

TUCO South Eastern Regional Meeting Thursday 8th July 2021 at 10:00 am via MS Teams

MINUTES

Attendees:	Manish Shah [Chair]	King's College London
	Elisa Aylott	University of Essex
	Jacqui Beazley	LSE
	Lisa Connellan	King's College London
	Robert Grimer	Kent
	Judith Hoyle	TUCO
	Sarah McLoughlin	TUCO Academy
	Nicola Mellor	TUCO
	Jemma Morris	RHUL
	Nikhil Santos	St Mary's Twickenham
	Mark Slater	Churchill College, Cambridge
	Darren Tyers	University of Essex
Keith Williams	Kent	
Apologies:	Alison Armitage	Harlow College
	Martin Batt	Reading
	Sabrina Beck	Goodenough College
	Graeme Collie	South Essex
	Karen Gallant	UEA
	Kamil Khoury	Imperial
	Sam McTrustery	Bedford
	Duncan Palmer	UCL
	Ginny Vandebroek	Houses of Parliament
	Matthew White	Reading

1. Welcome and Apologies

Apologies are as above.

2. Presentation by John MacDonald of Excel Vending

A copy of this presentation is included with the Minutes.

3. Member Updates

LSE

Jacqui is working 2 – 3 days on campus and the rest at home. Summer schools are on for nine weeks but with lower numbers than in previous years. They have 3 weeks of receptions in marquees for End of Year celebrations for students in conjunction with PHE.

There will be 3,480 students and parents over 3 days. No social distancing will take place but numbers are limited. They have future bookings for the Executive Programmes in September and this will involve in-person teaching. They had a slow start with bookings for the Halls but are now at just over 90% of capacity. The use of masks is currently under discussion for Front of House staff. There is a Drink Light carbon system on the menus and they are using Data Genie for labelling with Natasha's Law. They are hoping to open up all their restaurants come September.

Royal Holloway

Very little to report.

Queen Mary Twickenham

They have two small groups of summer schools coming in at the end of July/beginning of August. They are also holding Graduation catch-ups for 2020 and 2021 for just under 6,000 people over six days from 17th to 23rd July. There will be a marquee on the lawns and social distancing will be in force. Numbers are looking good for September and there will be face to face teaching but no policy has been decided yet on the use of face masks. They will be signing up for Data Genie for their labelling.

One bar on campus is currently closed for refurbishment so they are looking at introducing alcohol into the café and making it into a café/bar. They are holding some small events at the end of the academic year so that students can say goodbye to their friends.

Churchill College

Mark reported that they have just finished their Graduation week but it was very scaled back with no alcohol and no parents allowed. Most of the staff are working Tuesdays and Fridays and are furloughed for the rest of the week. They do however, hope to be back to normal come September.

Essex

At Essex there are no Graduations and no summer schools or conferences, with the Conference Team completely furloughed. They are very quiet at the moment ready for summer and the staff will continue to work from home at least 2 – 3 days per week. They are looking at their sustainability agenda and are planning to implement Menus of Change - 80% plant-based and 20% meat. For Natasha's Law they have engaged with Plan Glow to set this up. It is anticipated that masks will most likely be a requirement going forward.

Kings College

Manish is very quiet with no Graduations or summer schools. They have made a decision not to hold any events but nothing has been decided yet regarding face masks. They have launched a programme called "Ways of Working" in which everyone does a minimum of 5 days a month on campus, ie one day a week. Numbers are looking good for September and they will be back to face-to-face teaching. They are also looking to sign up for Menus of Change. Mark asked how members are supporting the students in terms of food packages. Essex are providing packs for arrivals from Red List countries. Their food packs contain 3 – 5 days' worth of meals but the food was not very student-friendly so they are now working with Tesco on this.

Kings are working with Plan Glow on Natasha's Law. Mark asked the group what people are doing about pricing as many institutions are taking the opportunity to increase prices. Kings are freezing their prices for the moment as are LSE. Royal Holloway will be bringing in increases in line with inflation but also benchmarking, so that some prices will be frozen.

