

Regional Meeting Update – Wales

Regional Chair – Jeremy Mabbutt

Venue	Virtual Meeting (MS Teams)	
Date	Wednesday 17 th March at 2:00 pm	
Date of last meeting	Wednesday 13 th January 2021 at 10:00 am	
Meeting objective	Informal update across the region	
TUCO Contacts	Jane Eve (Head of Contracts) Judith Hoyle (Executive Assistant) Sarah McLoughlin (Head of Academy)	Jane.Eve@tucos.ac.uk Judith.hoyle@tucos.ac.uk sarah.mcloughlin@tucos.ac.uk

1. Welcome and Apologies **JM**
2. Presentation by Lorna Love of Lazy Days Foods
3. Minutes of the Last Meeting
4. TUCO Framework Updates **JE**
5. Academy update/reminders **SM**
6. TUCO Board / General Update **JM**
 - Regional Chairs' Meeting Tuesday 2nd March
7. Member Updates – Round the Table
 - Members' Plans for coming out of Lockdown
8. Ideas for supplier presentations at future meetings **All**
9. AOB
10. Next Meeting Date
11. Wine Pairing/Tasting Talk by Sheryl Foster of LWC

TUCO Welsh Regional Meeting Wednesday 13th January 2021 at 10:00 am via MS Teams

MINUTES

Attendees:	Jeremy Mabbutt	Aberystwyth
	Angela Church	Bangor
	Jason Edwards	USW
	Jane Eve	TUCO
	Vanessa Heritage-Smith	Wrexham Council
	Judith Hoyle	TUCO
	Annabel Hurst	Cardiff
	Ian Kemp	Denbighshire
	Sarah McLoughlin	TUCO Academy
	Andrew Phelps	Cardiff Met
	Dafydd Williams	Conwy Council
	Sue Williams	Wrexham Council
Apologies:	Kevin Hodson	UWTSD

1. Welcome, Introduction and Apologies

Apologies as listed above. Jeremy announced that following the Christmas break, Aberystwyth have some 1,000 students still on campus and Bangor have 700.

2. TUCO Update – Winter Virtual Conference

Jeremy commented that he particularly liked the speaker who presented on Mental Health and Wellbeing. However, Angela was slightly disappointed in this because the content was very similar to a recent TUCO webinar.

Jane explained that the TUCO Team are on part-time furlough with most of the Category team working 3 out of 5 days. She is available every morning with a full day on Wednesdays.

3. Frameworks Update

Temporary Structures – this is a DPS to which Danco Ltd have now been added.

Regarding re-tenders, Mandy Johnston is looking at Waste and on the IFDC framework Hannah will be hoping to include a Lot for High Street Coffee Shops. Jane asked members if anyone had anything they would particularly like to see on this.

Kim Ashley will be working on the new Meat and Poultry contract but it is not yet clear how she will carry out the sampling for this. Jane asked if anyone would like to volunteer to be on the Tender Working Party and if so to contact Kim Kim.Ashley@tuc.ac.uk

Catering Light and Heavy Equipment has been extended by a year. Milk and Bread has also been extended but Hannah is now re-tendering this. Nicola Mellor has started work on the new Temporary Staffing framework.

Jane mentioned the 'Too Good to Go' App for waste food. Several of our members are now using this – details will be put on the Sustainability page of the website. Jason mentioned that he is using this at South Wales and finds it useful as it saves having to throw away waste food. Jane also asked the group if they had any particular topics they would like to see covered in a webinar. Jeremy asked everyone to check that they are purchasing items through the TUCO frameworks and thereby getting the best prices.

The Retail framework has been put in place to replace the old Confectionery agreement. Angela asked what the current situation is regarding NISA and Terms and Conditions.

4. Training Academy Update

Sarah explained that everything is now being done online. 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 16th February at a cost of £25 is sold out. On 17th/18th February is the Qualified First Aider for Mental Health at £200 charge. Annabel has done this one and found it very good. On 10th March is a Leadership day course and on 6th April a one day First Aid course for £25. Sarah reminded everyone that staff can still undertake training whilst on furlough.

5. Board Update

Jeremy reported that framework spend is down everywhere apart from Sandwiches. All the staff at TUCO are currently on partial furlough.

