

## TUCO South-West Region Catering Group Meeting Monday 12<sup>th</sup> June 2023 at 1:00 pm University of Bath

<b>Attendees:</b>	Ryan Hanson [Chair] Jonathan Bowker Tim Clarke Felice Foscheri Lewis Haynes Judith Hoyle Amy Morgan Kevin McCormick Hannah Myton-Wright Adam Norris James Piercy	RAU Bath Bristol Southampton University of Bath TUCO Secretary Bristol University of Bath TUCO Category Manager Southampton University of Bath
<b>Via Teams:</b>	Sarah McLoughlin	TUCO Academy
<b>Apologies:</b>	Joe Bennett Sarah Dolman Kristian Fernandez-Mitchell Matthew Green Cath Lambros David Morton Rich Narramore Adam Rogers	Winchester Bristol UWE South Devon College Southampton Winchester Exeter UWE

### 1. Apologies for Absence and Welcome

Apologies as listed above. Ryan welcomed everyone either in person or online.

### 2. Supplier Presentation by Adrian Beale from Buckley and Beale

### 3. Minutes of the Last Meeting

These were agreed by the Members.

### 4. Member Updates

#### *Southampton*

They have a new building opening in 2024 with a Grab and Go and a Costa Coffee as they already have a Starbucks in their library. A new Chinese restaurant opened up last Tuesday, which is independent. They now have a full management team. The Sir James Matthew building in the centre of town has now opened up and come October will be fully operational. They have also opened up another building called Lord's Registry in which they have big industrial kitchens.

## *Bath (Procurement)*

They are currently tendering for their coffee and this summer will be doing Fruit and Veg along with Meat and Poultry and Grocery. They are having to re-tender their Sandwiches after a year as the service is so bad from their current supplier, Simply Lunch. Southampton have just got rid of Simply Lunch in favour of the Real Wrap Company. Bath would just like to see who else is out there.

## *Bath (Catering)*

They are just preparing for a really busy summer as numbers are now beyond 2019 levels. Commercial sales are busy for 2023/24. Conferencing has 2,000 people booked for next year. The staffing situation is improving. Bath recently ran a £500 scheme to attract new staff which was a huge success and now they only have 8-10 vacancies out of 90. They are currently exploring a Sushi restaurant. They have now got rid of disposable cups but need to look at food containers. Bristol give a discount to customers bringing their own coffee cup. Southampton are offering a £2 'Fry Up Friday' with 5 items. Southampton charge 25 pence for disposables. They have various Meal Deals including porridge and a filter coffee for just £1. They also have a Meal Deal for £3.95 which includes a sandwich, soft drink, piece of fruit and a packet of crisps.

## *Bristol*

Since November 2022 Bristol have sold 53,000 Cost of Living meals. They are going out to tender shortly for a new EPOS system as MCR does not suit them. Bath are just doing a trial at the moment with a concept called 'Bath Go' through MCR. This gives them 3% cashback to be used in any outlet. Bristol are doing their Meat, Milk, Fruit and Veg and Sandwich tenders all at the same time. They are not as busy over summer but do have some events and summer schools. They have Open Days this coming weekend and will take around £25-30K both days.

## *RAU*

Ryan is looking at business as usual this summer and they are back to pre-COVID levels. They have a campus in China and 2,000 delegates want to come over from there next summer but they do not have the accommodation for so many people. Staffing is better than it was. Ryan reported that RAU were using Real Wrap Company and they were really bad. They are still distilling their own gin and will be making it their house gin. This is produced in jerry cans then decanted into bottles. They are removing all disposables completely except on Open Days. For their coffee, students will be able to purchase a premium re-usable and they will get 5 free coffees with this. Southampton sell one for £15. They ordered in 500 and they all sold within 5 days. RAU have had a drop in catered halls so are keeping one of them closed and are looking to approach this on a kind of bed and breakfast basis.

Tim reported that Bristol Students' Union wanted to charge Catering £7,000 to set up a bar at their event. RAU are currently looking at their SLA with the Students' Union. At Southampton, if they take on a new unit they use that as an opportunity to increase prices.

## **5. Framework Report (Hannah)**

We have a new addition to the Procurement Team, Sarah Jones has joined us from the University of Manchester and will be doing the further competitions. Brakes have just released a new summer report. Hannah will shortly be circulating spend reports to members.

Hannah advised that CCEP sent a short e-mail stating that there is changes to their ordering system and that TUCO are seeking clarification on a number of points. Felice has been told to just order through their normal supplier and feels that this will be easier.

Grocery, Frozen and Chilled – a new framework started this month. Alcohol is at the strategic stage with a new agreement due to be in place by January. On DipChem we are also currently looking at the strategy. KEM was previously a DPS but was retendered using the restricted procedure and went live on 1<sup>st</sup> June. EPOS (DPS) has a new supplier on there, 'It's Lolly' and CICS (DPS) has three new suppliers on it. Contract Review meetings are being held for Hot Beverage and Convenience Retail and CICS are coming up. On Vending Lot 7 the Deposit Return Scheme has been delayed again. On Catering Light and Heavy, Brakes are moving onto a new operating system in July. Price changes are stabilizing. Fruit and Veg went live last month and there is a pricing review in August as there is still some volatility with Fruit and Veg. Milk and Bread price reviews are quarterly. Sandwich price reviews will take place this month. Carlsberg now own the licence for Kronenbourg. Jonathan asked if anyone was using the Heineken Draught Dispense system.

