

TUCO South West Region Catering Group Meeting Wednesday 24th March 2021 at 11:00 am Via Teams

Attendees:	Nick Leach	Portsmouth
	Kim Ashley	TUCO
	Sarah Cain	Plymouth
	Thomas Goold-Davies	Winchester
	Matthew Green	South Devon College
	Ryan Hanson	RAU
	Judith Hoyle	TUCO Secretary
	Denise Kircher	Portsmouth
	Sarah McLoughlin	TUCO Academy
	David Morton	Winchester
	Craig Nicholls	FX Plus
	Lisa Pritchard	Bath
	Jason Waterfield	Southampton
	Caroline Wynn	Bristol
Apologies:	Kristian Fernandez-Mitchell	UWE
	Kevin McCormick	Bath
	Phil Rees-Jones	Cardiff

1. Apologies for Absence and Welcome

Apologies as listed above. Nick welcomed everyone to the meeting.

2. Minutes of the Last Meeting

These were agreed by the Members.

3. TUCO Board Update

The Board had met the previous week. TUCO has welcomed several new NHS Trusts as Associate members, primarily to use the Sandwich framework. The Conference, which was provisionally planned for September has been put back to early 2022. This is because it was generally felt that restrictions will still be in place in September and also because members will be very busy at the start of the new Academic year preparing to welcome back students, so Spring 2022 was deemed to be a more suitable time. CEO Mike Haslin is still in talks with the landlords of TUCO's offices at National House with a view to early termination of the lease.

4. Framework Update (Kim)

Meat and Poultry: The current meat & poultry agreement is due to expire at the end of the year. Kim has been meeting with potential new suppliers. She will be inviting tender working party members to a meeting next month to agree the strategy for the new agreement. It is likely this agreement will be a framework rather than a DPS.

Catering Innovation Concept Solutions (CICS): This will replace the old IFDC framework and will be done under the DPS system. Documents to go live shortly with a plan for the new agreement to go live by July 2021. Kim asked that if any members had any concept solution suppliers in mind they would like to be included on this to contact Category Manager Hannah Myton-Wright hannah.myton@tuco.ac.uk

Temporary Staffing: Tender documents are now complete, agreed and the tender is about to go live. Process should be complete with a new agreement live by August.

Hot Beverage: Café Direct have announced that in future they will only be putting their products through Bidfood and will not be a stand-alone supplier anymore.

Dip-Chem: Additional price increases have been received from Nivek, Catering 24, Bunzl and Bidfood for various products. Diversey have implemented a price increase from 1st March 2020, which will also affect suppliers who sell Diversey products. Additional information was sought and accepted for all price increases.

Soft Drinks: Brakes have put forward some proposed price increases on soft drinks.

Waste: The Innovative Food Waste Services Framework Agreement expires July 2021. As well as the current Lots, TUCO will also look at a Lot for weighing food waste. This is due to further legislation on food waste coming into force over the coming years across the UK. We welcome member feedback to consider in the initial, strategy section of this project. The Food Waste Survey will be issued in the coming weeks for members to complete.

Vending: This went live at the end of last year. Kim advised that any members who are calling off on this may wish to consider taking up the free of charge Further Competition Service offered by TUCO.

EPOS Pay to Order App: This will be a DPS system and documents have now gone live. We have received bids from 11 different suppliers. The aim is to go live with this on 15th April.

New Member Survey coming out – there will be additional questions about the format of regional meetings and events. Please complete and return the surveys as it really helps both TUCO and the suppliers aid in their strategy planning and stock control.

Nicola Mellor has asked if any members know of any local marquee suppliers who may be interested in coming onto the DPS Agreement, then please let her know contact name, company name & email address at Nicola.mellor@tuco.ac.uk

On the subject of the EPOS App framework, Jason had a query as he was concerned that one of the bidders on there was not a provider as such but rather a support system for maintenance. One or two members commented that they felt that the standard of responses from bidders was poor. Kim will ask Mandy to contact Jason regarding his concerns.

Action: Kim

It has emerged that Bidfood have been overcharging for Eco-Lab products. Bidfood have carried out a price re-structure and members were urged to contact either their local representative or TUCO Account Manager Sharon Moore sharonmoore@bidfood.co.uk for more information regarding refunds for overcharges.

