

**TUCO Welsh Regional Meeting**  
**Friday 7<sup>th</sup> June 2024 at 10:00 am**  
**Centre for Student Life, Cardiff University**

## MINUTES

<b>Attendees:</b>	Annabel Hurst [Chair]	Cardiff University
	Mike Arnopp	Cardiff and Vale College
	Jane Eve	The University Caterers Organisation
	Judith Hoyle	The University Caterers Organisation
	Sarah McLoughlin	TUCO Academy
	Phil Rees-Jones	Cardiff University
	Anthony Ruston	Cardiff and Vale College
	Kayleigh Zammit	NHS Wales Shared Services Partnership
<b>Online:</b>	Angela Church	Bangor University
	Hayley Jones	Denbighshire County Council
<b>Apologies:</b>	Jason Edwards	University of South Wales
	Vanessa Heritage-Smith	Wrexham County Borough Council
	Andrew Phelps	Cardiff Metropolitan University
	Justin Pilkington	Liverpool Hope
	Dafydd Williams	Conwy County Borough Council

### 1. Welcome and Apologies

Apologies as listed above.

### 2. Presentation by Leanne Markland of The Space Group

### 3. Minutes of the Last Meeting

These were taken as agreed.

The last meeting was held at the Harlech Food Expo and Mike asked who was using them. Hayley is using them at Denbigh and finds them very good. Kayleigh uses Castell Howell and is very happy with them although Harlech is their top spend supplier. Cardiff and Vale are using both Brakes and Castell Howell but find the service is better with Brakes.

### 4. Framework Update (Jane)

The next UKUPC Impact Document is due out shortly and the Spend Savings Reports have been e-mailed out to members. The Value For Money Reports are out on a quarterly basis and the TUCO Intelligence Report will be out soon.

**Convenience Retail:** This is now in the standstill period and the new agreement will go live on 1<sup>st</sup> July.

**Fruit and Veg:** There will be a considerable increase on the price of potatoes due to adverse weather conditions, which will affect both fresh and frozen.

**Alcohol:** New agreement started on 6<sup>th</sup> March with 6 lots on there.

**Dip-Chem:** Work is currently going ahead on the tender for a new agreement to start on 15<sup>th</sup> August.

**Digital Menus:** This has been awarded to Ten Kites on 1<sup>st</sup> April 2024 for a period of 2 years plus 2 years. Menus have automatic access to the base module.

**Catering Light and Heavy Equipment:** The contract review meeting will be held first week of July.

**Meat and Poultry:** Price reviews will be carried out in June and August.

**Vending:** Natalie is preparing the tender renewal documents.

**Greenhouse Gas Calculator:** This is a DPS system and we have recently appointed Edinburgh Innovations onto it.

**EPOS:** Fidelity Systems have been appointed onto Lot 2 which is software only. Contract Review meetings start week commencing 17<sup>th</sup> June.

**Kitchen Equipment Maintenance:** Contract Review meetings start week commencing 22<sup>nd</sup> July.

**Sandwiches:** The first two years of this contract have come to an end. Price reviews will be starting on 1<sup>st</sup> September.

**New Product Development:** this area on the website will not be live over the summer.

**MSC:** This is now being offered completely free of charge to any members wishing to sign up.

We have recently signed up to the Armed Forces Covenant and received the bronze award so that Service Veterans can now use the TUCO Foundation.

Starbucks 'We Proudly Serve' will from now on just be using the paperboard lids. Details are attached with the Minutes.

Hayley asked about the Kitchen Equipment Maintenance as this is no longer a DP. Kayleigh is looking at a new sandwich tender and is working with Tiffin. Cardiff use Tiffin and Simply Lunch. Hayley has been speaking to On A Roll and is impressed with the quality, plus prices are better than Tiffin

## 5. Training Academy Update

The newly formed TUCO Foundation went live on 1<sup>st</sup> 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 Level 2 and 3

This will be available face-to-face for full members dependent on numbers but we can accommodate by offering to nearby institutions. All details on courses, study tours etc are available on the website.

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. We will be running 2 further courses from September and next January.

We will be running a Development Day on Visual Merchandising, with the next one in Edinburgh on 26<sup>th</sup> September. Sarah asked if members would like to hold one in Wales and they confirmed that they would.

We will also be holding some cookery development days, with Dipna Anand at her restaurant in September and 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 17<sup>th</sup> and 24<sup>th</sup> of July, along with a session on Global Food Trends with Charles Banks in January 2025.

The Winter Conference will be held on 14<sup>th</sup> January 2025 in Manchester where Dr Vincent Walsh will be speaking on Regenerative Farming, the theme is wellbeing of students and staff. 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 – 28<sup>th</sup> June
- NACUFS Louisville Kentucky 15 – 21<sup>st</sup> July which will include a food tour based on barbeque and Kentucky-style food
- Beer, Wine and Olive Oil – Italy, 2 – 5<sup>th</sup> September
- Food To Go Study Tour – Dublin, 23 – 25<sup>th</sup> October

Sarah reminded everyone that there is a free place available to all full members for the summer conference which will be held at the University of Exeter on 29<sup>th</sup> to 31<sup>st</sup> July.

## 6. Competitions

Feedback from this was excellent. Cardiff had two chefs and two baristas enter. Members agreed that this is an opportunity to set up lots of networking opportunities

## 7. Board Update

Phil reported that financially, TUCO are in a good place. He mentioned the bursaries for the study tours and urged members to book on for the Academy training. This is just one of the many great services which TUCO offer, along with the free procurement services. At the next Board Meeting in June he will be taking the new draft Strategy to the Board.

