

TUCO North West Region Catering Group Meeting Wednesday 13th March 2024 at Brakes' Warrington Depot MINUTES

Attendees:	Emma Stansfield [Chair]	University of Manchester
	Alison Bates	University of Manchester
	Colin Burrow	Runshaw College
	Jonny Chambers	Keele University
	Craig Berridge	University of Liverpool
	Joanne Dooley	Royal Northern College of Music
	Jane Eve	The University Caterers Organisation
	Judith Hoyle	The University Caterers Organisation
	Jane Hulmston	Bangor University
	Mandy Johnston	University of Liverpool
	Paul Murphy	Edge Hill University
	Gary Pace	Liverpool Hope University
	Richard Pettiford	University of Salford
Via Teams:	David Grime	Edge Hill University
	Sarah McLoughlin	TUCO Academy
	Jonny Stevens	TUCO Online
	Carol Yates	University of Central Lancashire
Apologies:	Paula Martindale	University of Chester
	Dawn Vincent	Stoke-on-Trent College
	Emma Woodcock	Keele University

1. Welcome and Apologies

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

2. Minutes of the Last Meeting

These were taken as agreed.

3. TUCO Online Presentation by Jonny Stevens

Jonny also demonstrated the new ordering portal.

4. TUCO Academy

13 courses have been delivered last month and January including 60 people from Newcastle on the Customer Service Excellence course, which is a face-to-face course and lots of compliance courses as well, including one down in Kent.

We run our KPIs annually from April to March and so far this year we have delivered 88 courses, by the end of this year will have run about 96 courses with almost 1,000 attendees which is almost double last year 2022-23 (58 and 510 people).

To date we have delivered 1,800 qualifications in compliance / legislative content since 2018 as a Highfields Awarding Body Centre. Other courses run include Presentation Skills, Report Writing and Time Planning, which is open to anyone in the university not just the hospitality and catering depts. We can deliver courses either via webinar or in person but the Customer Services is Face-to-Face only. The Events Management course is being run in conjunction with David Kerr from Strathclyde and is a two-day course. The first day will be online on 22nd May and the second day will be in person in Strathclyde. There will also be an additional day held in Cardiff in June. We will also be running a Food Photography course in Bury, Manchester.

We are continuing with Development Days including Visual Merchandising in London, Manchester, Leeds and also in Scotland.

Other days planned include:

- Sushi Making
- Vegan Cookery School
- Flygerians on West African/Nigerian

Study Tours include:

- Bologna Barista
- Food To Go – London and Frankfurt
- Culinary Olympics in Stuttgart
- Studentwerke in Normandy in June
- Culinary World Cup in Luxembourg in 2026
- Colombia Coffee
- World Pizza Championships in Parma
- CIA Conference 9th to 15th June
- LWC Italian Tour to visit tasting of Peroni, Prosecco and olive oil
- Food To Go in Dublin
- NACUFS in Louisville

The Academy will be running a webinar around Nudging and Menu Engineering in the next few months. We also have a new Travel Manager, Andrew Forrester, starting in March who will be looking after the study tours and will be employed by the new TUCO Foundation.

We are also in talks with Oxford Cultural Collective and Ulster University to start running a Masters Degree in association with them.

Reading are currently starting to look at their CO₂ emissions in relation to travel which may have implications on overseas study tours (this has been mentioned by a few universities – cost has always been a limiting factor but sustainability may impact whether institutions can attend).

The Winter Conference this year will actually be held on 14th January 2025 at the University of Manchester with the networking dinner and overnight stay to be held in the evening following the Conference.

We are doing some research on student eating habits along with work on Food Waste with Harper Adams.

The new TUCO Foundation will go live on 1st April and the website will be live on the same day.

We have held our second Steering Group Meeting and are looking at supporting Chefs' Skills.

Menus of Change

We now have 15 pledges to this and have our study tour planned in June to visit Harvard and Yale along with a trip to Worlds of Flavor again in November. We are also looking at doing podcasts to get our members started on the Principles.

5. Chefs' Forum (Graeme Collie)

Graeme gave a presentation on the idea of how the Forum originally started. Emma will send details to all the chefs in the region.

