

TUCO Welsh Regional Meeting
Thursday 7th March 2024 at 10:00 am
Harlech Food Expo, Venue Cymru, Llandudno

MINUTES

Attendees:	Jane Eve [Chair]	The University Caterers Organisation
	Angela Church	Bangor University
	Judith Hoyle	The University Caterers Organisation
	Jane Hulmston	Bangor University
	Hayley Jones	Denbighshire County Council
	Sarah Jones	The University Caterers Organisation
	Sarah McLoughlin	TUCO Academy
	Derek Rout	University of Bolton
	Dafydd Williams	Conwy County Borough Council
Apologies:	Angela Church	Bangor University
	Jason Edwards	University of South Wales
	Annabel Hurst	Cardiff University
	Vanessa Heritage-Smith	Wrexham County Borough Council
	Andrew Phelps	Cardiff Metropolitan University
	Kayleigh Zammit	NHS Wales Shared Services Partnership

1. Welcome and Apologies

Apologies as listed above.

2. Minutes of the Last Meeting

These were taken as agreed.

3. TUCO Online Overview by Jonny Stevens

4. Board Update

Winter Conference, held at the University of Kent in December was very successful. Our summer event will be held at the University of Exeter on 29th to 31st July. Our Chefs' Competitions have been re-instated and will take place on 2nd to 4th April at the University of Warwick. Our next Winter Conference will be held at the University of Manchester on 14th January 2025.

5. Framework Update (Jane)

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.

Greenhouse Gas Calculator – a new DPS agreement was launched on 1st February and some members are already using this, including Nottingham, Bristol and Manchester.

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 Fruit and Veg.

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.

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.

6. Training Academy Update

Up to the end of March 2013 we ran 58 courses with 510 people. In the same period of 2024 we have had 97 courses with 1,000 people. 13 courses have been delivered this month including 60 people from Newcastle on Customer Services, 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 and to date we have delivered 1,800 qualifications in compliance. Other courses run include Presentation Skills, Report Writing, 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.

The first part of the course is via webinar but for the second part we will be travelling to Strathclyde. We will also be running a Food Photography course in Bury, Manchester. 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 Louisiana

The Academy will be running a webinar around Nudging and Menu Engineering in the next few months. We also have a new Travel Manager 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 to start running a Masters Degree in conjunction with them. Reading are currently starting to look at their CO₂ emissions in relation to travel.

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 website for the new TUCO Foundation will go live on 1st April.

7. Sustainability/Menus of Change

On Menus of Change, more universities have now pledged. 15 universities in total have now pledged to this. There is an online chefs' training portal through the CIA. A Quick Start Guide is being produced and there are plans for podcasts for the 24 principles. The first 10 focus on ingredients and the rest on the environment. Aberdeen and Cardiff have already pledged and Reading are cooking everything from scratch. We had our first meeting on MoC the previous week to people who are using this and are looking to set up a portal for people to upload information to.

We are also looking to have a Pro-Chef Plant Forward as an online course. We are looking to do a series of podcasts about the various principles. We will be going to Harvard and Yale in June and attending Worlds of Flavor in Napa Valley in conjunction with the MCURC Menus of Change University Research Collaborative.

8. Updates from Members

Bolton

They have just had National Pie Week and have recently had Sausage Week and Sandwich Week. They have all their Easter merchandise up early. Their coffee shops are taking record takings. They have two menu cycles, one for winter and one for summer. Winter is pies, stew etc and summer is a salad bar. They also have a new lady in a breakfast chef and she is doing tray bakes etc. They are selling a lot of cakes through their coffee shops. They are also planning for their graduation ceremony which will take place over 5 days.

Denbigh Council

They have gone to full roll-out with free school meals so every child will be entitled to a free school meal. The Welsh Government have given them some funding for free school meals and also to re-furb 29 kitchens. They also have plans for an additional 2 kitchens. They have taken on an additional 73 staff part-time. They are also putting solar panels in to convert everything to electricity.

Bangor

Jane is struggling to get suppliers to deliver to their site. They are looking at how to get more local suppliers. The university has now taken over the catering for the Management Centre. Student numbers are not growing as much as they would have wished. The University will be 140 years old this year.

9. Supplier Presentations at Future Meetings

Members suggested Vegetarian Express as a possible future supplier. Bolton have changed their Fruit and Veg supplier from Ribble Farm to Birchills.

10. Any Other Business

As there was no further business, the meeting was ended to allow members to attend the Expo.

11. Date of Next Meeting

Friday 7th June 2024 at Cardiff University.