

## TUCO Midlands Region Virtual Meeting

Monday 21<sup>st</sup> March 2022 at 3:00 pm at the University of Leicester

### MINUTES

<b>Attendees:</b>	Stuart Ruty [Chair]	Wolverhampton
	Rob Bean	Leicester
	Gavin Brown	Leicester
	Bob Crossley	Nottingham
	Li Davies	TUCO
	Mark Gane	Leicester
	Hayley Hall	Loughborough
	Judith Hoyle	TUCO Secretary
	Chris Jarram	Nottingham
	Gagan Kapoor	Loughborough
	Anthony Midgley	Leicester
	Hannah Myton-Wright	TUCO Category Manager
	Nicola Penn	Nottingham
	Amanda Pettingill	Nottingham
	Richard Plummer	Leicester College
	Clive Singleton	Warwick
	Audrey Taylor	Wolverhampton
	Matthew Thorpe	Harper Adams
<b>Via Teams:</b>	Julie Blenkarn	ULHT
	Sarah McLoughlin	TUCO Academy
	Aidan Nunn	ULHT
	Wayne Rodger	ULHT
	Dawn Vincent	Stoke College
<b>Apologies:</b>	Dan Brazill	Loughborough
	Kate Glynn	Aston
	Mike Guest	Halesowen
	Kevin Herbert	South City College
	Ivan Hopkins	Nottingham Trent
	David Nuttall	Harper Adams
	Louise Sherratt	Birmingham

#### 1. Apologies for Absence

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

#### 2. Minutes of the Last Meeting

These were taken as agreed.

### 3. Presentation by Bushra Alsalehi of VFC Foods

### 4. TUCO Board Update (Amanda Pettingill)

Amanda reported that the Board had met the previous week and the main discussion was around the Strategy Document 2019 – 2024. COVID had got in the way of this so we have not had the opportunity to push forward on some of the KPIs that were there. Most of the KPIs are relevant for now but we will bring forward the review date of the Strategy from 2024 to 2023. We will start the Member Survey at Conference and will then do a TUCO Board and Staff Away Day to produce a new Strategy in 2023. We have also completed a Staff Satisfaction Survey around office vs home working. We are looking to find similar office premises so that we have a base as there is value in coming together. David Nuttall recently retired from the Board at the end of his tenure and has taken up a position on the CUBO Board, with the lead on Sustainability. Stuart commented that he has not seen any decrease in the level of service whilst the Team have been working from home.

Gagan gave further details on the new TUCO Delivery App with Order Pay. Most of the 'behind the scenes' stuff is ready and we are now looking at the cyber security side of things. When the security checks are complete, it should be ready in May. This can also be used in outlets. They are looking to put it into offices and meeting rooms etc. This would not be in place of hospitality ordering as that is very different.

On the subject of Conference and Competitions, we recently sent out a survey with one question on staff rates of pay and a further one on whether members can spare staff to be out of the business for a few days to enter competitions. Conference is still going ahead in July and sales of stands to suppliers are going well. The results of the survey on pay will be out during the last week of March.

Menus of Change Strategic Partnership – Reading are moving forward with this under Matt Tebbit. We have a study tour planned for June visiting the Menus of Change Conference in New York state. We have managed to get discount on the tickets which cost around \$1,000 so the total cost of the tour will be £995.

Natasha's Law – we are looking to work with the Foundation to get the important message across in terms of Allergen information.

As a member of the Audit Committee, Gavin reported that TUCO losses have been managed well. We are budgeting to return to 70% of pre-COVID income and most people seem to be budgeting around this figure. Hybrid working will be the norm going forward. The Auditors gave us a clean bill of health and stated that digital working is easier to audit. TUCO membership is changing in that, in our Top 10 list of high spenders, six of them are Local Authorities.

Gagan asked the group that if anyone has any downtime with ProcureWizard, please flag this up with TUCO and Nicola commented that this is happening more regularly.

Loughborough have been having issues accessing ProcureWizard and keep getting time-out errors or it is just continuously looping.

## 5. Procurement Update

We have two new Team members, Li Davies and Natalie Phillips to replace Carys and Kim. Li will manage Sandwiches and Kitchen Equipment Maintenance and Natalie will be responsible for Meat and Poultry, DipChem and Catering Light and Heavy Equipment. Tenders being worked on at the moment include:

- TUCO Delivery App went live on 2<sup>nd</sup> December and was awarded to OrderPay
- Temporary Staffing started 1<sup>st</sup> October
- Meat and Poultry went live 1<sup>st</sup> January
- Milk and Bread commenced 24<sup>th</sup> January

Frameworks being renewed:

- Fresh Fish and Seafood
- Fruit and Veg (slight delay with the use of STS)
- Design and Installation – out for SQ submissions
- Sandwiches returns due back in April and due to go live on 1<sup>st</sup> July
- Soft Drinks has been extended to 1<sup>st</sup> September

## DPS Updates

EPOS has 3 new suppliers on there. Food Waste Management is now a DPS. CICS has new suppliers on there including Change Please and talks are ongoing with Pizza Plus and Caffee Nero. The next window for evaluation of returns will be 18<sup>th</sup> May. We are still looking at providing a route to market for the premium brands ie Pret, Costa etc and are looking to get a set of documents together. Costa are already on Lot 10.

A few more suppliers have been added onto the KEM. Contract review meetings have been carried out on Soft Drinks, Vending, Catering Light and Heavy and Alcohol. The minutes for these meetings are available on the website.

## Price Changes

These changes are since we last met which include Cost of inflation; raw materials; shortfall in harvested crops; transport and shipping costs; duty; cost of living (National Insurance/minimum national wage). We are expecting an influx of additional changes due to fuel hikes (28p per litre increase over 9 days) and raw materials impacted by the War in Ukraine.

**DIPCHEM** – The annual price increase was due in December. Some suppliers have deferred prices such as Bunzl who are currently uploading a new agreed price list and Diversey.

