

TUCO South West Regional Catering Group Meeting
Tuesday 18th June 2024 at 1:00 pm
University of Bath

Attendees:	Ryan Hanson [Chair] Jonathan Bowker Tim Clarke Felice Foscheri Lewis Haynes Judith Hoyle Kevin McCormick Amy Morgan Hannah Myton-Wright Graham Senior Manish Shah Alex Sim	RAU Bath Bristol Southampton University of Bath TUCO Secretary University of Bath Bristol TUCO Category Manager Southampton King's College London Bristol
Online:	Matt Green Sarah McLoughlin Jonny Stevens	South Devon College TUCO Academy TUCO Online
Apologies:	Connor Dowd Kristian Fernandez-Mitchell Rich Narramore James Piercy Rachel Roberts Rob Smith Denise Wilkins	FX Plus UWE Exeter University of Bath Bath Spa Bristol Portsmouth

1. Apologies for Absence and Welcome

Apologies as listed above. Ryan welcomed everyone.

2. Presentation by Delice de France

3. Minutes of the Last Meeting

These were taken as read.

4. TUCO Academy

The newly formed TUCO Foundation went live on 1st April. All current Academy legislative training is now free of charge to both full and associate members when delivered online as a webinar. Courses include:

Food Safety Levels 2, 3, 4

Allergens Level 2 and 3

HACCP Levels 2 and 3

This will be available face-to-face for full members dependent on numbers but we can accommodate by offering places to nearby institutions. All details on courses, study tours etc are available on the website. Level 4 will likely remain online initially then face-to-face if there is need but logistically will be difficult considering it is a 5 day course and usually only 1 or 2 people from a single institution would attend. The Food Safety course should be refreshed every 3 years as per EHO guidelines and we have asked if a reminder system would benefit institutions? There was a positive response to this being offered as a service and Sarah indicated she would be looking in to how this could be completed.

There had been enquiries as to how the marketing of the free training to members of the institution who make the decision on training were being reached. Sarah had spoken to TUCO Marketing Manager Anj about creating a generic email for Regional Chairs to use with bullet points on the free legislative training.

We ran 97 courses by the end of last year and nearly 1,000 people attended these, which was almost double the number of the previous year. We have now delivered over 2,000 Highfield Qualifications. The new curriculum is being added over the coming weeks, and will take us up to July 2025.

We have held a new Management Essentials course recently which covers 6 modules over 12 weeks including dealing with conflict, motivation and delegation and so far has been very well received. This will be repeated twice over the next year. We will also be holding an accredited Nutrition course which will help people understand the Menus of Change.

Development Days include Visual Merchandising in both Scotland on the 26th of September and Wales as a TBC and also Food Photography in Bury on the 18th of July.

We will also be holding some cookery development days, with Dipna Anand at her restaurant on the 5th of September and a potential one with Cyrus Todiwala in January. We will also be working with 'Made In Hackney' to look at Korean and West African food.

As the NVQs are being phased out, we will be working with City and Guilds Assured to replace a bespoke qualification on chefs skills and another on Front of House. It will include leadership accredited by the ILM; this will come with a digital certification which can be added to media e.g. on LinkedIn. We will also be running webinars around Nudging and Menu Engineering on the 17th and 24th of July, along with a session on Global Food Trends with Charles Banks in January 2025.

The Winter Conference will be held on 14th January 2025 in Manchester where Dr Vincent Walsh will be speaking on Regenerative Farming. The theme is Wellbeing for students and employees. The social dinner will be held in the Manchester Museum and the study tour following the conference will take in the food markets and Manchester's street food offering.

Study Tours include:

- World of Coffee in Copenhagen 26 – 28th June
- NACUFS Louisville Kentucky 15 – 21st July which will include a food tour based on barbeque and Kentucky-style food
- Beer, Wine and Olive Oil – Italy, 2 – 5th September
- Food To Go Study Tour – Dublin, 23 – 25th October

Graham mentioned that at a previous meeting he had asked about fridge/freezer temperature monitoring – would it be possible for this to coincide with AI?

5. TUCO Online

Jonny updated us on the latest with TUCO Online. Bristol have had this for 2 years now. There seemed to have been a lack of communication which resulted in suppliers not being paid. Alex commented that since the online ordering system was updated the speed seemed to have slowed down considerably. Hannah asked Jonny to run through the live stock facility. He asked members to use the live chat facility whenever possible to resolve problems.

6. Framework Update

Spend saving reports have gone out. There has been £3.4 million worth of spend over the last quarter equating to savings of £170k for the region. Also available are the UKUPC Impact Report and TUCO Intelligence.

On the frameworks – there has been various activity since the last meeting.

