

TUCO Sustainability Group (TSG)
Tuesday 28th March 2023 commencing at 10:00 am
via Microsoft Teams

A G E N D A

- | | |
|---|--------------|
| 1. Welcome and Apologies | MT |
| 2. TUCO Academy Updates around Sustainability | SM |
| 3. Minutes of the Last Meeting and TUCO Update | MT |
| 4. Presentation by Sophie Harrison of WRAP on their reporting and measurement guidance for food and drink scope 3 GHG emissions | |
| 5. ProcureWizard (Labelling/GHG Calculator/Carbon Monitoring) | JS/MT |
| 6. Presentation by One Water | |
| 7. Menus of Change <ul style="list-style-type: none">• Update from Sarah | SM |
| 8. Sustainability Insights – Survey Results | JH |
| 9. Local Producers | MH/JE |
| 10. Procurement Update | MJ |
| 11. Energy Management for Commercial Kitchens | MJ |
| 12. Cadbury's Panel discussion (covered in academy) | SM |
| 13. RSPO – Following on from the survey results Academy to host a future webinar with a view to start the RSPO group accreditation. | MJ/SM |
| 14. TUCO Sustainability Business Plan – needs someone to monitor. | MH |
| 15. Working more closely with NACUFS to give access to members to their resources, in particular around Sustainability | MT |

- | | |
|--|------------|
| 16. Round the room discussion on sustainable initiatives | All |
| 17. Panel debate discussion for future meetings – would members like to select a topic and discuss with professionals? | All |
| 18. Any Other Business | |
| 19. Date of Next Meeting | |

TUCO Sustainability Group (TSG) Wednesday 7th December 2022 at 11:00 am via MS Teams M I N U T E S

Attendees:	Matt Tebbit (Chair)	Reading
	Karen Agate-Hilton	LSE
	Alison Bates	Manchester
	Sarah Cawthorne	Nottingham
	Nichola Gill	Manchester
	Lee Hallam	FX Plus
	Judith Hoyle	TUCO (Secretary)
	Annabel Hurst	Cardiff
	Mandy Johnston	TUCO
	Cherese Lewis	Leicester
	David Morton	Winchester
	Hannah Myton-Wright	TUCO
	David Nuttall	Harper Adams
	David Oakley	Churchill College, Cambridge
	Phil Rees-Jones	Cardiff
Caroline Wynn	Bristol	
Guest Presenters:	Jackie Bailey	WRAP
	Lorraine Gallagher	ASC
	Hugh Jones	WRAP
	Tom Mansel	Lean Path
Apologies:	Matthew Green	South Devon College
	Mike Haslin	TUCO
	Ros Wilkinson	Lancaster
	Emma Woodcock	Keele

1. Introduction and Apologies for Absence

Apologies as above. Matt welcomed everybody to the Meeting.

2. Minutes of the last Meeting

Mandy ran through the actions from our last meeting in September. We are still awaiting an update from Mike on ProcureWizard.

3. Presentation by Jackie Bailey from WRAP

TUCO are now a supporting partner to WRAP, more information on the partnership will be uploaded to the website. We had a Food Waste Management Presentation from WRAP showing how members can save money using the Guardians of Grub food waste management scheme.

The question was asked: Should TUCO work with a single cost based supplier (Leanpath/Winnow/Chefs Eye) who provide software to monitor and manage food waste? Dave Morton is working with Chefs Eye and not getting particularly good service. LSE are using Winnow in one of their larger catered Halls but the cost is very high. This could be rolled out to members (similar to the delivery app) possibly at a reduced cost?

Jackie advised members about the forthcoming Action Week at the beginning of March 2023. David Nuttall mentioned that Harper Adams have some funding to do some research into food waste and he would like some volunteers to help with this research. More details on this are included with these Minutes. Hugh from WRAP asked to liaise with him to ensure no duplication of work. Hugh also urged members to sign up to the Food Waste Roadmap <https://wrap.org.uk/taking-action/food-drink/initiatives/food-waste-reduction-roadmap>

There will be a webinar on 25th January with details on becoming a Champion. They are also working with NHS Trusts to measure food waste in hospitals.

4. TUCO Swap Shop

This forms part of the Forum on the website and has been promoted in the Newsletter. TUCO made use of it when the office was closing as Preston College made use of all of our old furniture. Members suggested an article be published in the magazine to raise awareness. [Latest TUCO Member Swap Shop topics - TUCO Forum](#)

5. Menus of Change

A Steering Group meeting is planned for 13th December to discuss the way forward. We have a toolkit which is an Excel spreadsheet with all 24 principles listed and also links to UNSDGs. We have met with EAUC to discuss having recognition for Menus of Change, moving forward they would like to understand more on areas such as governance, timescales and logos for different levels of progress, which will be discussed in the steering group meeting next week. They would like to have a webinar with both Reading and Bristol to discuss research. We will also be meeting with People and Planet in January to discuss MoC recognition with them and their awards. The group were advised of the offer of support from TUCO to members who sign up to the pledge and help with desk top reviews of the 24 principles.

There was an action on Mandy to issue a member survey to gain an understanding of member uptake of MoC.

Action: Mandy

There was a further action on Sarah to update on who had pledged.

