

TUCO North West Region Catering Group Meeting Wednesday 14th September 2022 at University of Chester MINUTES

Attendees:	Ian White [Chair]	Chester	
	Alison Bates	Manchester	
	Jill Clarke	Preston College	
	Nichola Gill	Manchester	
	Judith Hoyle	TUCO	
	Mandy Johnston	TUCO Category Manager	
	Sarah McLoughlin	TUCO Academy	
	Paul Murphy	Edge Hill	
	David Nuttall	Harper Adams	
	Dawn Vincent	Stoke College	
	Carol Yates	UCLAN	via Teams
Apologies:	Ann Bickerstaffe	Liverpool	
	Angela Church	Bangor	
	Margaret Haynes	Lancaster	
	Karen Norton	Bolton	
	Derek Rout	Bolton	
	Alison Shedlock	Manchester	

1. Apologies for Absence

Apologies as listed above. Ian welcomed everybody to Chester.

2. Minutes of the Last Meeting

These were taken as agreed.

3. Presentation by Verve Recruitment

4. TUCO Update

The TUCO Team will be leaving their office for the final time on 25th October and there are no plans for a smaller base at the moment. Kim Ashley has rejoined us, working for 3 days per week as Category Manager for the North East region and responsibility for Convenience Retail and Fresh Fruit and Vegetables. Mandy will manage Soft Drinks, Vending, Waste, EPOS and the white Delivery App

5. Procurement Update (Mandy)

The UKUPC Impact Document, Brakes and Bidfood's Market Reports and the TUCO Intelligence Q3 report will all be available on website during October.

Spend/saving reports were issued recently for Apr-Jun. Spend is generally back to those reported pre-COVID.

Fresh Fish & Seafood – New Agreement went live on 14th August.

Design & Install – New agreement started on 1st Sept 2022

Soft Drinks – The new agreement went live from 1st October 2022. Same Lots as the previous agreement apart from Lot 6 which is a one stop shop. Pricing is fixed annually. The Buyer's guide and supporting documents are available on the website. LRS no longer deliver direct. They have not retendered and are leaving the route to market to members own choice. There will be some news in the near future re CCEP's RTM, however, members can rest assured they will be supported by the CCEP pricing structure.

Fruit & Vegetables – The new framework agreement went live on Monday 3rd October. There are 27 suppliers in total. The Buyer's Guide is available on the TUCO website along with supporting documents. Tendered pricing is fixed until 10th November where suppliers will have the opportunity to request an update in line with market movements.

TENDER RENEWALS - RESEARCH/STRATEGY STAGE

Catering Light & Heavy – Re-tender preparation work is underway as framework expires in November. Members are advised to put suitable extensions in place to cover them as new framework is likely to start at the beginning of January 2023. Strategy Document has been prepared and is with the Tender Working Party.

Grocery, Frozen & Chilled (Incl Vegan & Vegetarian) – Tender documents are being prepared. New agreement is due to start on 1st April 2023.

DPS TENDER UPDATES – ONGOING

EPOS System – Category manager changed to Mandy Johnston

Kitchen Equipment Maintenance, Deep Cleaning & Ventilation Ducting Services

Re-tender preparation is under way, TWP meeting to review the strategy on 11th Oct. 22 and plan to have the new Framework Agreement in place for 1st June 2023.

Kinetics (run by APUC) 4 Lots - (Accommodation, Event, Catering and Hotel management software) – tender issued with return date 15th August 2022.

Food Waste Management - Aerobic Technologies have been added to Lot 1 of the contract. Although their digester turns food waste to grey water, they are bringing out a new machine in Q1 2023. Further details contact Mandy.

Delivery App – (Supplier is Checkfer t/a Order Pay) Loughborough are close to finalising their delivery app which will then be rolled out to members. Should you require further details, please contact Mandy Johnston at TUCO.

CONTRACT REVIEW MEETINGS

Vending Framework Agreement, Food Waste Management and Sandwiches and Associated Products contract reviews will take place in October. Any feedback from members on supplier performance would be appreciated. Details of surveys can be obtained from Sam at TUCO.

