

TUCO Sustainability Group (TSG)
Tuesday 21st May 2024 commencing at 1:00 pm
via Microsoft Teams

A G E N D A

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|--|-------|
| 1. Welcome and Apologies | MT |
| 2. Presentation by Ruben Tadmor of Supplant | RT |
| 3. TUCO Academy Updates around Sustainability <ul style="list-style-type: none">• Menus of Change | SM |
| 4. Minutes of the Last Meeting and TUCO Update | MT |
| 5. Greenhouse Gas Calculator | JS/LD |
| 6. Sustainability Development Goals – are people doing anything with them? | All |
| 7. Developing a Toolkit for Sustainability | MT |
| 8. Local Producers - the Consumer Insights from Litmus Partnership Research will form part of the TUCO Strategy. Jane has written a paper on this. | |
| 9. Biodiversity in Tenders | MJ |
| 10. Procurement Update (attached) | |
| 11. Fairtrade | AH |
| 12. Round the room discussion on sustainable initiatives | All |
| 13. Panel debate discussion for future meetings – would members like to select a topic and discuss with professionals? | All |
| 14. Any Other Business | |
| 15. Date of Next Meeting – September/October 2024 | |

TUCO Sustainability Group (TSG) Tuesday 5th September 2023 at 09:00 am via MS Teams MINUTES

Attendees:	Matt Tebbit (Chair)	Reading
	Karen Agate-Hilton	LSE
	Alison Bates	Manchester
	Sarah Cawthorne	Nottingham
	Hayley Deville	Kent
	Jane Eve	TUCO
	Nichola Gill	Manchester
	Lee Hallam	FX Plus
	Mike Haslin	TUCO
	Judith Hoyle	TUCO (Secretary)
	Dan Hultum	Chester
	Hema Jankee	Nottingham
	Mandy Johnston	Liverpool
	Sarah Jones	TUCO
	Cherese Lewis	Leicester
	Louise Macfarlane	APUC
	Sarah McLoughlin	TUCO Academy
	David Nuttall	Harper Adams
	Phil Rees-Jones	Cardiff
	Alex Sim	Bristol
	Clive Singleton	Warwick
Apologies:	Paula Martindale	Chester
	David Morton	Winchester
	Emma Woodcock	Keele

1. Introduction and Apologies for Absence

Apologies as above. Matt welcomed everybody to the Meeting.

2. Minutes of the last Meeting

These were agreed as read.

3. Academy Updates on Sustainability

The Academy will be running a plastics webinar in September, which will feature Bunzl, CCP and Vending as guest speakers. Sarah is in talks with Mark Taylor to have a study tour with Forest Green Rovers, who have plant-based food for their players and run their stadium on renewable energy.

We have run two Environmental Social Governance courses around working with your Sustainability Teams, which takes place over two mornings. Sarah asked if TSG members would be interested in signing up for this? Mandy had attended it during her time at TUCO and found it very interesting. Sarah will therefore put it on again over the next couple of months.

Action: Sarah

4. ProcureWizard

Mike explained that we are currently looking into the interface with the GHG. We are also looking at digital menus and have been liaising with Ten Kites on this. We are interested in the Greenhouse Gas Calculator such as Klimato as this has much more on it than the TUCO calculator. The timeline for this going live will probably be the first quarter of next year. Alex uses Klimato at Bristol. They have had their entire menu carbon mapped by some PhD students.

5. Menus of Change

Pledges – we have had 10 pledges adding Edinburgh and Newcastle. Sarah will also speak to Alex about this. She has also had a meeting with the Culinary Institute of America around the Lyreco system on the 24 principles. They offer an online learning system for \$250 where there are around 19 courses with 97 lessons. It is a good system to build on the Menus of Change culture. There has also been a lot of support for this from the Chefs' Forum.

Sarah also informed the group about Culinary Medicine UK who teach health practitioners how to cook and they are trying to introduce this element to doctors and nurses etc with a view to getting people to eat the food that they should be eating. They are using our Chefs' Forum as a guinea pig. Sarah asked whether TSG members would be interested in joining this?