**Soft Drinks**- Annual price increases received in October. Again, some suppliers deferred such as CCEP.

**Convenience Retail**- Bi-annual price increases received in January 2022. Expect to see significant increases.

**Alcohol** – most suppliers have submitted new pricing effective from March/April. Looking at 4-6.5% increases on basket of goods.

Wine shortages coupled with demand is going to see prices increase. Expect shortages of New Zealand Sauvignon Blanc, Pino Grigio, Burgundy & Chablis. Customers will need to be flexible going forward on the wine varieties they buy – especially with entry level wines. £2.23 duty protection on wine (currently under review) and will be devastating for the sector and won't reduce prices like the government are saying.

**GFC** - New price lists from all by 1<sup>st</sup> January 2022. Expect to see significant increases.

- Blakemore – 4% Cost to serve plus manufacturers increases
- Brakes – 3.2% Cost to serve plus manufacturers increases
- Harlech – Overall 4.6% across TUCO spend
- Philip Dennis – Overall 2% across TUCO spend
- Bidfood – 2% cost to serve plus manufacturers increases
- H N Nuttall – 3.1% overall

**Hot Beverages** – New pricing due from all 1<sup>st</sup> January 2022. Expect to see significant increases.

- Bewleys – Overall 18% against coffee & 9% on syrups/teas/ancillary/snacks (5% on syrups)
- Tchibo – Overall 21% against coffee & 10% on everything else.

**Vegan and Vegetarian** – None reported

**Fresh Fish** – All 3 suppliers have submitted new pricing for March.

**Catering Light & Heavy** – impacted by soaring raw material costs like Stainless Steel (39%) Aluminium (51%) Churchill products will be around 2.25 times higher than 2019/20 due to soaring energy costs, clay, labour, packaging. Mirrored by other manufacturers. Again due to fuel hikes, expect more increases on crockery!

**Sandwiches and Associated Products** – Sandwich King has put price of the egg related products up due to their egg price has gone by 50%. It was caused by shortage of eggs due to Avian Flu outbreak across the UK & Europe which has seen over 2 million laying birds culled.

**Milk & Bread** – Expect hikes on bread lines due to the price of wheat affected by War in Ukraine.

**War in Ukraine** – In terms of what action is being taken by TUCO in response to sanctions on Russia.

- Credit Safe have been approached by NEUPC. Details of all UKUPC Framework appointed suppliers have been provided. Credit Safe are running a report, free of charge, to identify the percentage of Russian involvement in the supply chain. Data should be available next week. At this stage it is not known what the report will look like and what information can be shared. NEUPC have asked for details of a charging mechanism in case the information is required in a different format.
- Will be contacting suppliers, for most impacted commodities - to comment on supply chain impacts coming from the Russian invasion of Ukraine

Amanda asked if members are passing the price increases on to customers. Nottingham are increasing their prices in April and will bring a further one in in August for the new academic year. Wolverhampton have had to put prices up on coffee but Leicester on the other hand are hoping to maintain prices and decrease the margin. Nicola Penn has had difficulty on the KEM framework with the number of suppliers on InTend and on the Milk and Dairy has had trouble getting suppliers to respond to the mini-competitions on this.

Amanda remarked that on the Estates side, they are finding that construction companies are moving away from doing tenders.

The TUCO Sustainability Group met on 10<sup>th</sup> March and we are looking into a swap shop for equipment. The MSC scheme is still operating. On the subject of carbon reduction vs offsetting, Hannah asked if any members have directives in place to offset ie reduce travel. Leicester are about to launch a salary sacrifice scheme for electric vehicles. Nottingham are looking at a travel policy. On NetPositive, 195 suppliers out of a possible 286 are now using this.

## 6. Academy Update

We are continuing with online webinar courses at the moment with support from our invigilators. Sarah will be starting to deliver some face-to-face compliance courses as well as Mental Health. Bespoke courses can be held for a minimum of 7 or 8 people or more and we can offer online or in person. Level 3 and 4 Refresher courses are coming up and charged at cost price of certification. 5-Day courses cost £99 inclusive of everything. Debra Adams will be running a couple of finance course – Finance for Non-Financial Managers and Cost Control for Food and Beverage Managers, which will be split over two days. Other courses include Project Management, Report Writing and Food Photography.

Study Tours have started up again last week with the Vegan and Vegetarian one in Newcastle. A further tour will be held in London at the end of March with 18 people booked onto it. Going forward we are looking at a couple of UK-based study tours and one European tour. We will continue with webinars, which can either be watched live or at a later date. We will also be holding a food waste one in conjunction with WRAP. There will be a plastics update with the change in legislation, a Tech Day and a session on ‘cultivated meats’.

The Menus of Change Steering Group have met twice to look at resources available for members interested in adopting the 24 principles.

There will be some online learning with the CIA and a couple of weeks on site in the USA. We will also be working with their Culinary Team to delivery a Culinary Training Programme. We will be setting up a Recipe Bank on the TUCO website. The Menus of Change Leadership Conference takes place from 14<sup>th</sup> to 16<sup>th</sup> June at Hudson Valley including a tour of the CIA. Delegates will arrive back in the UK on 18<sup>th</sup> June with their last night spent in New York to check out different food and beverage trends.

We will be producing a set of Sustainability Insights podcasts which showcases members initiatives. Members signed up so far include Winchester – package-free shop, beef removed from the menu completely; Chester – garden to table and beekeeping and Reading – local suppliers particularly breweries. These podcasts will be limited to members and will not include suppliers.

## **7. Forum Activity**

Main topics on there at the moment are EPOS Systems and Savoury Platter providers (this should help with staffing problems). Several members have had issues with sandwich suppliers, particularly Real Wrap. This will be addressed under a separate meeting with members.

## **8. Member Updates**

Warwick will be the location for the Athletes' Village in the Commonwealth Games and Clive gave a detailed presentation on the arrangements for this, taking place in July. A copy of his presentation is included with these Minutes.

Whilst the Commonwealth Games is a big event on its own, the wheels at Warwick keep moving generally. Retail development main event is the opening of Warwick Arts Centre last year and then this month the opening of Benugo. Next month sees a new Caffé Nero, with further concessions coming later this year.