Action: Sarah

6. Sustainability Insights

Judith requested members to send insights to be uploaded to the website and encouraged new ones. She has sent a reminder email to around 20 members who have expressed an interest in this to upload their projects to the website. Any members with sustainability initiatives within their institutions were asked to send details to Judith.

7. Local Producers

Upon advising that there is little appetite for local suppliers/producers, Phil replied that this is not the case, members do want this, the Regional Chairs have agreed that this is something which they are looking for us to provide and TUCO are looking to see if it is feasible to carry this out. With a show of hands, at least 5 members were interested. (Matt Tebbit mentioned his beer supplier; @ £150K per annum which would be an EU tender).

No doubt about it, some of this work will be EU tenders (such as Matt's request) therefore members will need to either tender or ask suppliers to apply for the CICS agreement. Members are not guaranteed that their supplier will win their tender.

The first question from a procurement perspective is, Is this possible? If it is, then this is a subject for discussion at a Procurement Team meeting with a direct outcome and possible strategy document advising why it can or cannot be carried out from a procurement perspective.

Action: Procurement Team

Mandy will also issue a member survey to gain feedback from members who require this (Reading, Bristol, Harper Adams and Nottingham already expressed interest).

Action: Mandy

We could also gain legal advice on the procurement of Local Produce (ie what can and cannot be written into a tender document on the subject of local suppliers).

Action: Procurement Team

8. Presentation by ASC

We had a presentation from Lorraine Gallagher at ASC Lorraine.gallagher@asc-aqua.org. Costs for MSC, which includes ASC - are as follows:

- Universities with up to 5 sites will be charged £350 per year.
- Universities with more than 5 sites will be charged £400 per year.

9. Procurement Update

As part of the TUCO strategy, the procurement team:

- Ensure all tenders embed relevant CSR questions and moving suppliers to be more focussed on current/future commitments.
- We've now added Sustainable Procurement to the TSBP for actions to be monitored and measured.
- Work with NETpositive as part of supply chain mapping.

Next year we are looking to focus on:

- NETpositive Dashboards for all agreements.
- Individual sustainable supplier meetings to discuss action plans.
- Ensuring UNSDG's are embedded into projects

Mandy asked members what they wished the TUCO procurement team to focus on. Responses were:

- For TUCO to look closer at the **Circular Economy** which could tie into Local producers/suppliers. (David Oakley)
- To investigate supplier **Carbon reduction** and **social value in the supply chain** (Lee)
- To continue to look at **B Corp suppliers** and supporting them (Matt).
- David Nuttall asked if anyone had any feedback on Casual online rotas – advised to check out the TUCO forum for a feed on sharing rotas with casual staff.

Action: Procurement Team to action points listed

10. Energy Management for Commercial Kitchens

Having been contacted by Loopcycle, Mandy asked members if they see scope in and wish TUCO to follow-up to provide energy management for commercial kitchens. David Nuttall engaged in what he thought was a free trial with Loopcycle and was given a very large bill for carrying out an evaluation on his Catering Department. Matt stated that Reading had worked with a company called Cheetah who provided simple energy management details for 2 of their areas and saved money (£35K in 9 months). He would speak to Sam Mudie, the Energy Expert at Reading about this.

Action: Matt Tebbit

Phil thought that there could be a way to work with one company to possibly provide a cheaper offer to members. David Oakley believes that we should share some case studies on this. The main question was, is this for Procurement or Estates/FM to manage? There was an action on Mandy to issue a member survey to gain feedback on whether the Loopcycle/Cater Ops/Cheetah systems are of interest. Alternatively, we could add this as a Lot on the KEMS agreement when that is re-tendered.

Action: Mandy

11. Cadbury's

We were advised that a TUCO member emailed asking how TUCO can help following the Channel 4 'Despatches' programme which aired earlier this year, highlighting child labour in their supply chain. The group was asked for their thoughts, however no-one responded, as most had not seen the programme. The update from Mandy on this was:-

Kim Ashley has been in touch with Cadbury's who responded, directing her to their generic 'Cocoa Life – Child Labour' website which shows what they are doing to tackle issues highlighted, however, she is still waiting for a more in-depth response from their Sustainability Team, which is expected in the coming weeks

12. RSPO

The question was asked as to whether members would be interested in looking at RSPO Accreditation again. Members are still interested however feel the marketplace has moved due to the war in Ukraine. Items are now purchased from other global countries which may not be as easy to trace. Annabel feels that there does need to be some push back onto suppliers. Dave Morton suggested that due to the current issues within the supply chain and oil, it may be good to have a reboot on what is happening in the New Year to see if tracing palm oil is still achievable in the new markets, forced due to the war. Bewley's

delisted products and uploaded a whole new product list that may not be as traceable. He would possibly like to see another RSPO day similar to the one held in 2019.

Members felt the supply chain needed to share details on palm oil, especially in new products. Bidfood were used as an example. Members felt that we should also challenge RSPO as the Industry voice re the changes.

There was an action on Mandy to issue a member survey to gain an overview of member interest, with a view to hosting another RSPO day to check industry movement.

Action: Mandy

13. Sustainability Business Plan

This had been sent out with the Agenda, however members had not had chance to study it as yet. Members were asked to provide feedback via E-mail. Mandy would check with Mike Haslin to see if this document should be approved by TSG Members (or Sub-Group) or internally with management, or the TUCO Board. A copy of the Business Plan is attached to these Minutes.