Our latest research will be looking at different business models in both HE and FE.

Sarah explained more about the bursary places which are offered with every study tour. For every tour there are a minimum of two bursary places on there. Members can book on this via the website then present a business case how this will improve their CPD.

### *Chefs' Forum*

This is led by Graeme Collie from King's College London. We are hoping to expand this by running various training events and sharing of menus.

## 8. Sustainability

Sarah explained about the Menus of Change and how it started around 15 years ago with the CIA and Harvard Chan. It involves 24 principles which are focusing on nutrition. We are trying to encourage members to pledge to use at least some, if not all, of the 24 principles. We are planning in the future to produce a system whereby members can track this information. Most institutions are already using a number of the principles. We are working with a nutrition company who will be running a Level 2 Nutrition Course over one day.

## 9. Member Updates

### *Bangor*

Are struggling with lack of funds and need to make savings.

### *Denbighshire*

Uptake is still a huge issue.

### *NHS Wales SSP*

Kayleigh is still firefighting from such things as the pandemic, Brexit etc.

They are just finalizing the Meat and Poultry and hoping to award on 1<sup>st</sup> July then looking at Fruit and Veg and Bread, Milk and Dairy tenders. They use the Oracle purchasing system. Jane offered to set up a demonstration of TUCO Online and Kayleigh would like to see this.

#### *Cardiff and Vale College*

They are experiencing challenges with apprenticeship funding cuts. They are currently moving their tender processes over to TUCO frameworks.

#### *Cardiff*

They have been told to cut back their budget for next year and make other cuts wherever possible. They are looking to expand their income through filming. Onsite footfall is back to pre-COVID levels. They have significant staffing issues with 24 vacancies and they now have a recruitment freeze in place. They are looking at new income streams through events and conferencing. The recent Academy Events course held there was the most successful ever with 20 people on it. The first part of the course was the webinar then an in-person session held in Strathclyde as well as in Aberdare Hall, Cardiff.

## **10. Ideas for Future Presentations**

It was decided to hold the next meeting online and include a presentation by the TUCO Procurement Team on all the services that they offer. Annabel also suggested a presentation by One Water.

## **11. Any Other Business**

Jane had had a meeting with the Love British Food Education Group and discussed how we can support the Love British Food fortnight. Graeme Collie attends this also and can put it out to the Chefs' Forum. Annabel will liaise with Jane on something around Welsh local produce.

Kayleigh asked if anyone had any further news on the e-Coli outbreak.

## **12. Date of Next Meeting**

September 2024 with presentations on TUCO Procurement and by One Water.

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3<sup>rd</sup> June 2024

Dear Customer

### **Introducing We Proudly Serve Starbucks Paperboard Lids**

In the UK and Ireland, Nestlé continues to work towards all of its packaging being recyclable or reusable. As another step in this journey, from June 2024 we will be introducing to our range new paperboard lids in 8/10oz and 12/16/20oz, while removing our current plastic lids (dates outlined below).

We have worked closely with our long-term supplier, SEDA to replace our previous plastic lids with new lids which they confirm made from renewable, lower-carbon certified paperboard. Please see attached supporting documents explaining the change.

As materials to produce this type of lids are more expensive vs our plastic lids there will be a price difference. At list price this represents an increase of circa +£0.02 per lid for 12oz and circa +£0.01 per lid for 8oz.

Please see below more information (please note the difference in number of lids per case):

Linecode	Product Name
12588039	SBUX Lid Hot Board 8oz 1320Pc GB
12588048	SBUX Lid Hot Board 12/16/20oz 1176 -GB

The current plastic lids will be phased out as below:

current SKU	Description	Phased out
12414966	SBUX Lid Hot 8oz 1000Pcs GB	w/c 24 <sup>th</sup> June
12414968	SBUX Lid Hot 12/16/20oz 1000Pcs GB	w/c 1 <sup>st</sup> July

If you have any queries, please reach out to your Account Manager.

Thank you

Yours sincerely,  
Nestlé Coffee Partners team

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# REDUCING SINGLE USE PLASTIC EVERY STEP CAN HELP MAKE A DIFFERENCE



## LID UPDATE

In the UK and Ireland, Nestlé continues to work towards all of its packaging being recyclable or reusable.

From June 2024, we will only be using paperboard lids for our We Proudly Serve Starbucks® portfolio. We have worked closely with our long-term supplier, SEDA to replace our previous plastic lids with new lids which they confirm are made from renewable, lower-carbon certified paperboard.

### Improved sustainability credentials

- Lower carbon-certified paperboard.\*
- Contain no polystyrene.
- 100% of the energy used in the production process is renewable.
- Fully recyclable in the paper stream.
- More energy efficient and emit less CO<sub>2</sub> in the production process than plastic lids.\*
- Reduce depletion of fossil resources vs. plastic lids - saving around 400 tonnes of plastic per 100 million coffee lids.\*

\*4.3x less water & 1.5x less CO<sub>2</sub> used in the production than PP lids | SEDA Comparative Life Cycle Assessment

Current Code for Lids	Current Product Name	New Code for Lids	New Product Name	New SKU available
12414966	SBUX Lid Hot 8/10oz 1000Pcs GB	12588039	SBUX Lid Hot Board 8oz 1320Pcs GB	June 2024
12414968	SBUX Lid Hot 12/16/20oz 1000Pcs GB	12588048	SBUX Lid Hot Board 12/16/20oz 1176Pcs GB	July 2024



Coffee Partners