The study tour to the World of Flavors event in California is coming up with elements of sustainability in there. There are bursary places still available with the deadline for applications being 15th September. Visits to both Stamford and Berkeley will be included in the tour all for a cost of £1,950.

6. Local Producers

Jane has spoken to various members who are using their own local producers. Some are working with their local councils to keep it in the area. A lot of our distributors have local producers in their portfolio. Matt reported that he does this via Brakes with nominated lines. At Reading they are using UK produced cutlery with the university name on it.

7. Procurement Update

We have recently recruited Sarah Jones who is working on Further Competitions and assisting Hannah with MSC audits. There is new procurement legislation coming in in October 2024 which will put the onus on the contracting authorities to ensure that the distributor is doing what they say they would within the timescales.

TUCO has achieved the CIPS Ethic Accreditation and the Team are doing their annual CIPS Ethical Training.

Tenders currently being worked on include Digital Menus (Hannah) and GHG Calculator (Li is looking at this as a possible DPS in conjunction with our Consultant, Jonny Stevens.

The MSC Head Office audit is due in October. Hannah will be reaching out to members who have made their pledges for the MoC. 71% of our suppliers have signed up for NetPositive with 82% of that number being SMEs. Mandy asked how many suppliers have carried on with this since the NetPositive re-furb. The response from Jane was 'We currently have 274 unique suppliers on the books and 73 of them are showing a level on NETpositive meaning that they've logged in since the update. So 27% of them have done it'.

David requested a list of our suppliers who have signed up for Net Positive.

Action: Jane

8. CSR Policies for Approval

The three policies were duly approved by the Group.

9. Sustainability Initiatives

Liverpool

They are working with the circular economy and embedding sustainability into the contract terms. They have a pantry on site for students to buy from and a local fruit and veg truck which comes onto campus. They are currently looking into Modern Slavery.

Kent

Hayley reported that they have just joined the Kent Food Partnership which is a government initiative across 87 regions of the UK and includes charities etc, with sustainability and procurement in food. This is due to launch on 5th October. University of Kent are hosting TUCO's Winter Conference in December where the theme will be the Cost of Living Crisis. Matt observed that there is a definite link between food and mental health with students.

FX Plus

Lee explained that they have moved to a clear scoring process in their ITT. They have found that suppliers have not won contracts because they do not meet the criteria. 20% of their scoring is for sustainability. This is not just for food and beverage but across the whole of their procurement function.

Harper Adams

They are gearing up for the plastic-free initiative in October. They are still pressing ahead with their cup scheme and there are no single-use cups on site. They are doing a community fridge and working with local farmers. Regarding their food waste research – 26 universities have engaged with this and they have compiled some very useful data. Results will be out in October so TUCO will share this at our winter conference. Their nominated sustainability person has just left so they have shared this responsibility out amongst a few of the Team. Food and Farming Conference is coming up on 15th September which is more county-wide across Shropshire.

Nottingham

Hema announced that they are working with the School of BioSciences as to how to use their waste. They have subsequently set up meetings with some of their professors. The School of Business want to use them in a pilot study for student eating habits.

Mike asked if anyone was aware of the Plant Based Universities Group, which was thought to be an offshoot of Extinction Rebellion. Alex confirmed that Bristol have been approached by them.

10. EPR – New Legislation

Karen asked if any other universities have come up against this. It was thought that the planned Academy forum with Bunzl may answer some of the questions on this. They are asking other universities what they are doing about this. Sarah C added that she found out about this through the EAUC Waste Forum. Matt asked whether this is something that TUCO can look at as the guidance seems very vague.

11. Panel Debate Discussions for Future Meetings

Mike asked members that on the Menus of Change what more we can do to raise the profile? LSE are still under the Green Gown People and Planet, which does not recognize the MoC. TUCO will look into this with People and Planet.

Mandy suggested a discussion on how our members are meeting Net Zero – what are our members doing to meet their targets? It was suggested to get NetPositive in to discuss this.