- Convenience Retail will go live on 1st July. Two incumbents, Fulfil and Sugro did not make it onto the new framework agreement.
- DipChem will start on 15th August but the current agreement will terminate in July so members may need to apply an extension until a new agreement is in place.
- A new Vending DPS will commence in September.
- We have a new supplier on the Greenhouse Gas Calculator DPS agreement – Edinburgh Innovation following the second round of evaluations.
- Leanpath have made it on to the Food Waste DPS agreement (Lot 8 Food Waste Management Systems)
- EPOS DPS agreement – Fidelity are now on Lot 2 (software only)

By way of framework updates

- On Fruit and Veg there is a potato shortage due to the poor weather. Around a quarter of the UK crop has been written off.
- Digital Menus – Jonny has been demoing the system and we have our first member roll out.
- Price reviews will be taking place from 1st September on the Sandwich Framework. Sandwich manufacturers are taking precautionary measures to recall products as E.coli numbers continue to rise. It has been narrowed down to a small number of salad leaf products that have been used in sandwiches, wraps, rolls and salads. The Real Wrap Company has recalled its ready to eat products over fears of Listeria.

Micron2 (TUCO's UKAS accredited appointed Certification Body) has also suspended both STS and BRC certificate and approval for The Real Wrap Bristol site with immediate effect. Members have been contacted and will be kept updated.

- Sarah Jones is working on several Further Competitions. Ryan commented that Royal Agricultural University are currently looking at their EPOS which initiated a conversation on EPOS providers. Bristol is in the process of appointing It's Lolly! who they have been very pleased with up till now.
- Some Contract Review Meetings are coming up, including EPOS, Kitchen Equipment Maintenance, Catering Light and Heavy and Sandwiches.
- Hannah reminded members about the NPD section of the TUCO website and talked though the goodie bags that had been collated and were available for the group to take away with them.
- MSC accreditation is also now completely free of charge to our members.

7. Chefs' Forum

Graham reported that many institutions seem to be focusing on Asian and Korean cooking and Sushi. The Forum WhatsApp Group has recently taken off. Unfortunately the Regional Chefs' Groups have not proved as popular.

8. Board Update

Manish reported that TUCO has enjoyed a good year financially but this is mainly due to inflation pushing food prices up. Total spend was £164.4 million with £56 million going through TUCO Online. HE institutions are still the highest spenders.

We have now created the TUCO Foundation and all our profits will go towards this and the benefit of our members. It will also mean we can offer more bursary places on study tours. We have made a net loss of £49K but we have gifted £700K to the Foundation.

- Summer Conference this year will be 29th to 31st July at University of Exeter
- The number of TUCO members has grown
- We will be discussing adding to the number of TUCO Honorary Members
- We have produced a white label video to promote careers within the HE Catering sector. Members can label this with their own institution
- Amanda Pettingill will step down as Chair of the Audit Committee in summer as she takes over from Phil Rees-Jones as the new TUCO Chair. Phil will then join the Board of the TUCO Foundation.
- Manish and Ryan joined the Worlds of Flavor Study Tour to the US last November. The Menu of Change working party is led by Executive Chef Karlene Gaskell from Reading.
- The TUCO Strategy from 2024-202 will be signed off at the next Board Meeting to be held on 20th June 2024.

9. Member Updates

Ryan mentioned U-Dine and the presentation by HGEM and asked how individuals feel about AI, whether this works and how far we take it?

Bristol

They will not be introducing any price increases this September. They are delivering milk around the university to offices etc. One of their cafes is becoming completely vegan and vegetarian to help towards their People and Planet and SRA Accreditation.

They have just held their Open Days, which have proved popular, they also have quite a number of summer events coming up. They will also be introducing a charge for disposables across the campus.

Bath

They have introduced re-cyclable containers for takeaways for 50 pence. They are also introducing edible coffee cups. They have recently held two very busy open days. It has been something of an up and down year but summer will be a very busy period although there are no re-furbs planned. They have put the price of their tea and coffee up. They are offering a selection of meals for £1.50 which are proving very popular. They changed their Vegetarian restaurant into full Vegan but sales went down so they have made it back into Vegetarian again.

Southampton

They have been looking at their prices. They are also increasing their sandwich range. They are half commercial and half captive audience. The Student Union are currently doing a very cheap meal deal. In the Catered Halls there are two packages, one involves putting £60 on their card every week which can be used in all of their outlets. This was priced so that students can get at least one good nutritional meal per week. They also have a cookery school starting in September and will have their own garden patch in the university grounds.

RAU

Business for summer is above pre-COVID levels. They have just employed a new Head Chef, however student numbers have stagnated. Quite a few rooms are off-line for the next year because of student numbers. They will be monitoring waste for each internal department going forward as well as for conferences. They have shortlisted two farmers to be their contracted farmers and will be looking at regenerative farming, although Ryan does not feel that this will necessarily result in savings.

They have recently been placed on the THE Sustainability League and are the only agricultural university to do so.

They will be re-furbishing one of their cafes over the summer. They have experienced issues with the SU so their COO has taken over the running of this. Ryan himself may be taking on some of the SU events.

10. Any Other Business

As there was no further business, the meeting was duly closed.

11. Proposed Dates for Next Meetings

- Thursday 24th October 2024 University of West of England, Bristol
- February 2025 South Devon College
- June 2025 Portsmouth/Southampton