PRICE CHANGES

Convenience Retail – Sept-Oct price increases received by Bidfood, Brakes, Premcrest and Sugro on certain items.

Catering Light & Heavy – impacted by soaring raw material costs like Stainless Steel (39%) Aluminium (51%).

Churchill products will be around 2 times higher than 2020 due to soaring energy costs, clay, labour, packaging. Mirrored by other manufacturers. Again, due to fuel hikes, expect more increases on crockery! Hobarts have submitted increases towards the end of the framework.

DipChem – Nivek, Bidfood and Tri-Star have proposed increases effective from October.

Fresh Fish – The high prices reported for salmon in July have dissipated somewhat, but salmon is still high in price. Particularly considering the period we are currently in which would normally see it at comparatively reasonable levels. Analysts are saying that prices will be very high through 2022 and heading into 2023.

Meat & Poultry – Suppliers are still unable to commit to long term price holds. MJ Birtwistles, Solent and Bidfood require monthly pricing reviews and Harlech every two months. CMB have also submitted increases effective in October. Most suppliers have submitted increases over the past four months.

Milk & Bread – Suppliers continue to review pricing outside of the 6 monthly window due to ongoing processing costs being passed down to them and the farmgate price expected to hit 50ppl this month. Working to 3 monthly pricing until things settle down.

Sandwiches and Associated Products – Staff shortages is one of the challenges some of the suppliers are facing, but the biggest challenge is with cost increase on ingredients, energy, labour etc. Unfortunately even with their greatest efforts to mitigate the issues, some of them have had

to put their prices up. Price increases received from RAYNOR Foods, Simply Lunch, The Real Wrap, Tiffin, Sandwich King and Fresh Food For Now,

Soft drinks – This is a new agreement and prices are currently being uploaded to PW. These will see an increase across the board.

Vending – Selecta have put a price increase on products across their range of goods. In the current climate where all suppliers are increasing prices due to Brexit, COVID, and the war in Ukraine, I would suggest members meet with Selecta to discuss prices and see if there is any negotiation to reduce certain products or absorb it from the royalty payment.

Alcohol – Price increase have been approved from suppliers outside of the 12 monthly review window due to extraordinary price increases from brand owners like Diageo, Budweiser Brewing Group, Heineken and Coca-Cola. All of them are citing Energy cost increases, raw material cost increases in particular grain, fruit and sugar. Packaging costs – glass and aluminium have seen massive increases mainly because of how energy intensive their production is. Shipping costs have remained very high, and labour remains a challenge. Molson Coors have just submitted another price change effective 17th October.

SUPPLIER UPDATES:

M&J and Freshfayre sites closed on 18th July.

M&B Some suppliers have already introduced clear caps which will enable recycling plants to recycle into 'food grade' plastic.

SUSTAINABILITY:

TSG meeting was held on 6th September. The next meeting is set for December 2022.

MSC – Fast track, cost effective scheme to get certified. Cost to use is just £350 per year for 5 or less sites, £400 for more than 6+ sites. ASC accreditation is currently being added to the scope which will allow members to use the ASC logos on their menus at no extra cost.

NETPOSITIVE We now have 223 TUCO suppliers registered on NETpositive (of a total 293 unique TUCO suppliers). This equates to 76.1%

Sustainable Supplier Meetings – Category Managers are carrying out separate supplier meetings to discuss supplier NET positive plans covering social value, modern slavery and scope 3 emissions. This has seen a rise in the number of suppliers using the NETpositive development tool.

Sustainability Insights - We now have a working group set up to facilitate sustainability insights. The aim is to create a bank of webinars showcasing live projects happening within the sector focusing on specific concepts or ideas. If anyone wishes to add their project, please contact Judith or Anj at TUCO.

WRAP Food Waste Action Week - Monday 6th – Sunday 12th March 2023. Again, it would be great if members are taking part and report to TUCO. We could run podcasts etc on the run up to, during and after the events to showcase member involvement.