Catch up graduation and normal graduation – catch up is slightly different, being held in a large translucent style marquee and then food, drink, entertainment/fairground rides all on an area called Windmill Hill.

They have signed up with Kafoodle (Recipe database system) which will support all things - allergens, nutrition etc and they are looking at Carbon Management now.

There had been verbal discussion and on the TUCO Forum on looking at working with suppliers to develop their Platter offer. They are also looking for a prepped poached egg supplier, a good frozen yoghurt (not the Brakes non-branded one) and a fresh pasta supplier.

## **9. Any Other Business**

As there was no further business, the meeting was duly closed.

## **10. Date of Next Meeting**

As this meeting included a networking event, the summer meeting will be a virtual one via Teams. Date to be confirmed (June/early July).

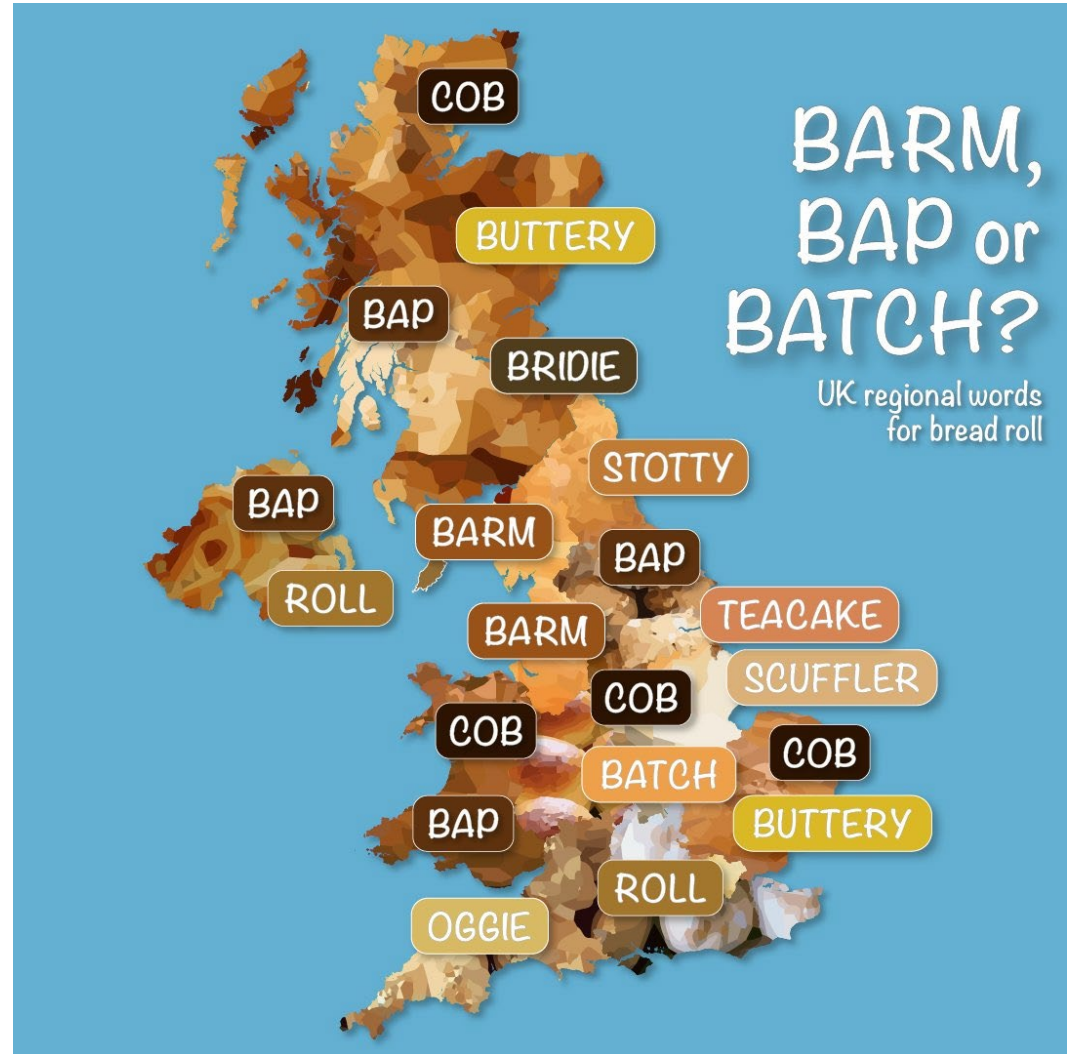


# INTRODUCING BIRMINGHAM 2022

**BIRMINGHAM  
2022**

commonwealth  
games 

November 2020





## Warwick's Purpose

*The Birmingham 2022 Commonwealth Games are taking place 28 July - 8 August 2022 in towns and cities across the West Midlands. The Games provide the opportunity to showcase the region's ability to thrive in the global spotlight, following hot on the heels of Coventry City of Culture 2021. Over 12 days, 4,500 athletes from 72 countries will compete across 14 competition venues. University of Warwick be hosting one of the athletes' villages, with close to 2,000 competitors making use of our campus facilities from 22 July to 10 August inclusive.*

- Athlete Village
  - Athlete Dining
  - Workforce
  - Grab and Go
  - Games Family Village / Hospitality
- Other AVs
  - University of Birmingham
  - Metropole
  - Stratford Holiday Inn

## Dates and what's on

- CGW - Summer 2022
  - Set up June / July
  - Main dates
    - 16 July – 13 August
    - Exclusive 22 – 10 August (red Line)
    - Opening Ceremony 29 July / Closing ceremony 8 August
- West Midlands Police
- Other events
  - Graduation (normal and catch up) 18 – 27 July Main / catch up 8 – 15 July
  - ICG – Thursday 11 – 16 August
  - Kitacon
  - BAPs (2 weekends)
  - Conference Centres