14. Any Other Business

Karen at LSE asked for members who had gone through the MSC accreditation to share their experience with the wider group. Reading and Winchester had both done this. It was also agreed that Hannah at TUCO, who is responsible for MSC, will contact her.

15. Presentation by Tom Mansel of Lean Path

A copy of Tom's presentation is included with the Minutes.

16. Date and Venue for Next Meeting

It has been suggested that the TSG Agenda would benefit more from panel discussions and interactions between members. Mandy will look at panel discussion ideas for our next meeting, which will be held some time in April (Doodle Poll to be circulated).

TUCO Sustainability Group Member Survey Results

During the TUCO Sustainability Group meeting on 7th December 2022, several action points from the agenda required further detail to understand what outcomes members required. The agenda point headers were:

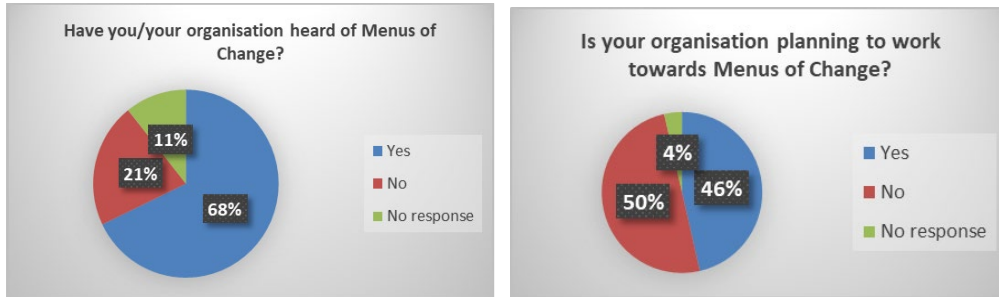
- Menus of Change
- CSR insights
- Local Suppliers/Producers
- Food Waste Prevention
- WRAP's Guardians of Grub
- WRAP Food Action Week 2023
- Energy Management for Commercial Kitchens
- Roundtable on Sustainable Palm Oil (RSPO)

To ascertain this detail, TUCO issued a CSR survey during January/February 2023. Based on the 28 responses, the results from each action point are detailed within this document.

Menus of Change (MoC)

TUCO intend to roll out the Menus of Change Accreditation which will help members embed CSR into healthy and nutritious menus, whilst considering UNSDG's.

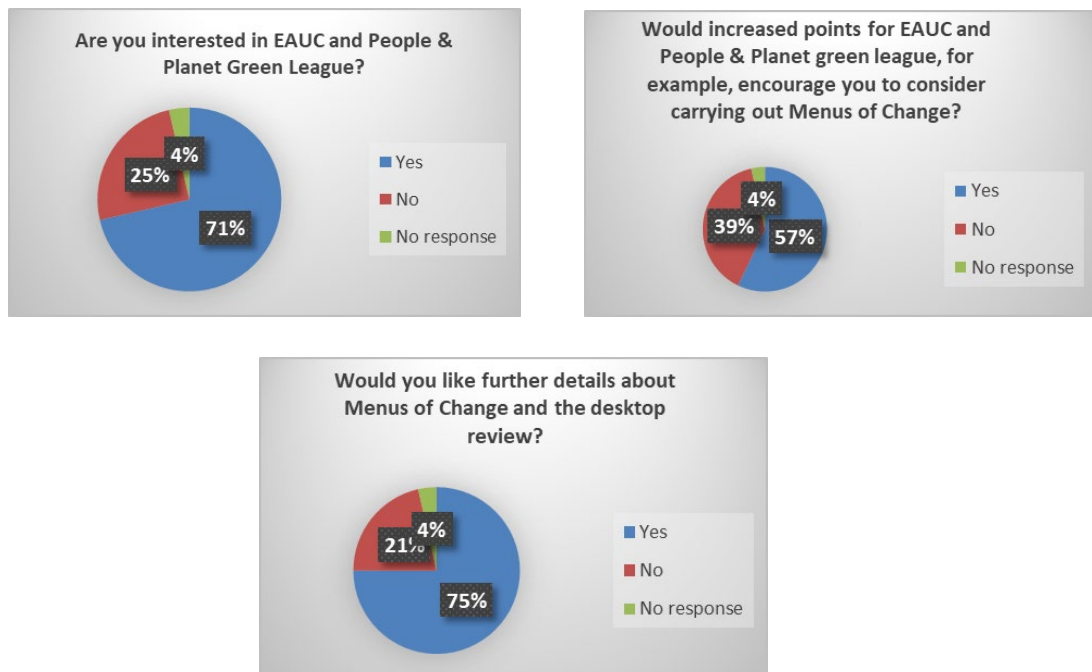
To gauge appetite on MoC accreditation, we asked members the following questions:



Members were asked what prevented them working towards MoC accreditation. Common responses included:

- Lack of time, staff and/ or resources
- We've never heard of it.
- We're already working on something similar.
- Nothing preventing us, just haven't started yet.