4. Procurement Update

Nicola reported that tendering has been busy as a lot of the contracts have been extended. Tenders are out for the TUCO Delivery App solution under competitive dialogue. She is currently in the middle of the Temporary Staffing tender with a Go Live date of 1st October and there are some new suppliers on there. Mandy is doing the Food Waste Management re-tender which will be extended until October before we bring in a new Lot for the measurement of food waste. This will be done under the DPS system. Sandwiches will be extended until June 2022 then we will be looking for volunteers for the Tender Working Party for the new agreement. There are a number of ongoing DPS's where new suppliers can be added along the length of the 4-year framework. EPOS is now complete and we are expecting re-submission from The Access Group who were not successful initially. We have new suppliers on the Vending framework and two new suppliers on Kitchen Equipment Maintenance. Catering Innovation and Concept Solutions (CICS) has 10 Lots on there but the Starbucks licence has still not been agreed, however they are already on there for 'We Proudly Serve' under Lot 9. Delice de France and King Asia did not get on the agreement first time but will re-submit in August.

Temporary Structures includes marquees as 2022 is set to be busy with people catching up on Graduations. Two tenders are at the research and strategy stage – Milk and Bread and Meat and Poultry. New price increases have been sent out. Brakes have re-listed some of the Linda McCartney range. Simply Lunch have adjusted their delivery schedule. Matthew Clark have announced that there is no minimum order for TUCO members. Category Manager Kim Ashley has set up a sampling group for new products from suppliers and will shortly be looking for volunteers for this group to sample products then feed back to suppliers. Contract Review meetings coming up in August include Hot Beverage, Vegan and Vegetarian and Grocery, Frozen and Chilled. Nicola asked for volunteers for the Hot Beverage Review Meetings – Manish and Lisa from Kings volunteered to be on this.

TUCO Category Managers have had updated training on NetPositive. Kim and Hannah have met with Friends of the Earth regarding their Kale Yeah! initiative. MSC Audits are being done remotely. Coca-Cola are moving over to all recyclable bottles on their 500 ml or less in September.

5. TUCO Academy Update

The first quarter of this financial year has been busy for the Academy. 4 webinars took place and are averaging between 70-80 views. We had 15 courses with 149 attendees, with an average of 10 but we have had classes of up to 20. We hosted 2 online events – Plastics Day in May with 40-120 views on each of the 8 sessions and Innovation Day in June with 30-60 views so far on 18 sessions. Some enquiries are still coming in around regional courses but these must have a minimum of 8 delegates.

Regional courses we offer

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|---|---------------------|
| • Level 4 refresher course | Level 2&3 Allergens |
| • Level 2 & 3 Food Safety | Level 2 HACCP |
| • Level 2 Customer Services | Change Management |
| • Level 2 Healthy Foods and Special Diets (Nutrition) | Leadership |

The ones beginning with a level can be delivered as qualifications.

After July we can also offer:

- Level 1 award in Awareness of First Aid for Mental Health (RQF)
- Level 2 award in First Aid for Mental Health (RQF)
- Level 2 award in First Aid for Youth Mental Health (RQF)
- Level 3 award in Supervising First Aid for Mental Health (RQF)

We are looking to have 4 webinars over the next quarter or so, one on Calorie Labelling and 3 from The Food People on Food Trends. Sarah will be doing an Instructor's Course for Mental Health First Aid so we will then be able to offer this for between £10 and £25. We are also looking to expand the curriculum offer with further courses potentially including menu engineering, mastering your motivation, presentation skills and mentoring.

The main event of the year though is the Summer Conference – taking place online this year on Wednesday 28th July. This year's theme is Build Back Better, focusing on post-pandemic recovery. The Agenda includes sessions on The Gut Stuff, Menus for Change and The Technological Road to Recovery. Our keynote speaker will be Andy Cope from The Art of Brilliance to talk about Mental Wellbeing. There will be a social event with the TUCyO Olympics in the evening.