# What is a CG Village

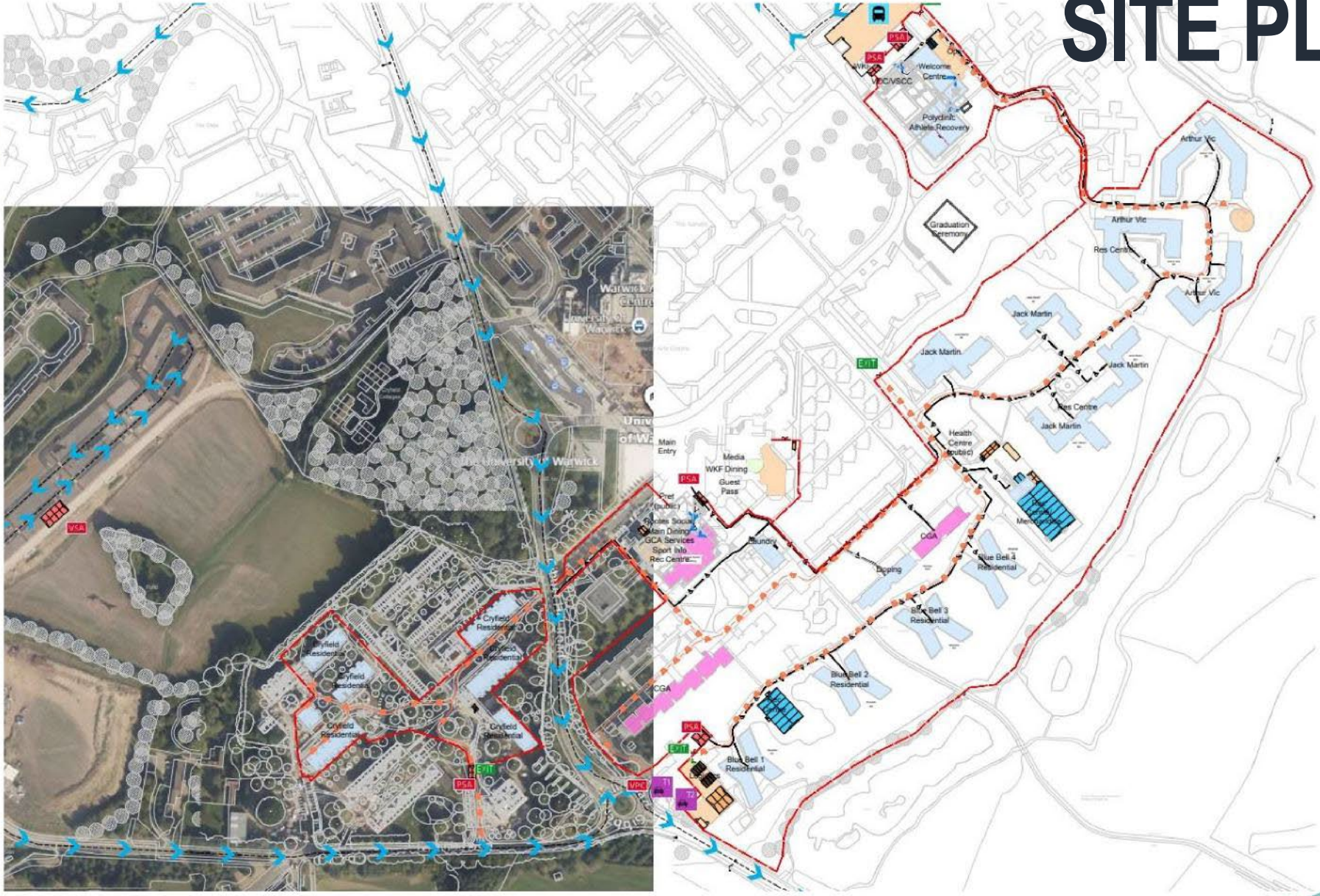
**The Commonwealth Games Village (CGV) is:**

- **One of the most complex operation of the Commonwealth Games.**
- **Home of the athletes and team officials provided by the OC for the duration of the Commonwealth Games.**
- **The focal point of the athletes' lives while preparing for competition in the final weeks and during competition itself.**
- **The headquarters for each CGA Team delegation during the Games.**
- **An expression of the hospitality being offered by the Host Country/City to the athletes and CGAs which should provide a comfortable, functional, safe and enjoyable environment.**

# What's in a Village



# SITE PLAN



# 72 CGAs (17 CGAs and 55 NOCs)

Americas	Asia	Africa	Caribbean	Europe	Oceania
The Bahamas	Bangladesh	Botswana	Anguilla	Cyprus	Australia
Bermuda	Brunei Darussalam	Cameroon	Antigua and Barbuda	England	Cook Islands
Belize	India	The Gambia	Barbados	Guernsey	Fiji
Canada	Malaysia	Ghana	Cayman Islands	Gibraltar	Kiribati
Falkland Islands	Maldives	Kenya	Dominica	Isle of Man	Norfolk Island
Guyana	Pakistan	Lesotho	Grenada	Jersey	Niue
St Helena	Singapore	Malawi	British Virgin Islands	Malta	Nauru
<b>TOTAL 7</b>	Sri Lanka	Mozambique	Jamaica	Northern Ireland	New Zealand
	<b>TOTAL 8</b>	Mauritius	Saint Lucia	Scotland	Papua New Guinea
		Namibia	Montserrat	Wales	Samoa
		Nigeria	St Kitts and Nevis	<b>TOTAL 10</b>	Solomon Islands
		South Africa	St Vincent and the Grenadines		Tonga
		Rwanda	Turks and Caicos Islands		Tuvalu
		Seychelles	Trinidad and Tobago		Vanuatu
		Sierra Leone	<b>TOTAL 14</b>		<b>TOTAL 14</b>
		Swaziland			
		United Republic of Tanzania			
		Uganda			
		Zambia			
		<b>TOTAL 19</b>			



# ACCREDITATION

- **Identify eligible participants**
- **Security Risk Assessment**
- **Access to venues/area based on their official role/function**
- **Access areas in a safe and orderly manner**