LSE are still struggling sometimes with supplier continuity. Their Sustainability Officer tried to bring in more organic food for Organic September but this poses a cost issue. David commented that at Harper Adams this will be the first year that they have not returned a profit because of the cost of food.

12. Any Other Business

Mike asked members about the EAUC food scoring. We need to get Menus of Change accredited for People and Planet. Mandy asked if TUCO have put anything in their Terms and Conditions around sustainability.

David wished to record his thanks to Hannah for all her help with Harper's recent MSC Audit. Matt will put a link in to the chat on kitchen ventilation as the UN have just published it as a case study and it has saved them in the region of £100K.

13. Date and Venue for Next Meeting

This will be held online on a date to be confirmed.

TUCO STEERING GROUP REPORT

January 2024 – April 2024

Executive Summary

It has been a very busy period for TUCO which has seen the formation of The TUCO Foundation, a wholly owned charitable institution, which will provide subsidised professional development in hospitality. Final planning for the much-anticipated TUCO Competitions has also taken place after a hiatus of 5 long years. The Summer Conference is also taking shape with the speaker programme finalised, the event will see a shift in format and have only keynote speakers.

We have welcomed Andrew Forrester, who has joined the TUCO Foundation as the Study Tour Manager, this will allow the Foundation to provide even more study tours following feedback on their value from the member survey carried out last year.

Mike Haslin - CEO

Mike.haslin@tuco.ac.uk

After a quiet December, Winter Conference notwithstanding, the last two thirds of the last quarter were very busy at the Academy, especially with face-to-face courses requested onsite at institutions. This is a good indication that moving the Winter Conference to January will potentially result in high attendance from members.

We are delighted to announce the appointment of Andrew Forrester as the Study Tour Manager. Andrew will work 21.75 hours a week and has a background working in the travel industry and holds a Masters Degree in Tourism, he is also a keen foodie and will start with TUCO on the 19th March 2024.

It is proposed to the Trustees that we remove the certification costs for the legislative training:

Course	Costs Per Person	No delivered to 23/24
Level 2 Allergen	£8.25	163
Level 3 Allergen	£18.50	17
Level 2 Food Safety	£13.25	320
Level 3 Food Safety	£51.25	117
Level 4 Food Safety	£74.40	21
Level 3 / 4 Refresher	0	32
Level 3 HACCP	£23.50	32
	Total	702

Courses: Previous quarter and future quarter

Date	Course	Registrations	Attendees
1 st Dec	Level 2 Food Safety	0	0
12 th Dec	Level 2 Allergens	1	1
14 th Dec	Level ¾ Food Safety Refresher	0	0
3 rd -31 st Jan	Level 4 Food Safety	11	11
3 rd – 5 th Jan	Level 3 Food Safety Kent University	11	19
4 th Jan	Level 2 Food Safety Pembroke College Oxford	15	16
8 th Jan	Customer Service Newcastle University	26	26
9 th Jan	Customer Service Newcastle University	12	12
10-12 th Jan	Level 3 Food Safety Kent	13	13
10-11 th Jan	Environmental, Social and Governance	6	6
15 th Jan	Customer Service Newcastle University	33	26
16 th Jan	Level 2 Allergens	1	1
18 th Jan	Level 3 Allergens	7	6
23 rd -25 th Jan	Level 3 Food Safety	8	8
30 th Jan	Customer Service Bath University	30	30
31 st Jan	Level 3 HACCP	8	8
7 th Feb	Level 2 Food Safety (Stoke College)	13	13
8 th Feb	Level ¾ Food Safety Refresher	7	7
13 th Feb	Level 3 Allergens	1	1
14 th Feb	Level 2 Food Safety (RNCM)	4	4

