

TUCO North East Regional Meeting

Wednesday 14th April 2021 at 2:00 pm via Teams

MINUTES

Attendees:	Peter Anstess [Chair] Mark Agar Jon Broadhurst Judith Hoyle Joanne Jordan Linda Joyce Sarah McLoughlin Mark Mullaney Hannah Myton-Wright Phil Rees-Jones Anna White	Sheffield Leeds Sheffield Hallam TUCO Leeds Durham TUCO Academy Hull TUCO Cardiff (TUCO Chair) Newcastle College Group
Apologies:	Michaela Booth Rachel Brader Rachael Devlin Steven Hogg Sharon Swales Anita Northing Julia Taylor Julie Tong Chris Whaley	Huddersfield Bishop Grosseteste Durham Newcastle Leeds Beckett Leeds Beckett Newcastle Leeds Lincoln

1. Apologies for Absence

Apologies were as above. Peter welcomed TUCO Chair Phil Rees-Jones to the meeting.

2. Presentation by Pancho Lewis of Too Good to Go (Food Waste App)

3. TUCO Update

There was some discussion around the format of future meetings. Mark Mullaney felt that there was far more benefit in face-to-face meetings and supplier presentations. However, Joanne felt that in future institutions will have a policy on limiting travel. Linda commented that at Durham budgets are being cut and travel is being looked at. Phil felt that the best way forward was with a blended approach with some people attending in person and some attending online. Jon would prefer to have a mix of online meetings for 90 minutes with one face to face meeting per year. Phil felt that each region should make its own decision on the way forward. The advantage of online meetings is that they can be held more frequently.



4. TUCO Academy Update

The Academy has been busy with 27 webinars – 1965 views (live and recorded) the most popular being Natasha's Law in March with 205 attendees. We have had 5 Panel reviews including "New Normal" with 844 views (live and recorded). We have also had 26 Courses delivered online – 172 attendees (Dec-Mar). Up to March 2020 we had 533 assessment passes for compliance courses, we added another 66 up to March 2021, so the Academy has delivered 599 qualifications to date.

The next couple of months are mainly compliance courses, most have the option of an assessment with a qualification (as long as you can let us use a staff member to be an invigilator on our behalf). We also have a new course with an optional qualification based on healthy food and special diets with an introduction to the Menus of change, this will take place on Tuesday 1st June.

We are looking to possibly add **Insights**, which is a great course that analyses team personality and supports the best way of working together, **Edward De Bono's 6 thinking hats** which helps to identify structure meetings and work through strategy creation and **Situational Leadership** which supports Managers and Leaders on how to drive teams forward and create synergy for work processes.

Change Management and Leadership will be added this week for June/July. Please let Sarah know if there are other topics you would like to see in the curriculum.

We have some really exciting webinars coming up: 3 sessions in May with Food for the Brain which looks at:

- General healthy eating for wellbeing
- Eating for Brain Health, long term (protecting against Alzheimer's etc) and day to day concentration (for students, to focus at 1 day conferences)
- Application of principles in food service (attractive menus to encourage healthy eating)

These will be on 11th, 18th, and 27th May. There will be a repeat of Natasha's Law on 9th June. There is also an exciting series we're hoping to be doing with LWC where we will be remotely visiting supplier sites, such as a vineyard and an orchard as part of a food pairing and tasting session. Save the date for a Virtual Plastics Event on Friday 21st May along with a Supplier Innovation day planned for 30th June. A virtual Summer Conference is proposed for the 28th July with the theme of The Road to Recovery 'Build Back Better' (BBB is the UK plan for growth).

We have done an e-Learning case study around the MIND courses. People completed a survey both before and after the short course. There was a marked increase in people recognizing mental health issues in both themselves and others. Peter asked Sarah if face to face courses are likely to be re-introduced any time soon.

5. Procurement Update

Regarding new and renewed frameworks – Meat and Poultry and Milk and Bread are at the Research and Strategy stage. Due back during April and May are New Catering Innovation and Concept Solutions (DPS), Temporary Staff, EPOS Pay to Order, TUCO Delivery App (competitive dialogue). On the Hot Beverage agreement Café Direct will be using Brakes and Bidfood. Bewley's staff are now all back from furlough.