# CLIENT GROUPS

Client Group	Service	Comments
Athletes and Team Officials	Main Dining 2000 plus	Breakfast 06:30 – 09:30 (TBC) Lunch 12:00 – 14:00 (TBC) Dinner 17:30 – 21:00 / 24:00 (TBC)
	Grab and Go	“Pret a Manger” style offer Food trucks Vending machines
	Athletes Lounge / Welcome Centre	Refreshment station Snacks
	Workforce	Breakfast / Lunch / Dinner / Overnight
		Hospitality - ITVs Independent Training Venues – WMP – Chef de Mission



# Use Allotment to establish daily peaks

CLIENT NUMBERS		PRE GAMES							COMPETITION PERIOD											
		Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	
Date		22/07/2022	23/07/2022	24/07/2022	25/07/2022	26/07/2022	27/07/2022	28/07/2022	29/07/2022	30/07/2022	31/07/2022	01/08/2022	02/08/2022	03/08/2022	04/08/2022	05/08/2022	06/08/2022	07/08/2022	08/08/2022	
Normalised Distribution (%age of Peak Day - 31st July)		11%	36%	52%	64%	71%	83%	92%	95%	99%	100%	94%	93%	92%	82%	78%	76%	69%	63%	
Athlete and Team Official (JAN 2021)		309	983	1405	1742	1938	2275	2500	2584	2697	2725	2556	2528	2500	2247	2135	2079	1882	1713	
Athlete Dining																				
80%	Breakfast (5am - 10am)	247	786	1124	1394	1550	1820	2000	2067	2158	2180	2045	2022	2000	1798	1708	1663	1506	1370	
75%	Lunch (11.30am - 3pm)	232	737	1054	1307	1454	1706	1875	1938	2023	2044	1917	1896	1875	1685	1601	1559	1412	1285	
95%	Dinner (5pm - Midnight)	294	934	1335	1655	1841	2161	2375	2455	2562	2589	2428	2402	2375	2135	2028	1975	1788	1627	
10%	Overnight (Midnight - 5am)	31	98	141	174	194	228	250	258	270	273	256	253	250	225	214	208	188	171	
Total		804	2555	3654	4530	5039	5915	6500	6718	7013	7086	6646	6573	6500	5843	5551	5405	4894	4453	

Traffic Model (not uptake)	PRE / POST GAMES	COMPETITION																		
Dwell Factor 45 min	1.5	1.5	<400	>400, <600	>600															
Breakfast			MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin	MDin
5:00 - 5:29	5%	5%	19	59	84	105	116	137	150	155	162	164	153	152	150	135	128	125	113	103
5:30 - 5:59	10%	10%	37	118	169	209	233	273	300	155	162	164	153	152	150	135	128	125	113	103
6:00 - 6:29	10%	10%	37	118	169	209	233	273	300	310	324	327	307	303	300	270	256	249	226	206
6:30 - 6:59	15%	20%	56	177	253	314	349	410	450	620	647	654	614	607	600	539	512	499	452	411
7:00 - 7:29	15%	20%	56	177	253	314	349	410	450	620	647	654	614	607	600	539	512	499	452	411
7:30 - 7:59	15%	10%	56	177	253	314	349	410	450	310	324	327	307	303	300	270	256	249	226	206
8:00 - 8:29	10%	10%	37	118	169	209	233	273	300	310	324	327	307	303	300	270	256	249	226	206
8:30 - 8:59	10%	5%	37	118	169	209	233	273	300	155	162	164	153	152	150	135	128	125	113	103
9:00 - 9:29	5%	5%	19	59	84	105	116	137	150	194	202	204	192	190	188	169	160	156	141	128
9:30 - 10:00	5%	5%	19	59	84	105	116	137	150	155	162	164	153	152	150	135	128	125	113	103

## Assumptions

- 20% 'kill rate on seating'
- 45m dwell time for breakfast
- 60m dwell time for lunch / dinner
- 80% breakfast / 75% lunch / 95% dinner / 10% overnight
- 40% of residents will use Grab and Go at breakfast a further 20% at lunch
- Apply Event Schedule / Training Schedule to model e.g., rugby eating at Coventry
- Better inform regards to food production and labour rostering
- Enable us to better manage costs
- Includes an element of Meal Vouchers and Non residential vouchers



VIL Alignment with assumptions



Meal Voucher Process

# Focus on Athlete Dining



Cleaning between Services



Eight Day Rotating Menu



Global Menu



24/7 During Games Time  
\*AD and G&G



Service Time Consistency



Menu Consistency



Assisted and Self Serve / Self Clear



Nutritional Information



Allergen Information



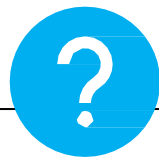
Reduce Food Wastage



Pragmatic to Competition / Late Running



Competition and Team Allotment



8 Day Menu Planning



# Athlete Dining Operating Times

Period	Breakfast*	Lunch*	Dinner*	Overnight*
Bump in Saturday 16 <sup>th</sup> July – Thursday 21 <sup>st</sup> July 2022	Not Required	Not Required	Not Required	Not Required
Pre- Games Friday 22 <sup>nd</sup> July – Thursday 28 <sup>th</sup> July 2022	06:30 – 09:30	12:00 – 14:30	17:00 – 21:00	24.00 – 06.30
During Games Friday 29 <sup>th</sup> July – Monday 8 <sup>th</sup> August 2022	05:00 – 10.00	11:30 – 15:30	17.00 – 24:00	24:00 – 05.00
Post Games Tuesday 9 <sup>th</sup> August – Wednesday 10 <sup>th</sup> August 2022	06:30 – 09:30	12:00 – 14:30	17:30 – 21:00	Closed

- Standard items available throughout Breakfast, Lunch, Dinner e.g. beverages, fruit, salads, pasta, rice
- Breakfast – a largely static offer with specialty dishes exchanged daily
- Lunch & Dinner – an 8 Day Cycle, main courses change daily
- Note ability to satisfy last minute competition changes



**Are we comfortable pre and post games timings?  
Soft opening 16<sup>th</sup> – 21<sup>st</sup> July?**

# Kitchen Route Plan & Delivery



## Rootes Athlete Dining Ground Floor



## Fusion Bar Athlete Dining



- Self sufficient space to produce B,L,D
- Some additional equipment may be required for delivery
- Some food items may first be handled via the main ground floor kitchen

- Ground floor kitchen adjacent to main goods in
- Well equipped space with good mix of catering equipment
- Service lift operation to the 1<sup>st</sup> floor Rootes restaurant
- Intercom system for communication between the two floors
- All food will be bulk prepared, chilled, heated and hot held for each service period



**Internal “Milk Run” schedule TBC**



# Athlete Dining menu

- **Breakfast**
- **Lunch**
- **Dinner**
- **Overnight**
  
- **20 Categories**
- **200 Dishes / Items**
- **Commonwealth inc AASP**
- **Tasting**



JUICE 100%

Menu board with a grid of items and prices.