Nick had been told that on the Catering Light and Heavy agreement, Bidfood are no longer doing equipment. Kim will check on the situation with Category Manager Hannah and if this is the case, will arrange to remove Bidfood from the relevant part of the website.

Action: Kim

Nick was also concerned at how the changes to Café Direct will affect his Hot Beverage mini-competition. Kim will ask Carys to liaise with Nick on this.

Action: Kim

5. Kinetic Solutions

The feedback from several regional meetings lately has been that costs are increasing dramatically. At Portsmouth, on their Conference and Lettings side, charges have gone up by around £50K. Jason advised that Southampton have had a huge price increase and wondered if anybody had spoken to Kx. He felt that the increases were disproportionate and asked if they were actively trying to price themselves out of the market. Ryan commented that Kx came in last year at RAU and since then the costs have almost trebled. When he met with Kx they tried to justify this by explaining that they have the monopoly and have been undercharging customers for too long. RAU have also been working with Star Res, who do not seem as good on the Conferencing side. They (RAU) do not have anything in place yet for the commercial side of their business.

At Winchester it is primarily used by their Housing Team and Conference Department. Dave only uses it for his events.

Lisa reported that Bath use it in lots of different areas so they are currently trying to rationalize it and save money in that way. At Southampton, Jason is looking at CaterSOFT for delivered food across campus – they are very reasonably priced too. Portsmouth use Kx for their catering vouchers.

Nick would like it conveyed back to the Board that there would be an appetite amongst members for TUCO to take this forward. As, for example, RAU are looking at this at the moment, then time is of the essence on this.

6. Academy Update (Sarah)

The last academic year from April 2020 to March 2021 has been very busy with 26 webinars and 5 panel reviews which have had over 2,000 views.

We are continuing with webinars – Natasha's Law is being held today (24th March) with nearly 250 delegates booked on which is our most popular webinar to date. Twenty courses have been delivered online since the start of the year, the majority of which are compliance and refresher courses but some have qualifications attached ie Level IV Food Safety. Level III Food Safety was added in May which is a 3-day course starting on 24th May culminating in an examination in the afternoon of 26th May.

Regional courses are still being offered and we are starting to receive interest from more Associate Members who need the support.

Leadership, Social Media and Change Management have all been very successful. We will be offering a Healthy Food and Special Diets course incorporating something around the Menus for Change which came about following the Californian Study Tour. Menus for Change has 24 principles for healthy eating. Upcoming courses/development days include Customer Engagement Strategies, Plastics Day (May) and Innovation Day (July) which will be run along similar lines as our 'virtual' Winter Conference. We are still running the e-Learning MIND courses with Upskill along with Mental Health Awareness (6th April) and Mental Health First Aid (14th and 21st April).

The Masters Degree will be going ahead with the third cohort next year but we will need a minimum of 9 delegates.

7. Presentation by John MacDonald of Excel Vending

A copy of John's presentation will be circulated to the Region.

8. Member Updates – Round the Table

Portsmouth

Nick mentioned the recent Kale Yeah! Initiative and thanked everyone who had responded to it.

Winchester

They are starting work on their shop and have currently got the Designer in there. Dave asked what members are doing about things such as Conferences, Language Schools and Summer Events. Portsmouth are not planning anything until at least September but have had several enquiries. South Devon have nothing planned until September, neither do Falmouth FX. In preparation for their graduations at Portsmouth, Nick had been concerned about supplies of Prosecco. He had been assured that these would be OK but they use polycarbonate champagne flutes and the price of plastic is currently at a 5 year high.

RAU

Ryan reported that a small amount of business is coming in ie Covid compliant weddings, christenings etc. They are being pressed to hold graduations but as they have some large open spaces, these will all be outside. However, it is looking unlikely that they will get any Language School business this year. Weddings will be permitted with reduced capacity. The wedding breakfast will be table service and there will be no evening reception. Guests will be limited to a maximum of 30.

9. Any Other Business

A supplier poll will be circulated with the Minutes to see which suppliers our members would like to see presenting at future meetings.

10. Proposed Dates for Next Meetings

Next meeting to be held some time in June – exact date to be confirmed.