6. Procurement Update

The next UKUPC Impact Document is due out and the next Quarterly Spend Report will be out mid-March, along with TUCO Intelligence Q1 in March. The white label App is now live but still Work In Progress.

Meat and Poultry has been extended for a further twelve months.

Cadbury's have moved away from Fair Trade and instead have formed 'Cocoa Live'. Some institutions have dropped Fair Trade already.

The Hot Beverage new framework started on 1st March with 5 separate lots. If anyone is looking to call off on this please let Nicola know: Nicola.mellor@tuco.ac.uk

Convenience Retail - the notice was posted week commencing 4th March. Alcohol framework will commence 15th March. For DipChem we are working on the strategy documents for the agreement to commence in July. The current agreement will expire on 15th July. On the Fruit and Veg agreement there are more stringent rules for the import and changes to government legislation has meant there has been some delays.

Greenhouse Gas Calculator – a new DPS agreement was launched on 1st February and some Food Waste has been extended until 31st October 2025.

There has been delays on deliveries via the Red Sea due to the war situation along with additional costs for the extra nautical miles. Deliveries on the Catering Light and Heavy framework have suffered again with the shipping problems.

The Vending DPS expires in September.

Contract Review meetings have been held on Milk and Bread, Meat and Poultry, Sandwiches and Food Waste Management. We need volunteers for the Tender Working Party for Vending. Jonny Chambers kindly volunteered for this.

McCain have de-listed a number of lines due to unavailability of some potato products. The NPD section of the TUCO website showcases new products which are available for members to order samples free of charge.

Jane asked if anyone was offering a speciality hot chocolate on their campuses as we have an excellent new product which was a bean which made hot chocolate.

She reminded members that the MSC Accreditation is still available to members if there is any interest.

We now have some new members and Jane Eve is following up with some of the low spending ones to find out why they are not using our frameworks.

7. Member Updates

Runshaw

They have just done their vending contract with Selecta. Tiffin have been an excellent supplier but Soho have not been too good. Starbucks initially doubled their sales but this has now tailed off. They have reduced spending by changing to the Grab n'Go.

Bangor

Currently looking at their Fruit and Veg contract.

Manchester

Alison has now stepped into Nichola Gill's shoes on catering procurement.

Liverpool

They are working with TUCO to do a food waste study and are re-vamping one of their food courts to a restaurant. There has not been a lot of spend through the Temporary Structures agreement so TUCO are not planning to renew this. They are working to gain Fair Trade status. Liverpool did use Selecta for their vending but Brodericks now supply them and they have 27 machines. Craig was introduced as new to the Team at Liverpool.

Edge Hill

Paul reported that student numbers are down but spend is up. They are just planning for their graduation ceremonies and planning for next year.

RNCM

They introduced food waste recycling in September. However, they are struggling with the cost of their casual workforce. Casual staff are on the real living wage of £12 per hour plus holiday pay. There is now little difference between the role grades on the pay scale.

Manchester

They are currently running some mini-competitions on Sandwiches, Fresh Fish and DipChem, they have already done Fruit and Veg. They have some re-furbishment going on in the Halls of Residence – mainly Owens Park and are working with financial backers to build some new Halls of Residence. It is their 200 year Anniversary this year so they are planning for that and their Graduation ceremonies.

Liverpool Hope

Sales have been up all year by 25%. They are doing table service and opening a new building in April with conferencing space. They are looking at working with Kinetics again for this.

Salford

Salford are new to TUCO since they brought their catering back in-house and Richard has been in the role for 3 weeks. They are currently looking at the Light and Heavy Equipment framework along with their till system and are currently TUPE'ing over staff.

Keele

Keele are having a good year so far with the re-brand of their main student restaurant and this has been really successful. Room revenue for Halls of Residence will be around £2 million for summer schools.

Vending – they are removing 25 machines over the summer as they still do not have a signed agreement with the Procurement Team. They are still undergoing a trial with the new machines which are getting filled up locally. Nine machines which are doing quite well are not in contract so they have not yet seen a penny of revenue.

8. Any Other Business

There was no further business so the meeting was terminated.

9. Dates for Next Meeting

Tuesday 4th June 2024 – Venue TBC but this will be followed by a social/networking event.