On the DipChem there have been some price increases and Mandy has asked for additional information to justify these. On Soft Drinks, Brakes have increased some prices. The Waste contract expires later this year and Mandy has requested feedback from members on the national strategy. Vending is now a DPS and Hannah requested that members' survey has been sent out and the annual contract review meeting is due to take place in May. New price lists from suppliers will be out at the beginning of May. Alcohol price changes are coming in in April and May. Nicola had put in a request to members for details of additional suppliers of marquees on the Temporary Structures DPS. Bidfood have been overcharging on their Ecolab products – members were asked to contact their Account Manager or Sharon Moore to arrange a refund. Review meetings are coming up on the Grocery and Vegan and Vegetarian in the next couple of months. Regional Commodity Champions are needed for the following frameworks – Milk and Bread; Fruit and Veg; Waste. Hannah asked the group if anyone had a preference when it came to supplier presentations at future meetings.

6. Board Update

Phil reported that most people seem to be trading at around 90% down which has had a negative effect on TUCO as a company. We have been very prudent in the last few years and as a result the company is in a very fluid position going forward. September 2021 will be a key milestone in how that affects TUCO in the future. 2 metres social distancing and blended learning are still very much with us. The summer conference in July will be a virtual one and a decision has yet to be taken regarding the winter conference. There has been much discussion at Regional Meetings around Kinetics vastly increasing their prices and now TUCO is part of the UK working group in conjunction with UCISA and APUC. Anna asked Phil about the results of the recent Members' Survey – this will be covered in detail in the next issue of the magazine. We are looking to work more closely with LACA. This in itself will not directly affect our members but will add another string to our bow. Phil has asked Mike to develop TUCO online further in order to assist members in complying with Natasha's Law and management of allergens going forward. This will/should take preference over any other development work like P2P, that may have been in the development pipeline.

7. Sustainability

Caterquip are offering a recycling service for old equipment – more details can be obtained from Jane Eve – jane.eve@tuco.ac.uk. Some members of the Sustainability Group are working with Friends of the Earth on their Kale Yeah! Initiative and work is ongoing with Menus for Change, Food Waste, WRAP/SRA/Too Good to Go, MSC Accreditation, RSPO and the Greenhouse Gas Calculator. Most members are striving to reduce the amount of meat on their menus.

8. Member Updates

Sheffield Hallam

They only have four outlets open and are taking a maximum of £200 in each of them.



There is a limited amount of practical teaching taking place and an announcement was due today regarding what are the plans for after 17th May. There are very few people on campus and very little visibility there of how the plan is going to work in September.

There is only 50% capacity working on campus and it is planned to turn some offices into social hubs. They have budgeted for a 50% drop in income for retail catering and a 75% drop for hospitality.

Leeds

Joanne reported that the majority of students on site are international students and most of the staff are working from home, with plans for hybrid working going forward. Most staff will not be back on site before June. On the procurement site, there are some big contracts due to expire this year. Hot Beverage is due to expire but they will be renewing their offering. They will also be looking at their Meat and Poultry but during the pandemic period they have not really done any catering contracts. Hannah mentioned that the Further Competition service has been continuing throughout lockdown. Many of the suppliers' Account Managers have been brought back to manage tenders so responses seem to be improving.

Durham

They still have many of their outlets closed and a change of return date to 17th May has made a difference. There were plans for some kind of Freshers' Event in April to be held outside but that is now unlikely to go ahead and the students are missing out on their Student Experience.

Newcastle College Group

Anna reported that some review meetings have been held. Some sites have temporarily closed and some are open but with multiple locations there are marked differences between locations. They are re-tendering the food contracts but there may be further expansion so a DPS model may be favourable. Going forward, they are looking at getting things on track for September.

Sheffield

Peter is looking at opening their bars from 17th May and also at face-to-face teaching. The Village Store is still doing well. They are carrying out pressure testing on the coffee machines and bringing some of the catering team back to do room inspections. Regarding Kinetics, they have been looking at alternative options and are about to make a decision on this.

9. Any Other Business

There was no further business and the meeting was duly closed.

10. Dates and Venues for Future Meetings

A summer meeting will be held online some time end June/early July – exact date to be confirmed.