13-14 th Feb	Mental Health First Aid	2	2
15-16 th Feb	Cost Control for Food & Bev Mgrs	7	7
15 th Feb	Level 2 Allergens	1	1
16 th Feb – 8 th May	Manager Essentials	16	16
20-22 nd Feb	Level 3 Food Safety	26	22
27 th Feb	Level 2 Food Safety (Hull University)	16	13
28 th Feb	Level 2 Food Safety (Hull University)	12	12
29 th Feb	Level 2 Food Safety (Hull University)	14	13
1 st March	Level 2 Food Safety (Strathclyde)	12	8
5 th -7 th March	Level 3 Food Safety	6	5
11 th March	Level 2 Food Safety (University of Leeds)	12	13
18 th March	Level 2 Food Safety (Leeds Beckett University) Cancelled	14	0
19 th March	Level 2 Food Safety	3	12
25 th March	Level 2 Food Safety (University of Leeds)	15	10
26 th March	Customer Service (Cambridge Colleges)	30	28
27-28 th March	Finance for non-financial Managers	9	9
28 th March	Level 3 HACCP (Cancelled)	1	0
9 th April	Level 3 Allergens	0	3
10 th April	Report Writing	4	5
11 th April	Level 3 / 4 Food Safety Refresher	5	7
15 th April	Customer Service (Strathclyde)	40	22
23-24 th April	Mental Health First Aid	1	1
2 nd May	Level 2 Allergens	6	
7 th May	Level 3 Allergens	8	
16-17 th May	Cost Control for Food and Beverage Managers	18	
21-23 rd May	Level 3 Food Safety	13	
28 th May	Level 3 HACCP	4	

Breakdown of engagement by Course / institution for April 2020 – YTD 2024

Course	No of times delivered	No of different Institutions attended	Attendees
April 2020 – March 2021 Total	22	69	220
April 2021 – March 2022 Total	39	112	396
April 2022 – March 2023 Total	58	123	510
April 2023 – March 2024 Total	97	103	995
April 2024 – April 2024 Total	5	10	38

Development Days

Date	Development Day	Registrations	Attendees
27 th June	Visual Merchandising Safari (London)	3	7
29 th June	Visual Merchandising Safari (Manchester)	2	7
5 th October	Visual Merchandising Safari (London)	9	9
14 th November	Visual Merchandising Safari (Manchester)	8	8

17 th April	Visual Merchandising Safari (London)	9	9
22 & 29 th May	Event Management	16	
TBC May	Beer and Cheese pairing (London)	0	
6 th June	Visual Merchandising Safari (Leeds)	7	
TBC July	Visual Merchandising Safari (Glasgow)	0	
18 th July	Food Photography (Manchester)	2	

Study Tours

Date	Study Tour	Registrations	Attendees
5th- 11th Nov 2024	Worlds of Flavor (California)	13	13
The Worlds of Flavor conference Study Tour and visits to Stanford Dining and University of California Berkeley Dining received exceptional feedback from attendees. The opportunity to connect with peers in the US and domestically for the group was highlighted as great value.			
TUCO Lead: Sarah McLoughlin			
2-7th Feb	Culinary Olympics (Stuttgart)	13	13
The Culinary Olympics sold out in 4 days (our fastest selling event!) The competition along with the expo and the opportunity to speak to the judges (Lee Corke hosted part of the tour) was extremely well received by participants. Worth repeating in 4 years and potentially having a TUCO team for the Community Competition.			
TUCO Rep: Sarah McLoughlin			
19-24th Feb	Bologna Barista	13	13
This recurring event (COVID prevented the last event in March 2020) was popular enough for a waitlist and was hosted by Nicola Mellor in association with Café Direct. Each attendee was offered the opportunity to achieve a Speciality Coffee Association Certificate. There have been expressions of interest to repeat the tour.			
TUCO Rep: Nicola Mellor			
TUCO Rep: Andrew Forrester			
3rd- 5th April	Food to Go (London/Frankfurt)	9	9
In association with Fresh Food for Now, this study tour will allow attendees to observe good practice in the city of Frankfurt where independent sets the standard and recognisable brand operators have adapted to mirror their food displays. There's also an opportunity to do the same in London where they can invent their own hand held product which will potentially will be recreated by the supplier. The Food to Go Category Managers attends this tour.			
TUCO Rep: Li Davies			
9-12th April	World Pizza Championship (Parma)	9	9
Held annually in Parma, this event hosts 770 pizzamakers and chefs from different continents who take part to showcase how this world wide favourite dish reflects changing tastes and trends. It also includes acrobatic free style dough spinning events to rock music!			
TUCO Rep: Sarah Mcloughlin			
4th-13th May	Colombia Coffee Tour	8	8
An event that has been in the making since 2018, in partnership with Cafeology and hosted by the Category Manager for Coffee, this is an opportunity for attendees to see the bean crops being harvested at a number of farms in South America and be immersed in the Coffee culture. A unique opportunity to understand the traceability of the product and meet the people who produce an important part of the Student experience.			
9th- 15th June	CIA MOC Leadership Conference	9	
TUCO's 3 rd visit with the CIA as part of the strategic partnership, includes the conference and a visit to Yale and Harvard University (the tour starts in Boston and ends in NY).			
TUCO Rep: Sarah Mcloughlin			
13th-14th June	Taste Festival	2	
The Taste event (now in it's 20th year) rounds up the hottest London restaurants, hunts down the future food heroes, hits up a few chefs about to launch their next big thing, and throws a festival celebrating it all, in Regent's Park London. Alongside the established restaurants that remain for the whole festival, a line-up of Daily Specials gives the chance to sample some of the city's tastiest new concepts, popping up for one or two days only.			
TUCO Rep: Andrew Forrester			

