

TUCO Scottish Regional Meeting Thursday 11th February 2021 via MS Teams

MINUTES

Attendees:	Ian Macaulay	Edinburgh
	Mike Belton	Calmac Ferries
	Iain Calder	Forth Valley
	Emma Carroll	APUC
	Thomas Day	Heriot Watt
	Lee Harding	University of the West of Scotland
	Judith Hoyle [Sec]	TUCO
	Louise Levens	APUC
	Calum Maclachlan	Aberdeen
	Steven McKay	St Andrews
	Sarah McLoughlin	TUCO Academy
	Stuart McMaster	Calmac Ferries
	Nicola Mellor	TUCO Contracting
	Lorna Padden	Edinburgh Napier
	Alan Riddell	St Andrews
	Ype Van der Schaaf	Forth Valley
Apologies:	Peter Bacchetti	Ayrshire
	Jenny Donaldson	St Andrews
	Mark Donovan	Aberdeen
	Alistair Fowlie	UKI Moray
	Fiona Hughes	Strathclyde
	Graham Paterson	Strathclyde

1. Apologies for Absence

Apologies as listed above

2. Presentation by Lorna Love of Lazy Days Foods

3. Member Updates

This section of the meeting was not minuted to allow members to speak freely.

4. TUCO Framework Updates (Nicola)

Nicola reported that we are currently working on new tenders for Meat and Poultry, Temporary Staffing, IFDC and EPOS and that we are well represented by the region on all Tender Working Parties apart from EPOS, for which she would like volunteers.

DipChem pricing is still increasing, particularly with regard to PPE products. These have been rejected for now and further details have been requested. Johnson Diversey have submitted a price increase for April. Coke and L R Suntory have also requested increases for April.

The Brexit Impact Tool has been updated on the TUCO website.

Head of Contracts Jane Eve has met with “Food for the Brain.” They offer an accreditation to caterers who can demonstrate a food offering that optimises consumers’ brain health and mental wellbeing. University of Leeds and University of Edinburgh currently hold this accreditation. Edinburgh have been with them for around 11 years. They ran tests on this with two groups of children and those on a better diet showed a better academic performance. There is a massive focus now on mental health. They look at things such as salt content, sugar content, additives etc. Several members were interested in having more details on this.

NCCO Food Solutions would like to present their Date Code Genie Allergen labelling system at regional meetings. This is available via suppliers on the DipChem agreement and is particularly relevant with Natasha’s Law coming into force in October.

TUCO have joined up with Too Good To Go. TGTG is an App that allows caterers and food & drink outlets to sell their surplus food and drink to consumers. Once members sign up, customers access the App and purchase 'Magic Bags,' which are then filled with leftover food and/or drink a collection time set. TUCO members have the first 12 months fees waived. Steven feels that this is fine for retail, ie pre-packed items but not so good with ready prepared food going into the bag.

On the Sustainability front, TUCO Sustainability Manager has now retired. A statement on TUCO’s sustainability plans going forward will be issued by CEO Mike Haslin.

Ian touched on the situation with Scottish milk delivery, Nicola replied that Scotland do not tend to use the Milk and Dairy agreement as there is one in place with APUC. Some members buy it through the Grocery, Frozen and Chilled framework but not through the Milk and Dairy.

Steven mentioned that temporary arrangements for Brexit will end in March so have we had any formal notifications on price changes etc? Nicola explained that Bidfood are trying to avoid bringing products in through Europe. Ian commented that as hospitality is closed there is not the normal demand. We hope that things become simpler regarding paperwork but we may see more of an impact when things get busier in the summer. Steven asked what the best time would be to tender and Ian believes it would be in their best interest to tender now before prices go up.

5. APUC Report

Fresh Dairy Products expires in October and this is being re-tendered at the end of spring. They are looking to change the models on this slightly particularly for distribution to encourage some small local dairies to bid for this.

Fresh Fish and Seafood is due to expire in April but will be extended for four months to give them more time. The re-tendering process will start in the next 6 to 8 weeks if anyone would be interested in sitting on the Tender Working Party. No price increases have been submitted on Fresh Fish and Seafood or Fruit and Vegetables and there has been none on Fruit and Veg since last September. Price increases on Fresh Butcher's Meat must be submitted before 1st March and this can only be done once per year. There will be no price increases on bakery and none can be submitted now until the end of summer.

The new SUSTAIN programme has been re-launched and they are now going through the final testing stage. New suppliers on this are from the Catering category.

The new Value for Money Report is available should anyone wish to have a look at that.

Zero Waste Scotland have a 'Matchmaking' service for food coming to the end of its shelf life which will then be distributed to third parties.

6. TUCO Academy Update

The Academy is completely online at the moment and everything is being delivered by webinar. No study tours or development days are being organized. We are concentrating on Compliance courses, Change Management and Leadership Skills. Later in February will be the Level IV Food Safety Refresher. Level III Food Allergens is coming up with an option to get a qualification at the end but for this you would need an on-site invigilator. The upcoming Leadership Skills is sold out but there are places left on the Mental Health Awareness, which is a 4 hour course. There is a qualification attached to the Mental Health First Aid, to be run on 14th and 21st April. Sarah will be doing a case study on the Upskill courses for Mental Health support which includes advice on how to cope with stress and anxiety. Level II Allergens and Food Safety are available as either a qualification or just a refresher. These can be done at home on either a laptop or iPad and are Free of Charge. Level III Allergens and Food Safety cost around £20 to £25 each. We will also be running a Level II Healthy Food and Special Diets course along with a Change Management course which covers returning to work.

On 24th March there will be a webinar on Natasha's Law. We also have coming up a half day session on Plastics and we are looking into offering recipe videos for students.

7. Sustainability Update

This had been previously covered in Nicola's Procurement update.

8. Board Update

Calum reported that at the start of the pandemic, the budget was re-forecasted and a deficit of £750K was forecast. At the end of Quarter 3 this stood at £737K so a loss for the year of £737K is slightly better than forecasted. Draft budget so far for 2021/2022 shows a deficit of between £108K to £364K. The final budget will be ready for the Board Meeting in March. Much of our income comes from rebates and from a £1.97 million forecast the year end actual was £450K. So, from a total income forecast of £3.35 million the actual figure was £638K, a reduction of 81%. However, by the year end, costs will also have reduced by 63%. Payroll and the furlough scheme there was a reduction of 60%. In Quarter 2 we claimed back £129K from the furlough scheme for salaries. Further savings were made with the Access Group on ProcureWizard for a 5 month Fee Holiday. We are also currently in negotiations with our landlords regarding the Manchester office.

The Annual Conference is tentatively planned for September at Keele University, although Calum feels that it may be a little too early for this and he asked for members' views on this. Ian agreed that this could be slightly over-ambitious as most institutions will be in recovery mode and this would be better held in say, March 2022.

9. Any Other Business

Ian commented that isolation support will continue until September, including the food boxes etc.

Mike mentioned the recent contract review meetings which had taken place with suppliers, he had attended the Alcohol meetings and found them very good.

10. Date for Next Meeting

The next meeting will be held on a Thursday in early May – exact date to be confirmed.