6. Updates from Members

Bangor

They still have four outlets open with another on standby for students quarantining etc. They were intending to have a return date of 18th January but this is now not looking likely. They have been giving out individual bags for quarantining international students with enough food for 24 hours. All the four outlets which are open are very quiet.

Cardiff Met

Andrew reported that they had opened early in the New Year but very soon after closed down fully. Hot food is being delivered to Cyncoed Halls to the students in their rooms where around 250 are isolating. The university made the decision to close and all members of staff are on furlough. It will potentially be mid-February before they are in a position to open anything on site. Last term they introduced a new EPOS Till System and will be taking over the main Food Court from the SU. They are refurbishing another outlet on the Llandaff site. The supplier of the Till System is a company called Kappture and going forward the university hopes to be completely cashless.

Denbigh

The schools are open and they are feeding vulnerable children and children of key workers. Numbers of children within the schools varies from around 40-50 to schools feeding just 2 children. None of their staff have been furloughed however there has been a number of cases of Covid amongst members of staff.

South Wales

5 of their 11 outlets are open with some staff furloughed.

They continue to offer free isolation packs for anybody in a flat with someone who has tested positive. They have now gone cashless but are looking at September before regular business returns. They have applied for funding from the government to get completely rid of disposable coffee cups. They had 800 people on site in the halls before Christmas. 70% of the team are furloughed with key staff at each campus checking diligence. Jason explained that he has been looking after accommodation temporarily.

Wrexham

Vanessa reported that they are in a very similar position to Denbigh – feeding children of key workers and vulnerable children. Some schools do not want any catering staff in whatsoever so at the moment there are no hot meals. The most numbers in one school are around 20. None of the staff have been furloughed.

Cardiff

Annabel has 4 outlets open and no staff furloughed. Residential catering is in a delivered format. For staff safety everything is online so they are delivering about 500 – 600 meals per day. Students are back in residence now. Where less outlets are open staff have been redeployed across campus. Last term they implemented online ordering. Click and Collect and Click and Deliver. This happened much quicker than anticipated. They are now looking at the next academic year.

Jason added that he has also relocated staff. He asked about Takeaway facilities – are students allowed to use the dining areas? At Cardiff everything has been moved to Click and Collect. At South Wales they had allowed students to sit in the dining areas at a social distance, this is mainly for their wellbeing and to get them out of their rooms. The Welsh government has now said that if it is a catered hall, the students are allowed to sit and eat in the dining areas in their social bubbles.

Aberystwyth

1,000 students are now back in the halls but all the rest have been told not to come back. They are now giving a refund for every week that the students are being told not to return. Online ordering and grocery delivery is now open from the LIDL shop and that is all they have until at least mid-February. They are looking to do a 'May Ball' weekend event to try to end the academic year on a high. This will all be held outside, with restrictions hopefully having been lifted by then. Jason asked if anyone plans to have double graduations this year. Bangor are planning double graduation, though Angela is not confident it will proceed. Jeremy remains hopeful that both the May Ball and graduation ceremonies will go ahead. Cardiff were also planning double graduations but are now doubtful that these will go ahead.

7. Ideas for Future Presentations

It was agreed to invite both Lazy Days Foods and LWC in to present at the next meeting.

8. Any Other Business

Angela commented that Harlech have not loaded any Allergen information onto ProcureWizard. Jane will look into this.

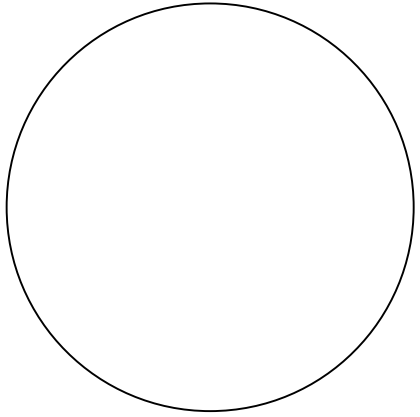
9. Date of Next Meeting

The next meeting will take place around mid-March – exact date to be confirmed.