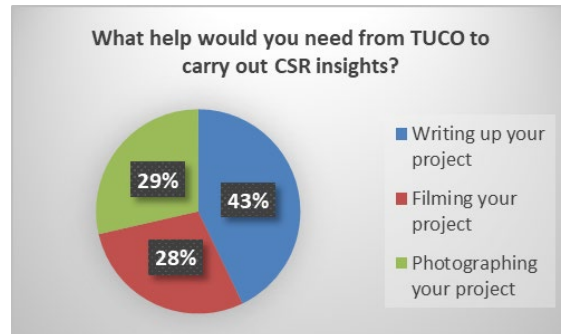
TUCO are working with EAUC and People & Planet to see if MoC can gain points on the P&P Green League. Members were asked if this would improve uptake:



The survey outcome above along with raw data from the survey has been forwarded to the Menus of Change Steering Group and or relevant TUCO staff.

CSR insights

To help build the CSR Insights portfolio on the website, TUCO asked the following questions:

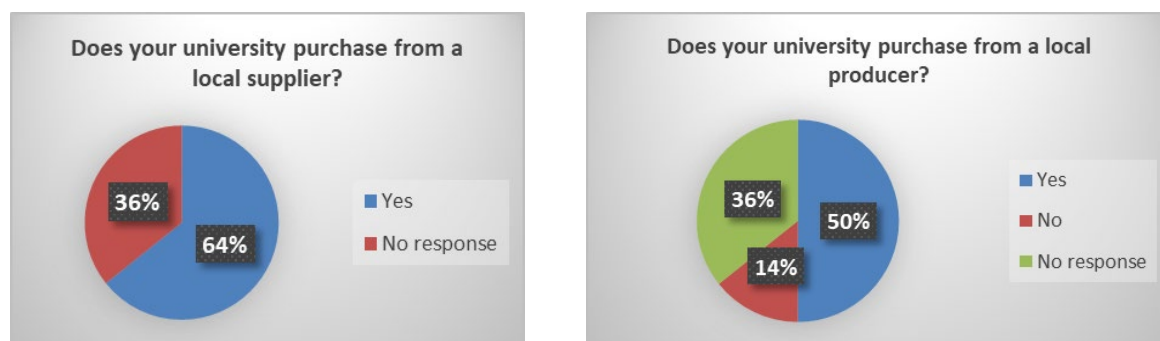


The survey outcome above along with raw data from the survey has been forwarded to relevant TUCO staff.

Local Suppliers/Producers

During the meeting, a show of hands revealed that a number of members would like help working with local suppliers/producers, therefore TUCO required further detail for guidance to help move this forward.

Members were asked to provide information on their engagement with local suppliers and producers. The results are as follows:



Members were asked to explain how they would like TUCO to help purchase from local suppliers/producers. Common responses included:

- Simplify the tendering process – small, local suppliers don't have the time/resources to complete a long, complicated questionnaire.
- TUCO to provide mentorship/assistance to local supplier when they do try to tender.
- Offer more locals on the frameworks.
- Create a framework of distributors working on behalf of small, local suppliers.

Members were asked which producers/products or suppliers they'd like to see covered. Common responses included:

Specific suppliers:

Castell Howell, Harlech Food Service and their producers.
Local suppliers

Products mentioned:

Fruit and vegetables, coffee, dairy, meat & poultry, bakery, fish, micro-breweries,

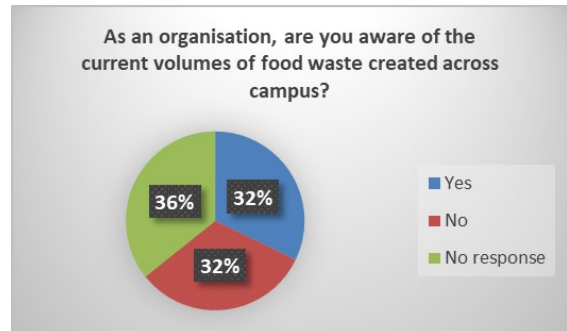
Members were asked their expectations from TUCO around local suppliers or producers. Common responses included:

- Developing strong supportive links with startup business.
- That small local suppliers are encouraged to apply.
- TUCO managed framework - not a DPS
- Support local companies to reduce carbon footprint.

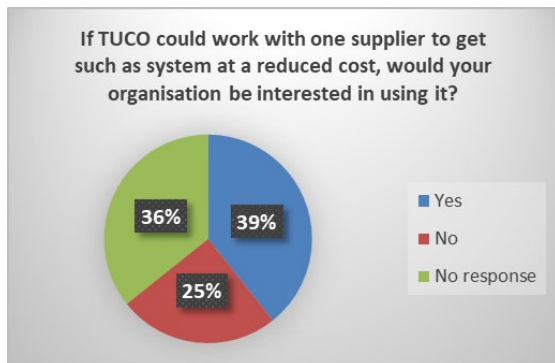
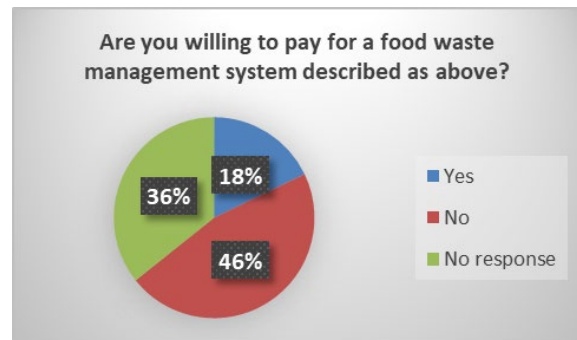
The survey outcome above along with raw data from the survey has been forwarded to relevant TUCO staff.