25th-28th June	STW & Cnous Conference (Normandy)	0	
The bi-annual joint conference with STW and (French equivalent) Cnous. The theme is successful students and there are several cultural trips which include the local food and drink in Normandy and a tour of the University of Normandie.			
TUCO Rep: TBC			
27th – 29th June	World of Coffee Conference (Copenhagen)	2	
The trade show is run by the SCA and takes place in Copenhagen. Denmark is one of those countries with a coffee consumption level that lies well above the European average. Ranking 8th, with an average consumption of 6.6 kg per capita, the average Danish coffee consumption is 3.1 cups per day. Coffee has been part of Danish culture for decades, driven by large coffee brands like Merrild and Peter Larsen Kaffe, which have long provided the foundation for the “coffee and cake” breaks that are such a big part of Danish work life—no celebration is complete without a thermos of coffee and pastries.			
TUCO Rep: TBC			
15-21st July	NACUFs (Louisville Kentucky) – on plan	7 EOI	
The annual conference for NACUFs (a body that is a comparable body to TUCO in the US – albeit on a much larger scale) takes place at the Kentucky International Convention Center, it will include learning opportunities, speaker events, an expo with over 500 suppliers and excursions in the local area. Food tours will also be provided by TUCO with an opportunity to visit a university to see the campus catering.			
TUCO Rep: TBC			
2nd-5th September	Beer, Wine and Olive Oil Italy – on plan	7 EOI	
A complete immersion of Italian food and drink, attendees will stay at a Villa which will be a jump off point for visits to a brewery, vineyard (where attendees will make and cook their own pasta and pair wine with the food) and an olive oil producer. There will also be a Grappa and Prosecco tasting, hosted by LWC and the Alcohol category manager.			
TUCO Rep: Hannah Myton			
23-25th October	Food to Go Dublin – on plan	0	
A supplier led tour from Simply Lunch – currently in the planning stages			
TUCO Rep: Li Davies			
20-25th October	World Chefs Congress (Singapore) - research		
Since 1928, World chefs Congress & Expo has united a global community of chefs and cross-industry innovators to explore the past, present, and future of the culinary trade. An opportunity to connect with thought-leaders and key influencers from progressive, relevant industries for an immersive program designed to promote collaboration, build relationships, and set light to a shared vision for the future of hospitality.			
TUCO Rep: TBC			
4-9th November	Worlds of Flavor 24 – on plan	8EOI	
After the success of the 2023 event, there are already a large number of Expressions of Interest. The 2024 theme is Borders, Migration and the Evolution of Culinary Tradition which cleaves nicely with the annual Global Food Trends launch at Winter Conference. Stanford have agreed to host another university visit and we are looking at UCLA.			
TUCO Rep: TBC			
15-17th Jan 2025	Manchester Winter Conf (Food Courts) – on plan		
An opportunity to replicate the London tour with the many Food halls that have opened up in the North West.			
TUCO Rep: Andrew Forrester			