Menu board with a grid of items and prices.



Menu board with a grid of items and prices.



Menu board with a grid of items and prices.



Menu board with a grid of items and prices.



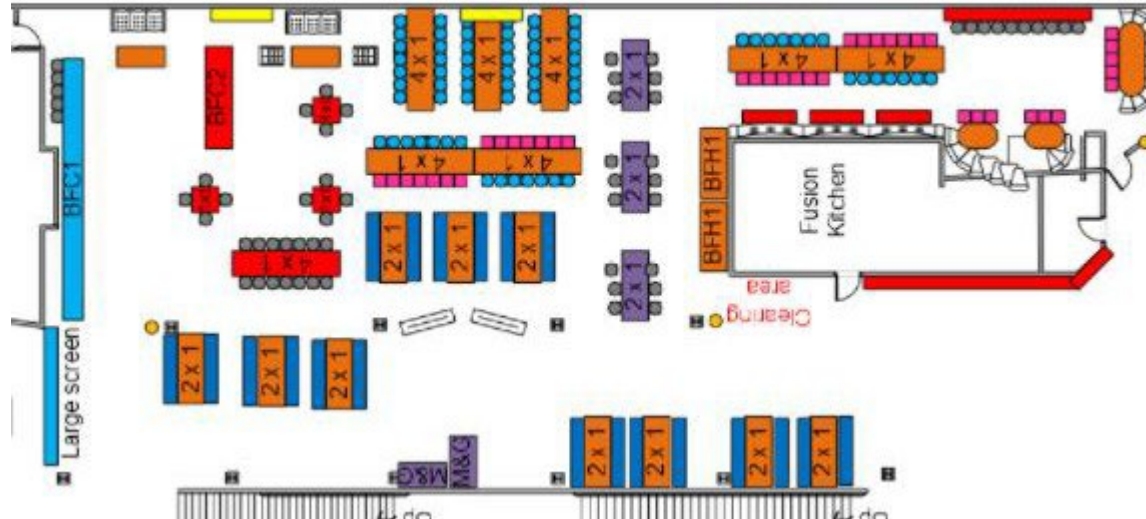
# Route Plan & Delivery



	key at bottom					
4.26						
5.11	Am	Grill food for day 1 prepare for day 2	up to 400	2 x Chef de partie	07:00-15:00	Sirloin Steak, Turkey medallion, ,BBQ chicken Leg
5.12	Am	Cook food for day 1 prepare for day 2. Items in red, defrost and finish (pre-made and blast frozen)	up to 1400	3 x Chef de partie	07:00-15:00	Spiced Slow cooked shoulder of lamb - Chicken & mushroom Pie
5.13	Am	Cook food for day 1 prepare for day 2	up to 2000	4 x Chef de partie	07:00-15:00	Grilled Swordfish steak, Smoked haddock & cheese fishcakes
5.14	Am	Cook food for day 1 prepare for day 2. Items in red, defrost and finish (pre-made and blast frozen)				Shepherdess pie, Baked stuffed Portobello mushrooms with tomato & pesto
5.15						
5.16	Pm	Cook food for day 1 prepare for day 2. Items in red, defrost and finish (pre-made and blast frozen)	up to 400	2 x Chef de partie	15:00-23:00	Roast sirloin of beef, Yorkshire pudding, roast gravy - Cajun spiced Turkey escalope
5.17	Pm	Grill food for day 1 prepare for day 2	up to 1400	3 x Chef de partie	15:00-23:00	Lamb leg steak, lemon and herb chicken fillet, piri piri pork loin steak
5.18	Pm	Cook food for day 1 prepare for day 2	up to 2000	4 x Chef de partie	15:00-23:00	Plaice fillet paupiette, spinach & white wine sauce - Baked whole trout
5.19	Pm	Cook food for day 1 prepare for day 2. Items in red, defrost and finish (pre-made and blast frozen)				Sweet & Sour Quorn, Sweet potato and butternut squash tagine

- Received a detailed production plan which provides confidence
- Daily activity, split for shift cover and times

