocktails served from the tap to the glass. Frizzenti source great quality wines from vineyards across the world and produce high quality cocktails in kegs in the UK. They supply their kegs and tap systems to pubs, bars, restaurants, hotels, Universities and the events sector. For the Graduation Welcome Drinks Frizzenti installed 4 temporary stations with 8 taps in total. NTU served a total of 25,000 glass of fizz during the 10 days!



ON TAP BENEFITS

- Theatre & Speed at POS
- Constant pour quality
- Maximum sales & profits
- Environment benefits
- Flexibility with the installation



"The Frizzenti concept was a major game changer in the way we deliver our hospitality provision at NTU. Moving forward we will be using the Frizzenti model for our December graduation ceremonies and future graduation events and possibly other functions in the future."

Ivan Hopkins
Head of Hospitality and Catering - Nottingham Trent University

Results

Nottingham Trent University share their success story:

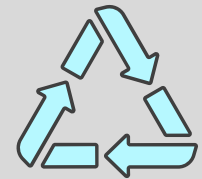


40% saving in Labour
Cost

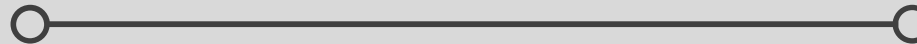
Saving 30hours per week



92% saving in glass
wastage



kegs are 100%
recyclable



WHO TO CONTACT

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TUCO Framework Report

Submitted by Jane Eve, Head of Contracts

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0161 713 3424

Version: Jan 2020/Meeting 1 of 2020

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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 **Draught Beers & Cider (Lot 1)**, **PPS Beers & Cider (Lot 2)**, **Spirits & fortified Wines (Lot 3)**, **Core Wines and all wines (Lot 4)**, **One Stop Shop (Lot 5)** and **Independent Brewers (Lot 6)**

Start: 16/01/20 End: 15/01/22

Current status	In 2 years fixed period. Option to extend by 2 further years; extension will be issued in/around Summer 2021					
OJEU Process	Restricted Procedure. Supplies. Ref: xxx					
Call off guidelines	<ul style="list-style-type: none"> Call off via: <ol style="list-style-type: none"> Direct award without re-opening competition, <i>or</i> Mixture of direct award and mini-competition (New), <i>or</i> 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	Hannah Myton-Wright					
Pricing	31 st March 2020 and then annually 1 st March (to include budget changes)					
Supplier/Lot	1	2	3	4	5	6
Bidfood Unity Wines		○	○	○		
Carlsberg	○	○	○	○	○	
House of Townend			○	○		
JW Filshill		○	○			
LWC Drinks	○	○	○	○	○	○
Matthew Clark Wholesale	○	○	○	○	○	
Molson Coors Brewing Co	○	○	○	○	○	
SH Jones			○	○		
SIBA						○
Stewart Wines				○		
Tanners			○	○		
Contract Management	<ul style="list-style-type: none"> Heineken no longer delivering direct (via Matthew Clark Wholesale or LWC) As of 23.01.20 Carlsberg and Molson Coors pricing is NOT available online as we are still resolving non-compliances with TUCO's framework document and Model Supply Terms 					

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:
 4. Direct award without re-opening competition, *or*
 5. Mixture of direct award and mini-competition (New), *or*
 6. 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.
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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 1A), Reusable Alternatives to Disposable (Lot 1B) Chemicals (Lot 2) and Allergen Labelling Software System (Lot 3), Lot 4 One Stop Shop.

Start: 16/12/19 End: 15/12/23

Current status New Agreement

OJEU Process Open Procedure. Supplies. OJEU Ref:

Call off guidelines

- Call off via:
 1. Price weighting change only, 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 – 0.85%

Category Manager Mandy Johnston

Pricing Annually

Suppliers	Lot 1A	Lot 1B	Lot 2	Lot 3	Lot 4
All Purpose Cleaning and Catering Supplies Ltd	○	○	○	○	○
Alliance Disposables Ltd	○	○	○	○	○
Arrow County Supplies	○		○	○	
BCS	○		○	○	
BFS Group Ltd T/A Bidfood	○	○	○	○	○
Bowak Ltd	○		○	○	
Bunzl Catering Supplies	○	○	○	○	
Diversey Ltd			○	○	
GMC CORSEHILL LTD	○		○	○	
H.G. Stephenson Ltd	○	○	○	○	○
HAMILTON & POLLOCK (2012) LTD	○			○	
Industrial Cleaning Supplies (Liverpool Limited)	○	○	○	○	○
Instock Disposables Limited	○	○	○	○	○
KeepCup Ltd		○		○	
Lothian Supply Company Ltd	○	○	○	○	○
Magenta (UK) Ltd	○	○	○	○	○
Nivek Catering Supplies Limited	○	○	○	○	○
Planglow Ltd.				○	
TRI-STAR PACKAGING SUPPLIES LTD	○				
UNICO LTD	○	○	○		
Vertella	○	○	○	○	○
Wray Bros Ltd			○	○	