Food Waste Prevention

Members were asked to provide information on food waste across campus. The results are as follows:



Members were asked to provide their thoughts on a food waste management system on campus. The results are as follows:



Members were asked what, if anything, prevented them from reducing food waste. Common responses were:

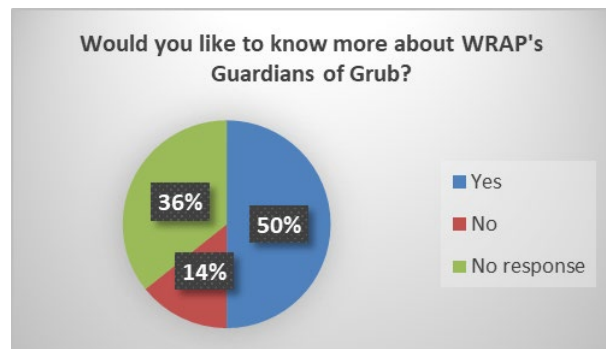
- Plate waste from customers.
- Demands of large variety and constant supply.
- Staff knowledge and training.
- Poor organisation of hospitality clients who overorder and we have no choice but to waste the food.

The survey outcome above along with raw data from the survey has been forwarded to relevant TUCO staff.

WRAP's Guardians of Grub

The Guardians of Grub help members rise up against the 1.1 million tonnes of food thrown away by the Hospitality and Food Service industry every year.

To help gain an understanding of the number of members interested in finding out more about The Guardians of Grub, TUCO asked the following questions:

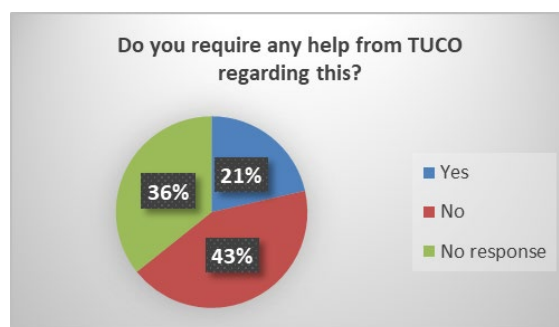
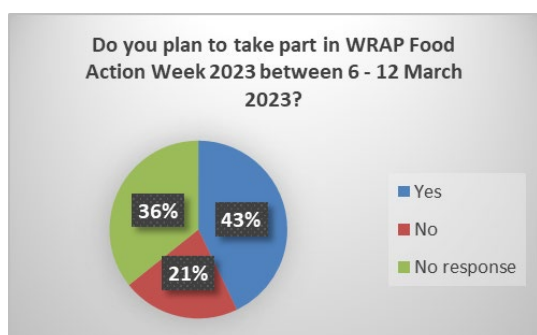


The survey outcome above along with raw data from the survey has been forwarded to WRAP and relevant TUCO staff.

WRAP Food Action Week 2023

This year Food Waste Action Week is focused on saving time and money by making food go further. The week will centre around a social media campaign, influencer content and PR. This is a great opportunity for members to bring focus to food waste as well as using platforms to share and inspire customers to Win. Don't Bin.

To help gain an understanding of the number of members interested in finding out more about The WRAP Food Action Week 2023, TUCO asked the following questions:



When asked what type of help would be required, common responses suggested:

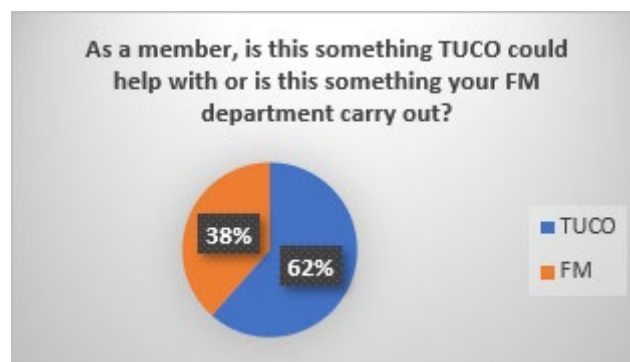
- Most respondents said that they needed more information about what would be involved.

The survey outcome above along with raw data from the survey has been forwarded to WRAP and relevant TUCO staff. WRAP contacted members and sent information to be uploaded to the TUCO Forum.

Energy Management for Commercial Kitchens

Having been contacted by Loopcycle, members were consulted to see if they saw scope in TUCO engaging with a single source supplier who provide energy management for commercial kitchens.

When asked if this was something TUCO could help with, most respondents said they would appreciate TUCO's help with this, whilst others reported that FM would be responsible. Only 13 members responded to this question.