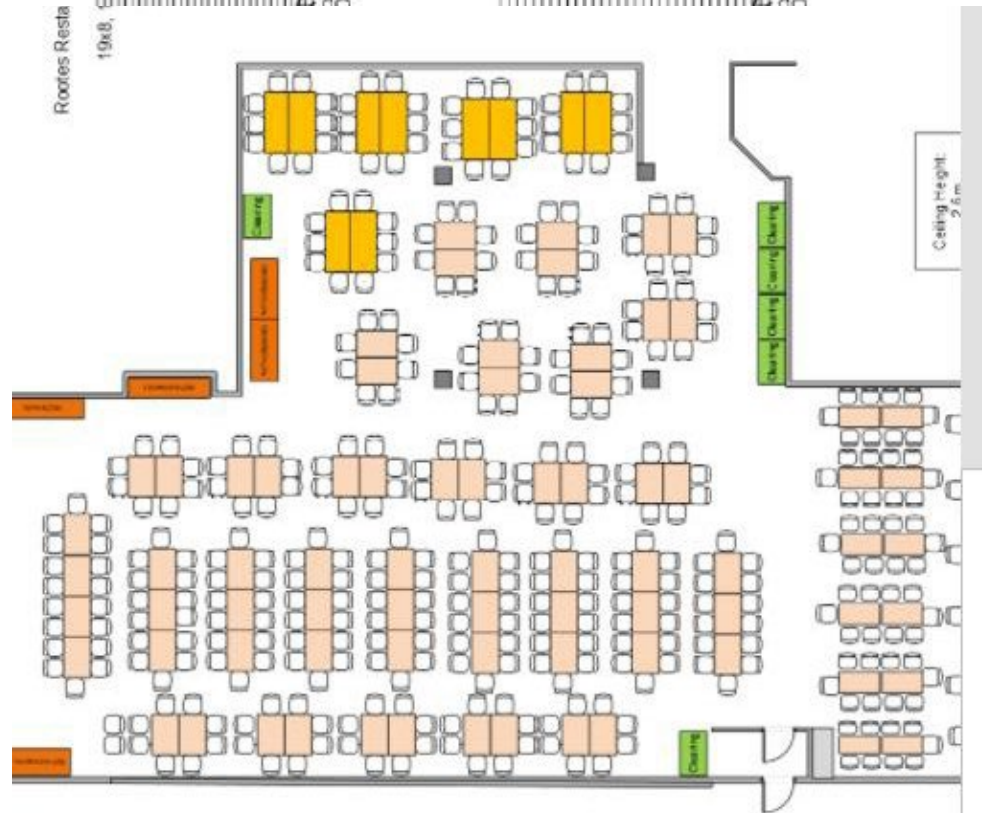
# Seating Capacity



Rootes c450 seats  
Bar Fusion c270 seats  
720 Total Seats

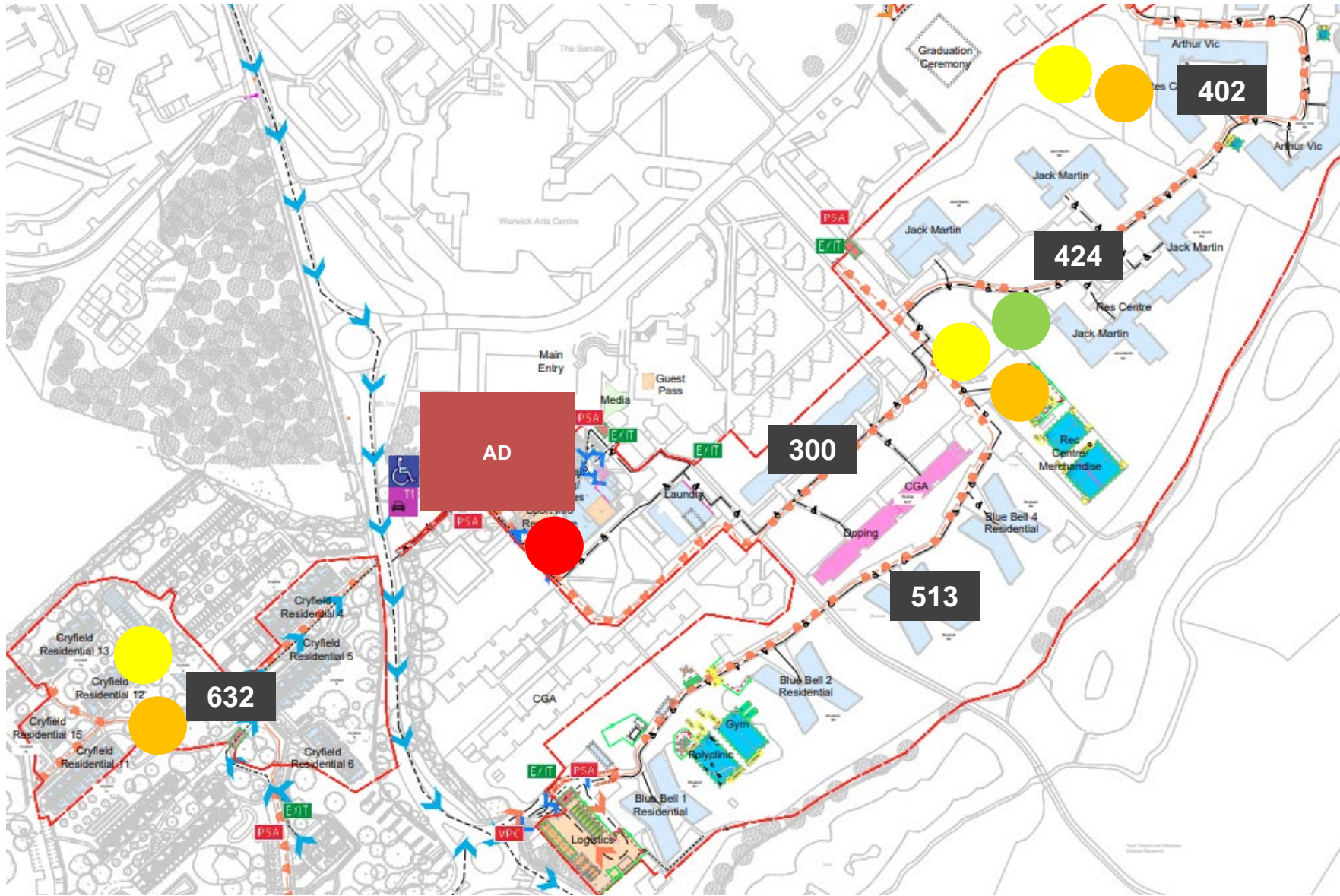
2063 Dining Max Profile  
34% capacity Vs profile

Rootes re-set 3 ½ times  
Fusion re-set 2 times



Seating assumptions





# CGW Layout

-  Mobile Coffee Carts
-  Static Food Offer
-  Athlete Dining
-  Rooms
-  Bag Drop
-  Food Van (Pizza)

5.19 ICE PROVISION

5.19.1 Forecasted Ice Requirements

The table illustrates the requirements of cubed and crushed ice at the venues associated to CGW and the two ITV's.