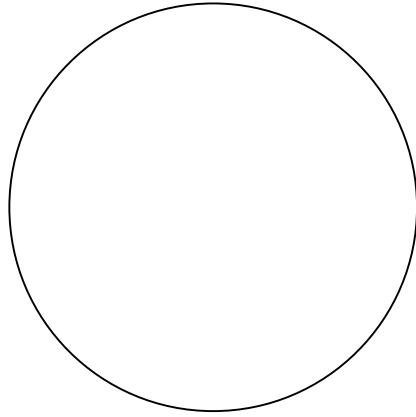
WINE TASTING



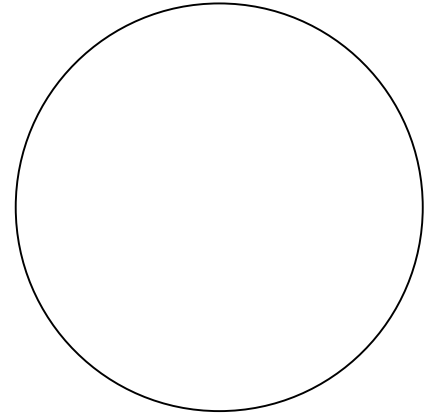
No	Wine Name	Notes
1	B680 Healy & Gray Pinot Grigio The ever popular Pinot Grigio. Crisp and refreshing with fruity aromas and flavours of citrus and apple.	
2	B695 Healy & Gray Zinfandel Rose Bright salmon pink colour and fresh nose of raspberry and strawberry.	
3	B690 Healy & Gray Shiraz Dark brambly fruits and a hint of mixed spice. A light, fruity Shiraz with a mouth-feel that sits somewhere between silk and velvet.	
4	444 Prosecco Serenello Extra Dry 20cl Bottle The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.	



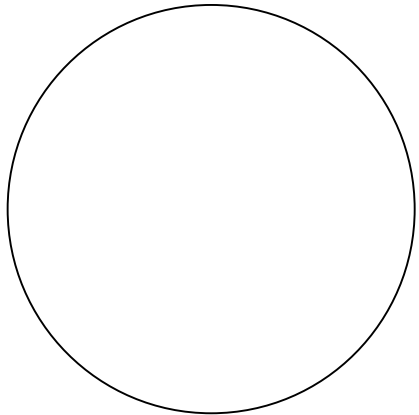
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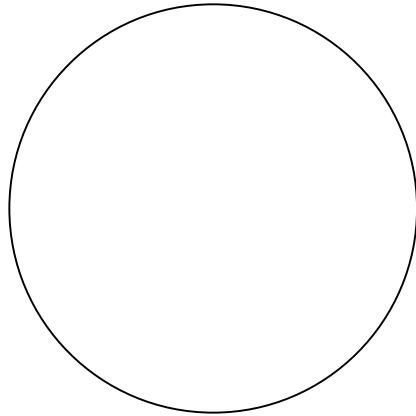
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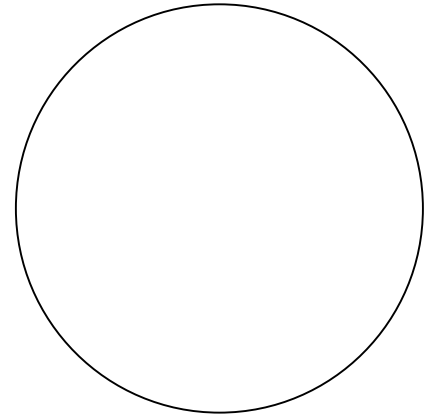
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DESCRIPTION	EXAMPLES								
BONE DRY, DELICATE, NEUTRAL WINES	Frascati, Muscadet, Pinot Grigio, Soave	Light undressed salad E.g. Green salad, Feta Salad	Clam Chowder, Halibut, Herring, Mussels, Oysters, Prawns, Trout	Very light Olive Oil and Fish 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
DRY & AROMATIC	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
JUICY FRUIT DRIVEN, RIPE WINES	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
FULL FLAVOURED, NUTTY WHITES	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
LIGHT REDS	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
JUICY REDS	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
SPICY REDS	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
OAKED INTENSE REDS	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
LIGHT, DRY, SUBTLE ROSÉ WINES	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
FRUITY, JUICY, MEDIUM ROSÉ WINES	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
TRADITIONAL METHOD FIZZ	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
OTHER FIZZ (Tank Method/ Charmat Method)	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

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?"

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