Kale Yeah - have decided not to continue with the accreditation element. This is because of catering teams being overstretched due to the challenges they have been facing, the rising cost of energy and food making things tough both for caterers and customers, the lack of availability of higher welfare animal products making it impossible for caterers to meet the KYK "better meat" targets, amongst other issues. Friends of the Earth will leave the KYK resources and guidelines online to encourage caterers to make their menus more sustainable and work towards meat, fish and dairy reduction targets.

Menus of Change – TUCO will be supporting members who wish to embrace Menus of Change. For further details please contact Mandy Johnston.

TUCO Swap Shop Forum – Members wishing to swap, give away or sell used items can now use the TUCO forum. For more information please contact Anj at TUCO.

Anjali.Caddies@tuco.ac.uk

6. TUCO Academy

We are now at over 1,000 qualifications being delivered in the 3.5 years since we became an awarding body centre! If you need any courses delivered we can do them face to face or as a webinar. The Academy has just delivered an 'Achieving Customer Service Excellence' face to face for 32 people from a number of different departments across RNCM – IT, Security, Events, HR Front of House and Catering. The group found it a great exercise to discuss how to work better cross functionally over several departments as well as meeting people they had only ever communicated with by e-mail. Just a quick reminder that if your university is a member then any department can use the Academy at the subsidised training charge.

There is a great course coming up about ESG (Environmental Social Governance) see the article in the magazine - 29th and 30th Sept - morning only.

Our Freiburg Study Tour with European Student Services was another successful conference, giving a great opportunity to network with other universities and there will be another conference in Normandy in 2024 that we plan to attend.

Webinars – we are still running them around every quarter. Another good one is coming up on the 23rd September which relates to Utilities and Cost Control in Catering.

Study tours coming - Berlin in January and Liverpool in March

7. Sustainability

Cathy Amos from Brakes spoke about the Menus of Change Study Tour which took place in June and we will be repeating the opportunity to attend the 2023 conference in New York. Ian became interested in this following his study tour to California. This is really just a ticking the box exercise. There are no demands on the institution, you can do as much or as little as you wish. There is no set agenda, it is just a journey. David pointed out that such bodies as MSC, Fairtrade, Soil Association and the SRA all gave points for what members are doing in their institutions. It would be good if we could get MOC on this list. Ian replied that this should be TUCO-led as it sets them apart from other bodies. Sarah feels that this should be based on your institution's own individual needs and requirements. Bristol have now become a part of the Menus of Change Research Council. We can do such things as menu sharing. We can also make our Menus of Change Pledge. We are also looking at some training tools for chefs.

Ian reported that at the recent TUCO Sustainability Group Meeting there was a presentation from the SRA and he was under the impression that we were moving away from them. He will make contact with them but the stumbling block is that they recommend that members feed their staff for free. Edge Hill stopped feeding their staff for free when they joined HERA. Hannah has been looking at the ASC and TUCO has now passed their accreditation.

8. Board Update

No Board meetings have been held since our last North West Regional. Amanda Pettingill has now been voted in as Vice-Chair and Calum MacLachlan will be stepping down from the Board at the end of October. A Strategy Development Day will be held for the Board and staff on Tuesday 22nd November to discuss the strategy for the next 3 years. Ian was asked whether the Board will be looking to replace Calum and it is likely that a new appointment will be made.

9. Member Updates

Edge Hill

Edge Hill now have a new Catering Manager and are carrying out four refurbishments before Christmas. They now have a full development team across their Facilities Management. They are looking at recruitment and rolling out apprenticeships and are building on their CSR.

Stoke College

Dawn reported that business is good there at the moment.



The University Caterers Organisation

Harper Adams

Harper have a new Vice Chancellor who has been in post for the last 10 months.

Chester

They are closing down their Warrington campus and using staff from there at Chester.

Manchester

They now have a new Conference facility called Oddfellows Hall.

UCLAN

UCLAN have lost their Catering Manager and now have a Consultant in to look at their strategy. They do not have a lot of tendering going on at the moment.

10. Any Other Business

Edge Hill offered to host a future meeting and it was hoped to tie this in with the Liverpool study tour.

11. Dates for Next Meeting

Date to be confirmed but this will be some time in February/March 2023.