Date		Training Venues						Villages				TOTAL				
								CGW (SPO)		CGW (MED)						
		Cube KG	Crushed KG	Cube KG	Crushed KG	Cube KG	Crushed KG	Cube (kg)	Crushed (kg)	Cube (kg)	Crushed (kg)	Cube (kg)	Crushed (kg)			
22/7/2022	AM			30			25		30		60		145		290	0
	PM	720	25	30					30		60		120	25	960	50
23/7/2022	AM	720	25	30			25		30		60		145	25	1010	50
	PM	720	25	30					30		60		120	25	960	50
24/7/2022	AM	720	25	30			25		30		60		145	25	1010	50
	PM	720	25	30					30		60		120	25	960	50
25/7/2022	AM	720	25	40			30		30		60		160	25	1040	50
	PM	720	25	30					30		60		120	25	960	50
26/7/2022	AM	720	25	40			30		30		60		160	25	1040	50
	PM	720	25	30					30		60		120	25	960	50
27/7/2022	AM	720	25	40			30		30		60		160	25	1040	50
	PM	720	25	30					30		60		120	25	960	50
28/7/2022	AM	240	25	40			30		30		60		160	25	560	50
	PM			30					30		60		120		240	0
29/7/2022	AM	560	25	40			30		30		60		160	25	880	50
	PM	560	25	30					30		60		120	25	800	50
30/7/2022	AM	560	25	40			30		30		60		160	25	880	50
	PM	560	25	30					30		60		120	25	800	50
31/7/2022	AM	240	25	40			20		30		60		150	25	540	50
	PM	240	25	30					30		60		120	25	480	50
1/8/2022	AM	120	25	40			20		30		60		150	25	420	50
	PM			25					30		60		115		230	0
2/8/2022	AM			40			20		30		60		150		300	0
	PM			25					30		60		115		230	0
3/8/2022	AM			40					30		60		130		260	0
	PM			25					30		60		115		230	0
4/8/2022	AM			40					30		60		130		260	0
	PM			25					30		60		115		230	0
5/8/2022	AM			20					30		60		110		220	0
	PM			20					30		60		110		220	0
6/8/2022	AM								30		60		90		180	0
	PM								30		60		90		180	0
7/8/2022	AM								30		60		90		180	0
	PM								30		60		90		180	0
8/8/2022	AM								30		60		90		180	0
	PM								30		60		90		180	0
TOTAL		11000	475	970	0	315	0	1080	0	2160	0	4525	475	20050	950	

# ICE

CLIENT NUMBERS	PRE GAMES							COMPETITION PERIOD											POST GAMES	POST GAMES	20980
	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	
	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	#####	
Athlete and Team Official (JAN 2021)	359	594	1133	1196	1256	1412	1414	1414	1479	1596	1596	1067	1168	1168	1012	1012	1012	620	472	0	

ATHLETE DINING																						20980	
80%		Breakfast (5am - 10am)		475	906	957	1005	1130	1131	1131	1183	1277	1277	854	934	934	810	810	810	496	378	378	16876
75%		Lunch (11.30am - 3pm)	269	446	850	897	942	1059	1061	1061	1109	1197	1197	800	876	876	759	759	759	465	354	354	16090
95%		Dinner (5pm - Midnight)	341	564	1076	1136	1193	1341	1343	1343	1405	1516	1516	1014	1110	1110	961	961	961	589	448		19928
10%		Overnight (Midnight - 5am)	36	59	113	120	126	141	141	141	148	160	160	107	117	117	101	101	101	62	47		2098
Total			646	1544	2945	3110	3266	3671	3676	3676	3845	4150	4150	2775	3037	3037	2631	2631	2631	1612	1227		54992

GRAB & GO PROFILE																						12588	
%age Using Once Per Day	60%		215	356	680	718	754	847	848	848	887	958	958	640	701	701	607	607	607	372	283	0	12588
40%		Breakfast (6am - 10am)	144	238	453	478	502	565	566	566	592	638	638	427	467	467	405	405	405	248	189	0	8393
10%		Lunch (10am - 2pm)	36	59	113	120	126	141	141	141	148	160	160	107	117	117	101	101	101	62	47		2098
10%		Afternoon (2pm - 6pm)	36	59	113	120	126	141	141	141	148	160	160	107	117	117	101	101	101	62	47		2098
0%		Evening 6pm - 9pm)	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total			216	357	680	717	753	847	849	849	888	957	957	640	701	701	607	607	607	372	283	0	12589

Number of Barista Trucks (approx 1 per 600)	1	2	2	2	2	3	3	3	3	3	3	2	2	2	2	2	2	2	2	2	2	43
Estimated customers per barista truck	215	178	340	359	377	282	283	283	283	296	319	319	320	350	350	304	304	304	186	142	0	276
Number of Food Trucks	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	18
Estimated customers per barista truck	72	119	227	239	251	282	283	283	283	296	319	319	213	234	234	202	202	202	124	94	0	210



# Staffing

## Current

- Staff Model plan
- Staff allocation of existing
- Recruitment
- New Posts
- Agency / Portal
- Colleges
- Birmingham Summer Jobs Campaign

## Next steps

- Interviews
- Accreditation
- Induction/Training

# Staffing

By staff type	WC FTE	Grade	WC team working on business as usual	WC Team allocated to CWG	No of Unitemps required for CG	No of Unitemps required for WC as normal	Total Unitemps required	level	CWG staff forecast
Kitchen Porter	12	1a	6	6	31	6	40	1a	37
F&D assistant	19	1b	14	5	129	5	150	1b	134
F&D supervisor	5	2	3	2	33	2	35	2	35
F&D assistant manager	12	4	9	3	18	3	20	4	21
F&D Manager	3	5	2	1	2	1	3	5	3
Junior Chef de Partie	5	2	2	3	0	3	3	2	3
Chef de Partie	15	4	10	5	58	5	60	4	63
Kitchen Assistant	0	1a	0	0	21	0	20	1a	21
Sous Chef	4	5	2	2	16	2	18	5	18
Head Chef	2	6	2	0	3	0	3	6	3
Stores assistant	0	1a	0	0	9	0	10	1b	9
assistant manager BoH	0	4	0	0	4	0	4	4	4
waste supervisor	0	2	0	0	6	0	6	2	6
driver	0	1b	0	0	4	0	4	1b	4
	77		50	27	335	27	377		362



Any  
Questions ?