25th-27th Jan 2025	Bocuse D'Or Final (Lyon) research		
For the past 35 years, the Bocuse d'Or has been an unrivalled international event that inspires the world of gastronomy by highlighting the latest trends in world cuisine, spurred on at each edition by new generations of chefs. It is also the favorite venue for many countries to promote their cuisine, their local produce and their chefs.			
TUCO Rep: TBC			
TBC 2024	Innovative Burgers - research		
The smash burger has seen a resurgence in the last few years and as an 'affordable carnivore' option (see Global Food Trend Report) and elevated burgers from places like 'Patty and Bun' with dry aged beef patties and High-welfare, high-quality British meat from 'Black bear Burger' the humble burger remains a staple option for students. This tour will take in innovative and exciting non-brand versions of this favourite dish.			
TUCO Rep: Andrew Forrester			
TBC 2024	Street Food / Food Courts (London) research		
Unlike the food courts of old, modern food halls feature artisanal eateries and emerging chefs serving an eclectic mix of cuisines – from ramen to tacos to poke bowls. It's a foodie paradise under one roof. Patrons can grab a drink at the central bar, and then freely sample from the diverse restaurant concepts on display. The concept was 10% more resilient than other food sites and younger consumers are drawn to the variety of cuisines on offer. The London tour will take in and give attendees to speak to some of the most successful operators.			
TUCO Rep: Andrew Forrester			
TBC 2024	Nigerian / African Street Food research		
A tour of London's best West African restaurants including 'Chishuru' and a cooking lesson with the Flygerians (with a potential study tour to West Africa in 2025)			
TUCO Rep: Andrew Forrester			
TBC 2024	Indian Food Tour research		
This well loved food trend tour will include an opportunity to cook with a known chef to learn the secrets of home made recipes and cuisine that will taste authentic.			
TUCO Rep: Andrew Forrester			
TBC 2024	South West Sustainability research		
A tour to potentially include, River Cottage, Royal Agricultural University, Forest Green Rovers, Brixham Fish Market, Ground up Cookery School			
TUCO Rep: Andrew Forrester			

Webinars

Date	Subject	Total views
15 th May	Power of Plants for Food Providers	
17 th July	Nudging (menu engineering part 1 Gross Profit)	
24 th July	Nudging (menu engineering part 2 Plant Based products)	
TBC	DPS	

February saw the 2nd Academy Steering Group meeting which proved to be a constructive session with some discussion on the need for Chef Skills training and member demand for a qualification based solution. The Academy will be looking at an opportunity for collaboration with an Awarding Body such as City and Guilds to meet this demand.

The need for UK based Speciality Coffee Association certifications for Baristas was also discussed and there is potential for support for this with supplier training venues to accommodate demand.

After the changes at LSBU post COVID and the discontinued MA, the Academy is exploring a potential association with Oxford Cultural Collective and Ulster University for an MSc in Regenerative Hospitality. This can be completed as a whole degree or through modules to achieve a PG Certificate or Diploma.

Menus of Change

The first Working Group meeting took place on the 26th of February and there was deliberation on how to engage more members and increase the number of pledges for Menus of Change and the 24 Principles. A “Quick Start Guide” has been created with the help of Reading University and will be available at Competitions. TUCO will continue to explore the Pro-Chef Plant Forward training and certificate from the Culinary Institute of America. An online portal may be an option with a menu bank for institutions to share best practice and recipes. A series of podcasts will also be produced so that best approaches and a breakdown of the principles can be highlighted in a user-friendly format. The next Working Group Meeting will take place at Competitions.

15 Universities have now signed the MOC pledge; and University of Reading and University of Bristol continue to represent UK universities at the MCURC. Darwen College at Cambridge have also started the application to become a MCURC member.