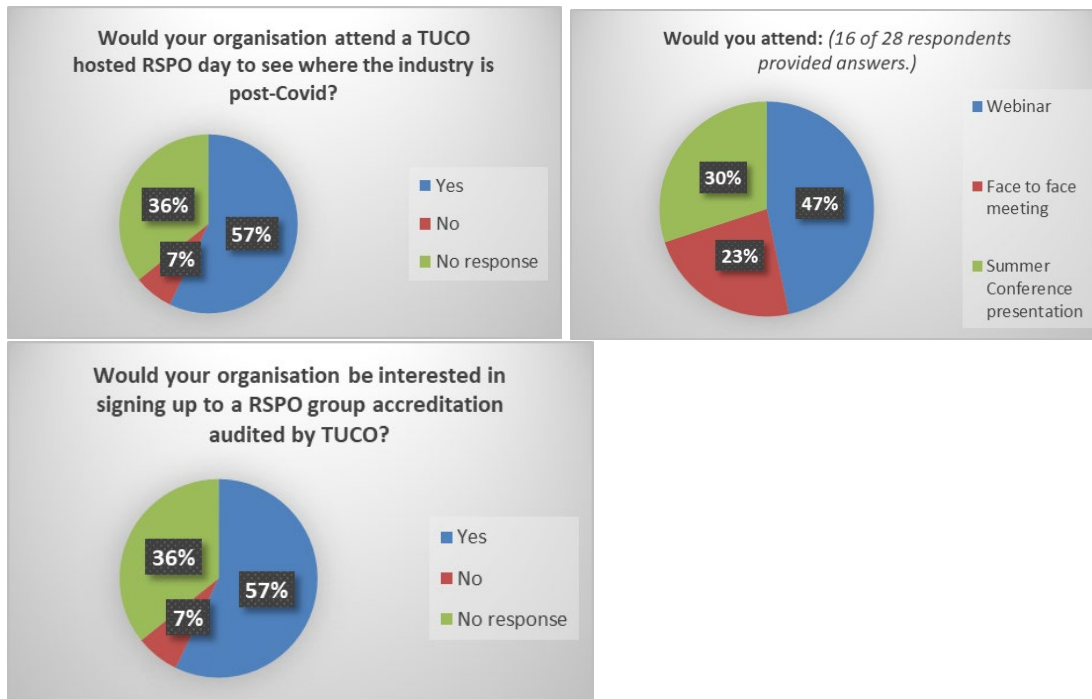


The survey outcome above along with raw data from the survey has been forwarded to relevant TUCO staff.

Roundtable on Sustainable Palm Oil (RSPO)

Members at the TSG meeting showed interested in RSPO products, however, felt the marketplace has moved due to the war in Ukraine. Alternative items purchased from other global countries may contain palm oil that is not as easy to trace. Due to this and the current issues within the supply chain and oil, it was felt it may be good to have a reboot on what's happening in 2023 to see if tracing palm oil is still achievable in the new markets, forced due to the war.

The following questions were asked:



When asked what type of help would be required, common responses suggested:

- TUCO to include palm oil question in tenders.
- Help with resources.
- Further information.
- Product coding of RSPO on Procure Wizard.
- Discussions with suppliers especially international brands.
- Guidelines.

When asked what alternative products TUCO should consider in the current climate (Brexit, Covid, Ukraine war), common responses suggested:

- Local supply chains.
- European (EEC) products.

The survey outcome above along with raw data from the survey has been forwarded to relevant TUCO staff.

Menus of Change TUCO Strategy

TUCO is proud to continue its strategic partnership with Menus of Change, which is a joint initiative between The Culinary Institute of America (CIA) & Harvard T.H. Chan School of Public Health - Department of Nutrition and are keen to roll out a Menus of Change TUCO Accreditation.

What is Menus of change

The CIA and Harvard Chan School Launched the Menus of Change initiative as a way to integrate a long-term practical vision for optimal nutrition, and public health, environmental stewardship and restoration, and social responsibility concerns within the foodservice industry and Culinary Profession. At its core is the 24 Principles of Healthy, Sustainable Menu which provide chefs and food service leaders with menu and recipe guidance for health and sustainability, along with business strategies that integrate both environmental and nutrition science imperatives. This Menus of Change guidance material is free for any institution to use and begin their journey towards sustainable nutritious and appetising menus.

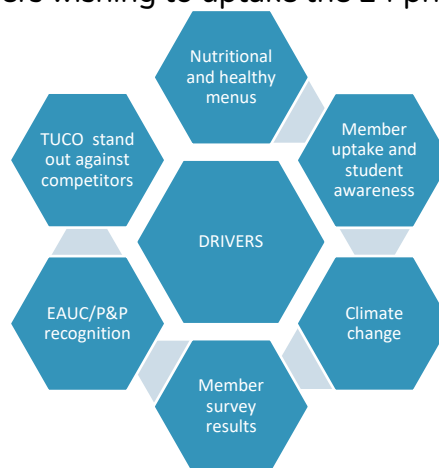
Menus of Change Strategy Objective

TUCO will work alongside the Menus of Change initiative towards a sustainable catering accreditation for its members. Menus of Change will integrate environmental and social responsibility concerns, whilst ensuring a healthy and nutritious menu. At its core, the 24 Principles of Healthy, Sustainable Menu, will provide chefs and food service leaders with menu and recipe guidance for health and sustainability, along with business strategies that integrate both environmental and nutrition science.

The objective is to launch the Menus of Change Accreditation at **TUCO Summer Conference 2023**.