Hannah asked if anyone was using the New Product Development page on the website as quite a few members do not know about this.

## 6. Academy Update

During April 2022 to March 2023 we delivered 58 courses to 123 different institutions with 510 attendees. During April and May 2023 alone we have delivered 23 courses to 223 attendees. We are now going back on site to do face-to-face training. Camilla Hayes has been delivering sessions at Leicester, Nottingham and LSE. So far we have had 1,300 qualifications in Food Safety Levels 2-4, HACCP Levels 2 and 3 and Allergens Levels 2-4.

We have been delivering compliance courses at the following prices:

<b>Level 2 Allergens</b>	<b>£15</b>
<b>Level 3 Allergens</b>	<b>£25</b>
<b>Level 3 Food Safety</b>	<b>£75</b>
<b>Level 4 Food Safety</b>	<b>£99</b>

We are widening the curriculum that we have:

- Time Management Productivity
- Personal Branding
- Recruitment and Onboarding
- Introduction to Project Management
- Report Writing
- Finance for Non-Financial Managers
- Presentation Skills

This will run from August to July.

Development Days:

- Visual Merchandising Safari in London and Manchester – the delegates will be taken on a tour as to how this works in the private sector.
- Planned Development Day at Brewdog

## Forthcoming StudyTours:

- **Liverpool Study Tour** taking in the four universities – Liverpool John Moores, Edge Hill, Liverpool Hope and the University of Liverpool and looking at the African/Asian culture there, ending in a visit to an African themed food festival.
- **CIA Conference** this is available online now with two bursary places to New York State.
- **Studentenwerke Conference** 5<sup>th</sup> to 7<sup>th</sup> July in Neustadt near Mannheim which will include a food safari around Frankfurt. Delegates from Korea and Japan will be attending this.
- **LWC Italy** pairing beer and wine with food.
- **Colombia 2024** a Caffeology Study Tour – details yet to be announced but this will probably be May 2024.
- **Bologna Barista** For £495 this will involve a full week of interactive training from w/c 19<sup>th</sup> February 2024.

SCA Accreditations – this will be useful for when Competitions start up again. The Cookery School is moving from Knutsford to the Northern Quarter. We are hoping to develop some Cookalong Webinars. We are also still working with HSI and Bidfood to look at Street Food. On the Food To Go Study Tour 2022 delegates went from London to Paris. The Reynolds Food Safari included a trip to the Reynolds HQ and a Development Day

Webinars coming up include a ‘Plastics Day’ update in July on legislation coming in in October 2023, Deposit Return Scheme and NetPositive.

TUCO are looking to re-start the Academy Steering Group and Sarah asked for volunteers.

Our Winter Conference 2023 will be held on Wednesday 6<sup>th</sup> December at the University of Kent with a social dinner the previous evening. The theme will be the Cost of Living Crisis. James Payne will be one of the speakers and Charles Banks will be presenting on Global Food Trends.

## 7. TUCO Board Update

The number of members has risen from 672 to 686 with two new members in the South West region – National Composites Centre and South Gloucestershire Council. Ryan accompanied the TUCO Chair, Vice Chair and CEO on a trip to the University of Exeter and their Executive Chef Rich Narramore will be getting involved in the Chefs’ Forum. They will be looking at such things as Recipe Banks and Development Days etc.

The Study Tour to Neustadt will have representation from Japan and Korea and we hope to have a study tour there in the future. More information will be coming out soon on the re-introduction of the Competitions. Birds Eye Green Cuisine were recently at U-Dine and are partnering TUCO with some research, which they will be presenting at Conference. Also at U-Dine where HGEM who presented on their Mystery Shopper scheme which the Board are currently looking into with a view to offering this as a member benefit. Kevin commented that Bath have their own in-house mystery shoppers.

A couple of Board Directors are working on an Induction Pack for Regional Chairs

## 8. Presentation by FSG Re-usables

## 9. TUCO Online

Felice announced that Southampton are about to go live with this. Bristol are users but Bath are not. We are currently carrying out a carbon trial with Nottingham in conjunction with Klimato.

## 10. Sustainability

Menus of Change has a sub-group of the main Sustainability Group and we are working with the Culinary Institute of America to set up some form of accreditation. This would be more of a support tool where members can decide which of the 24 principles best suits your institution. The CIA will be meeting with NetPositive to possibly use that to measure in the future. Birmingham City Council have an initiative coming in in September to see how they can improve the food waste.

## 11. Any Other Business

Lewis suggested another joint meeting between the South West and South East regions as the last one was very successful. Ryan will speak to SE Chair Manish to discuss setting this up.

Suggested suppliers to present/host meetings in the future were: Soho, Brakes, Bidfood, a coffee supplier, Bridge.

## 12. Proposed Dates for Next Meetings

The next meeting will be mid-October followed by end of March 2024 then early/mid June 2024. Kevin kindly offered to host again at Bath this time next year and Felice offered to host a meeting at Southampton.