Contract Management • Supplier details on the website.

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 quarterly

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: 28 & 29 August 2019
- 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 3rd of 4 year agreement. Contract using 1st year extension period.	
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"> Direct award without re-opening competition, <i>or</i> Mixture of direct award and mini-competition (New), <i>or</i> 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: 13/02/18 End: 12/02/21

Current status	Framework has just been extended for 1 additional year until 2021. Option to extend by 1 further and final year; will be issued in/around October 2020												
OJEU Process	Restricted Procedure. Supplies. Ref: 2017/S 163-335701												
Call off guidelines	<ul style="list-style-type: none"> Call off via: <ol style="list-style-type: none"> Direct award without re-opening competition, <i>or</i> Mixture of direct award and mini-competition (New), <i>or</i> 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	○	○	○	○	○	○	○	○	○	○	○	○	
The Stickleback Fish Company	○					○	○	○					
Contract Management	<ul style="list-style-type: none"> 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 Paradise Seafood have been removed from the framework as they have gained less than 10% of the business by lot following the second annual anniversary of commencement of the agreement. Contract review meeting for 2020 will be held on 2nd March. 												

Grocery, Frozen & 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

- 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 – 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: 06/01/20 End: 05/01/22

Current status In 2 years' fixed period. Option to extend by 2 x further years; extension will be issued in/around November 2021 and November 2022

OJEU Process Restricted Procedure. Supplies. Ref: 2019-OJS-304819
Hunter Ref: CAT11048-TU

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 – 0.04%

Category Manager Nicola Mellor

Pricing Annually

Suppliers	Lot 1	Lot 2
Bewleys Ltd	○	
Bridge Coffee Roasters	○	○
Café Direct Plc	○	○
Cafeology Ltd	○	○
Coffee Conscience Ltd	○	○
Lofbergs Ltd	○	○
Matthew Algie	○	○
Ringtons	○	○
Tchibo Coffee Int Ltd	○	○
The Nairobi Coffee & Tea Co Ltd	○	
York Coffee Emporium Ltd		○

Contract Management

- New price lists available August
- Next Contract Review Meeting: March 2021

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

A 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 within 1 st of 4 year agreement.
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"> 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	○	○	○	○	○	○
Barnsley Refrigeration Services Ltd		○				
Buttress Group Limited			○			
Catertech Services Ltd	○	○	○			
Clarke Deep Cleaning Solutions Ltd				○	○	
Collingham Catering Services Ltd	○	○	○			
Crowther & Shaw		○				
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						○
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
 - Tomlison's ceased trading 13.10.19
-

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 April 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, Hakens Quality Foods and The Good Food Chain 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

Vending	DPS documents are being finalised New framework due to go live on 1 st July 2020. DPS Procedure Mandy Johnston
Retail Services (including confectionery)	Open Procedure Tenders due back on Monday 20 th January Go live date spring 2020 Kim Ashley
Temporary Structures & Kitchens	DPS documents are being finalised. Nicola Mellor
Fresh Milk & Bread	Strategy is being prepared and tender documents to be drafted up. Hannah Myton-Wright

TUCO REGIONAL COMMODITY CHAMPIONS (RCC)

FRAMEWORK AGREEMENT	North East	North West	Scotland & N I	South East	South West	Midlands	Oxford	Cambridge	Wales	CPC	LA's
Fresh Fruit & Veg	Darren Procter (Sheffield Hallam University)	Myles Kitchiner (University of Manchester)	Ian Macaulay (University of Edinburgh)		Nicky Stanbury (University of Exeter)	Kate Glynn Aston University					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)	Rob O'connell (University of Exeter)						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) Nichola Gill (University of Manchester)	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 Ruddy (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 (Universty 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