Drivers

The following chart shows drivers for going ahead with Menus of Change accreditation and commitment to members wishing to uptake the 24 principles.



Planning

Survey

TUCO have issued a member survey to gain an understanding of member requirements. This will also identify uptake of the accreditation.

Steering Group

The steering group was formed to develop TUCO members wishing to adopt the Menus of Change 24 principles within their catering department and discuss Roll out of the accreditation.

Stakeholders are:

Name	Organisation	Name	Organisation
Mike Haslin	TUCO Ltd	Paula Martindale	University of Chester
Mandy Johnston	TUCO Ltd	Matt Tebbit	University of Reading
Sarah McLoughlin	TUCO Ltd	Annabel Hurst	Cardiff University
Judith Hoyle	TUCO Ltd	Caroline Wynn	University of Bristol
David Nuttall	Harper Adams University	David Oakley	Cambridge, Churchill College

Members highlighted in green have already pledged to Menus of Change. Members highlighted in amber are working towards Menus of Change however are yet to pledge.

Roll out Menus of Change.

Menus of Change Communication.

Webpages have been created on the TUCO website as part of communication and resource. A TUCO forum page has also been created to allow members to ask questions and share best practice with peers.

Menus of Change Pledge.

As members pledge, their names will be added to a specific webpage. This is on hold as only three members have pledged so far, however, we are aware of wider member interest. Once we have at least five members pledge, we will upload this to the website.

Accreditation Meeting with Menus of Change USA.

Speak with Alison Richter at the Culinary Institute of America regards the accreditation and to consider with the CIA team:

- What the accreditation will look like.
- External auditor - check if Menus of Change are happy for us to use to prevent green wash.
- Easy wins - MSC linked through sustainable fish.
- Review impossible principles such as adding more nuts, i.e., not penalising nut free campuses.
- Desktop reviews with evidence-based documents.
- TUCO funded (accreditation and some training).
- Create member start up pack to help them get started and understand their commitment.
- Accredited across at least 70% of sites, all sites, 50% sites or one site. Again, this could be part of the accreditation success (bronze, silver etc).
- What type of catering will get accredited: hospitality, residential, retail, conferences, bars etc.
- Scoring to consider points system, checklist and evidence gathering on Excel tool, check out scoring methodology on other accreditations such as SRA.
- Scoring to reach bronze, silver, gold through training, number of principles reached, the amount of changes made/work carried out, number of sites being accredited, year on year improvements?
- Platinum - sustained for x number years?
- TUCO to communicate via forum, webinars, social media, magazine, conferences, exhibitions, newsletters etc.
- Communication should also be considered from member point.



The University Caterers Organisation

- Document with working practices to include UNSDG's – toolkit.
- Copies of menus, invoices meal numbers etc.
- Ambassador to push the accreditation

Accreditation Scoring

To prevent greenwash, the accreditation will require some form of governance and be timebound. Initial discussions have been around the following:

Bronze – Silver – Gold - Platinum

- Amount of training/academy courses attended,
- Number of principles
- The amount of changes made/work carried out,
- Number of sites being accredited,
- Year on year improvements
- Number of sites across campus to be accredited; All sites, at least 70% of sites, 50% sites or one site or the type of catering to get accredited: hospitality, residential, retail, conferences, bars etc.

External Links to Enhance Accreditation

Meetings currently being held with EAUC and P&P to gain recognition of Menus of Change on Green Gown awards etc. Engage with a professional catering person who is known in the industry as an ambassador.

External Auditor

To prevent green wash, an external auditor will audit TUCO and members as per MSC audits.

Carry Out and Share Best Practice

Create a member hub to share best practices via website, YouTube videos, social media, TUCO magazine, TUCO conferences. Considerations should include:

- Demonstrating fresh rather than processed, e.g. bought in pizza.
- Work with supplier who are willing to invest in supporting Menus of Change, such as sandwich suppliers through frameworks.
- More about the ethos choosing items that are best practice.
- Menus of Change fortnight or plant-based week with example recipes etc.
- Monthly article in the TUCO magazine focussing on 1 or 2 principles per month and how to achieve them.
- Menu bank for chefs, and/or work with Vegetarian Express Seedbank with the TUCO GHG Calculator attached.
- TUCO Recipe book.

Monitoring the Process

Steering Group Meetings

Steering Group Meetings will be held quarterly to discuss updates and roll out of the accreditation.

Support Hub

TUCO will provide support to members wishing to pledge to Menus of Change TUCO accreditation.

Relevant resource will be available via the website and staff/peers available to discuss how to achieve the 24 principles.

The format of the Menus of Change Assessment Toolkit is now in Excel. UNSDG's have been embedded. This will help members sell the accreditation internally and show which UNSDG's they are working towards, whilst creating healthy menus.

Communication is key; therefore, members will have access to social media and entries in the TUCO magazine for best practice.

TUCO will carry out desk top reviews with members to guide them through completing the assessment toolkit.

Liaise with Menus of Change and attend their annual summit.

Engage with EAUC & P&P for buy-in to the accreditation, which will hopefully carry points in the P&P green league.

Training resources through the Academy highlighted in some way on the calendar of events or filtered straight through to the support hub.

