

Menus of Change Working Group Wednesday 9th February at 2:00 pm via MS Teams MINUTES

Attendees:	Annabel Hurst	Cardiff
	Sarah McLoughlin	TUCO
	Paula Martindale	Chester
	David Nuttall	Harper Adams
	David Oakley	Churchill College, Cambridge
	Matt Tebbit	Reading
	Ian White	Chester
	Judith Hoyle	TUCO (Secretary)
Apologies:	Mike Haslin	TUCO
	Mandy Johnston	TUCO

The purpose of this group is to ascertain how we provide the information to members who may wish to adopt this. Sarah has populated the TUCO website with Menus of Change resources. Ian offered to lead on this and members were happy for him to Chair the group.

How do we relay this information to members?

Podcasts were suggested as they are more accessible and people can listen to them at any time. The MoC collaboration is an offshoot of this and definitely different.

What needs to be in place to help people follow that journey?

Ian had witnessed this at first hand on the Study Tour to California, where they are doing so much of this already. It will all depend on the size of the institution and what they are trying to achieve. They are certainly not pushing anybody down the Vegan and Vegetarian route. Ian will lead on this assisted by Sarah at TUCO who has already put some resources in place.

Ian feels that at Chester they have been assisted by the fact that they have their own nutritionists on site. However, the flavour side and changing menus is still a massive piece of work, as the principle of building around flavour is quite tricky. It is down to the Caterer to make this attractive to the Consumer. It is more about eating less meat than trying to turn everyone vegetarian or vegan. Paula feels that this is more of a long-term goal and must be done in bite-size pieces. In the USA, every university is interpreting Menus of Change differently.

Sarah stressed that there are lots of resources within the MoC that people can use. They have a GAP Analysis Tool which is specific to each part and you can see how far you have moved forward within 12 months. We had previously discussed having pledges to sign up to outside this group.

Annabel has been through the principles last year then every six months they review what they have achieved. This helps to keep the Team engaged.

At a previous TUCO meeting a suggestion was made to set up a Menu Bank. This is something which we can offer across all our institutions. Sarah remarked that this is one of the resources which they already have in the MoC. At Cardiff they had been adding some Tofu into the beef burgers, so you do have to be aware of trades descriptions with offering them as 'beef burgers'. Matt had been speaking to UCLA and suggested that we could perhaps contribute to their Recipe Bank.

David N is only just starting with this at Harper Adams And David O will struggle with the research part. The challenge will be to make it more 'anglicised'.

Matt feels that we need to promote this more widely ie 'Principle of the Month'. In the longer term we could have an assessment tool or perhaps an accreditation attached to it. Ian strongly believes that this is something that we need to keep moving forward with. David O feels that we need to bring together core aspects which can be offered across the different businesses.

The group discussed having some sort of pledge to sign and, as you get further down the line, you commit to follow it and also to collaborate. Matt added that we need to make it clear that the research side is completely separate and is an offshoot of this. Sarah would like to have a completely separate section of the website under 'Insights'. We can put it in the magazine and signpost members to the website. Reading have found that they have saved money on ingredient costs.

Sarah advised that the Culinary Institute of America are holding a Leadership Summit on 14th June and then a Conference the next day on the 15th in Hudson Bay. TUCO are planning to make this available to members to attend at a subsidized rate but it is rather expensive at a cost of \$995 which does not include travel and accommodation.

Action Points:

- Sarah will send out links to the web pages
- Members to look at the resources
- Secretary to set Agenda Item of Menus of Change for Sustainability Group meetings
- Secretary to set up a Shared Folder for documentation
- Secretary to send out a Doodle poll for the date of the next meeting (end February)