6. Board Update

Manish reported that 16 new members have recently joined us. FoodBuy have continued to approach TUCO members. The company have suffered financial losses of just under £800K which, although substantial, is not as bad as expected. The Academy is looking to work with several members to promote 'Menus of Change' and this is one of the topics of main interest to the Sustainability Group.

7. Any Other Business

Manish reported that Kings will be getting all staff back by the end of July so that no-one will be on furlough any longer. LSE will be carrying on with this until the end of the scheme but only a small number of staff are still furloughed. Essex are already working with Plan Glow on calorie labelling. Jacqui asked what people are doing about their Halls of Residence and the common areas in there. At Queen Mary, everything will open as normal including the common areas but each floor will be divided up into 'Bubbles' in case of isolation. Bubbles will be colour-coded on their ID cards and all Bubbles have to eat together. At Kings no restrictions are planned and everything is due to be back to normal come September.

8. Date of Next Meeting

No date has as yet been confirmed but this will probably be early September.

Deposit Return Scheme



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Director

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Deposit Return Scheme



**BUY DRINK
PAY DEPOSIT**

Cans, PET
plastic or glass



**TAKE BACK TO
ANY OUTLET
THAT SELLS DRINKS**

Take back can be by
machine or at the counter



**DEPOSIT
RETURNED TO
SHOPPER**



**BOTTLES &
CANS RECYCLED
& RE-USED**



Retailers charge deposit and take back containers from shoppers - reimbursed by DRS Scheme Administrator - **20p goes full circle**

Return Points

Scotland's Deposit Return Scheme is due to go live on 1 July 2022.
The rest of the UK are set to follow in 2023

Handling Fee

- All businesses acting as a return point will receive a handling fee to cover the costs of participating in the scheme. If you sell drinks to take away.
- Waste management costs are reduced as the majority of containers will not be placed in bins as they will be collected via the DRS.

Collections

- The scheme administrator(s) will be responsible for collecting empty containers for recycling from all return points and on-site consumption businesses. This will be done free of charge: a saving for those businesses currently paying for the removal of containers by waste management companies.

Why use Reverse Vending as a solution

The nominated authority within each council decides on how they wish to proceed.

► **Benefits of having an RVM (Automated) against Manual Handling.**

- Under the latest government scheme, companies investing in qualifying new plant and machinery assets will benefit from a 130 per cent first-year capital allowance. This upfront super-deduction will allow companies to cut their tax bill
- No rates on the floor space
- Minimum handling fee of 2.5p for RVM
- Maximum Handling fee of 1.2p for Manual Handling
- Based on 2.5p per drinks container collected it would require approximately 2500 containers per week to cover the lease on an RVM

	Automated Return Point	Manual Handling
Staff time dealing with returns	Minimal - customer self serve	Each container manually hand scanned
Storage of materials for collection	Compacted to decrease footprint	Uncompacted bottles to be stored - higher floorspace/storage area required (uncompacted containers which are mostly air)
Pandemic Consideration	minimal contact with staff and therefore lower risk to staff and	Risk to staff, risk to customers of transmission
Data handling	Automatic returns to DRS administrator	Arrangements to be confirmed
Handling Charge back to retailer	2.5p per container	1.2p per container

Reverse Vending in Education

- Direct benefits for reducing litter in schools and surrounding areas
- Pupil and Staff engagement is high
 - Eco Schools Green Flag initiative
 - Increasing focus on recycling
- Pupils see this level of automation as natural
- Lack of catering staff time to process manual return point
 - Catering periods are limited as is and little scope to carry out manual return during break
 - Income from manual return is lower than automated return point
 - Ability to locate RVM to drive footfall/manage flow of people in the setting
- Floor space used is minimal (similar to traditional vending solution)

St Andrew's and St Bride's pupils lead recycling revolution



Glasgow Evening **Times**

A SECONDARY school in East Kilbride is the first in the country to install a 'reverse' vending machine.

In less than a fortnight the pupils of St Andrew's and St Bride's High School have recycled almost 3000 cans and plastic bottles as part of the pilot project instigated by South Lanarkshire Council