Resource

The Menu of Change Assessment Toolkit will help members monitor and embed evidence for each principle.

UNSDG's have been embedded into the 24 Principles assessment excel document.

To create a SharePoint folder to store all documents such as menus and toolkit with member access.

Focus on a principle each month in the TUCO magazine and how members have adopted it, with consideration to seasonal etc.

Create an academic Calendar for each month principle and it should start in August.

Create 'Point of Sale' information to help educate students identify and engage with Menus of Change.

A scoring methodology should be considered such as a points system, along with a checklist and evidence gathering on Excel tool.

Cost

The resource and staffing cost to set up, roll out and audit the accreditation should be Bourne by TUCO. The cost of training through the TUCO Academy will be heavily subsidised or paid for by TUCO. Menus of Change training should be paid for by member.

Accredited auditor will be heavily subsidised or paid for by TUCO.

Training

Pro Chef Plant-Forward Kitchen Training and Certificate

The cost of a course is \$250.00 pp and has to be for 20 or more attendees.

<https://www.plantforwardkitchen.org/plantforward-certification>

The access is good because it's 24/7 – it looks at the challenges of sustainability and it also looks at nutrition, food science, and cooking at scale. It's around 19 courses with 97 lessons in total and new content is regularly added – there's also invited to live webinars quarterly with guest chefs at the CIA (which will be late in the day due to the time difference but could fit in with after work hours for our members).

I also think this is something we could do in the future eventually as it would work out a lot more expensive:

Custom culinary training programme

There is a CIA Consulting website <https://www.ciaconsulting.org/>. The consulting team will give options to design and deliver a custom culinary training in the UK. It would involve one of the CIA team to come and teach ambassador chefs from our members who could then teach those sessions on our/ their behalf (they are culinary workshops so we would need to arrange use of kitchen facilities). Costs are bespoke but we would also have to pay for the trainers travel and accommodation.

In addition, there is the HSI Plant Forward live sessions with Jenny Chandler, plant-based cookery school with Andrew Dergue (Vanilla Black) and the potential use of Brakes and Bidfood.

Bill Brogan has offered his restaurant, which has a cookery school attached, for training.



The University Caterers Organisation

Bidfood and Brakes also offer chef schools for training:

- Brakes – Covent Garden and Reading depot.
- Bidfood – Scotland

Need to ensure what they cook is scalable food to hospitality /retail.

Menus of Change Leadership Conference to New York June 2023 potentially with a visit to a US university that has already implemented the Menus of Change.

Chefs Competition - when competitions return, to focus on Chef's competition around Menus of Change recipes and on dishes that are scalable food to hospitality /retail.

External Links to Enhance Accreditation

Continue working with external bodies to promote the TUCO accreditation such as EAUC and P&P.

Ambassador

TUCO to engage with a professional catering person who is known in the industry to help roll out the accreditation.

Next Steps

To roll out Menus of Change Accreditation as above within the next six-months and launch at TUCO Summer Conference 2023. Representative from Menus of Change to present at TUCO conference 2023 to help drive the accreditation. Jamie and Mike to discuss further -member session – seminar discussion – food served etc.

Itinerary

Create a six-month itinerary in Excel to list all actions and responsibilities. The documents to include:

- Issue survey to gain member buy-in.
- Contact Alison at Menus of Change to discuss the strategy document.
- Identify and contact external auditor regards auditing Menus of Change at TUCO, supplier and member level.
- Identify and contact Ambassador to discuss the Menus of Change strategy document.
- Contact EAUC and P&P to discuss Menus of Change being part of the Green League.
- Collate and benchmark scoring methodologies from similar accreditations, such as SRA, MSC etc.
- Agree on accreditation levels of achievement: Bronze, Silver Gold, Platinum (MCURC possibly).
- Agree on accreditation scoring methodology, member sites, levels of success and types of catering to be accredited (residential, retail etc).
- Create member start up pack to help them get started and understand their commitment.
- Consider what is needed for desktop reviews such as documents, etc
- Work with members who have pledged to use the 24 Principles Assessment Tool.
- Consider all areas of 'Easy wins' – MSC/ASC, Red Tractor, Farm Assured Kale Yeah, WRAP etc
- Set up TUCO Academy training courses and chef training based around Menus of Change.
- Monthly steering group meetings to agree actions, reduced from quarterly.
- Agree costs



The University Caterers Organisation

- Update website with points raised above.
- Agree communications
- To create a SharePoint folder to store all documents such as menus and toolkit with member access.
- Focus on social media and 12 months calendar dates for TUCO magazine.
- Liaise with H2O Publishing to embed into TUCO summer conference; presentations, stands, foods considering principles etc.

Additional Resource

Menus of Change University Research Collaborative (MCURC)

The CIA also co-leads with Stanford University the Menus of Change University Research Collaborative (MCURC). This network involves a number of college and university foodservice and academic programmes across the United States and also includes the University of Reading and the University of Bristol who successively joined the MCURC after a very rigorous application process.

Although TUCO are considering working with the University of Reading and partnering on a research project linked to Menus of Change, at a recent steering group meeting, it was decided to keep this separate from the accreditation. This section is optional and some members report they are struggling to get academics to engage.

TUCO will request 'How to Guides' on best practice to engage with academics and the benefits of joined up research.