

**TUCO Welsh Regional Meeting
Friday 30th June 2023 at 10:00 am
Online via Teams**

MINUTES

Attendees:	Jane Eve [Chair]	TUCO
	Angela Church	Bangor
	Jason Edwards	USW
	Vanessa Heritage-Smith	Wrexham
	Judith Hoyle	TUCO
	Annabel Hurst	Cardiff
	Sarah McLoughlin	TUCO Academy
	Huw Price	USW
	Martin Price	Neath Port Talbot College
	Kayleigh Zammit	NHS Wales Shared Services Partnership
Apologies:	Kevin Hodson	UWTSD
	Rob Lawton	Newydd
	Steve O'Neill	Wrexham
	Andrew Phelps	Cardiff Met
	Phil Rees-Jones	Cardiff

1. Welcome and Apologies

Apologies as listed above.

2. Minutes of the Last Meeting

These were taken as agreed.

3. TUCO Board Update

Spend through our framework agreements is currently at £43 million which is the highest ever recorded. Our summer Conference is taking place at St Andrews University from 24th to 26th July with a free place being given to every full member. The newly formed Chefs' Forum will have their inaugural meeting there. The Winter Conference will be held at the University of Kent on 6th December.

TUCO Online – we are looking at the Greenhouse Gas Calculator and Digital Menus and hoping to place a contract against our own agreement.

We are also partnering with Birds Eye Green Cuisine to undertake some research.

4. Framework Update (Jane)

Sarah Jones has joined us from the University of Manchester as Contracts Assistant to do further competitions working with the Category Managers. She is also helping Hannah with the MSC. The TUCO Intelligence report for this quarter is now available.

Grocery, Frozen and Chilled has now been awarded with some new suppliers on there. Catering Light and Heavy – the Intention to Award letter is going out today. Kitchen Equipment Maintenance – new agreement started on 1st June 2023. DipChem is due to expire in December and Natalie will start work on this as soon as she has finished Catering Light and Heavy. Volunteers are needed for Tender Working Parties, particularly Hot Beverage. On other agreements:

EPOS: has a new supplier on there, 'It's Lolly'.

Temporary Structures: no new suppliers on there.

Hot Beverage: Nicola is currently looking at this.

Convenience Retail: we are currently looking at a new tender and there is a price review due in July.

Fresh Fruit & Veg: next price review will be on 10th August.

Meat & Poultry: Pork prices remain high. New prices coming in on 1st June.

Milk & Bread: prices beginning to stabilise.

Soft Drinks: Adam from CCEP has been in to present at a number of our meetings. The framework agreement is no longer relevant. Jane will share a spreadsheet with members on pricing. Members will have to go through a distributor and apply the rebate on this as in the spreadsheet. This will become active from September. It's possible that the distributor may be able to do the calculation for you. Some members have already been talking to Britvic.

The MSC Accreditation Audit is arranged for 3rd October.

The TUCO Online User Group met at the end of April and are due to meet again early September.

Angela asked about the sale of Bewleys to Café Direct as well as the sale of Fairtrade Tea. Jane has asked Category Manager for Hot Beverage Nicola for the latest position. Nicola contacted Dave Tierney from Bewleys for an update and the position is that this will be a lengthy process. No changes at the moment. It is business as usual. Jane asked if any other members are having problems getting supplies of Fairtrade Tea. Cardiff are using Clipper Teas which are both Fairtrade and plastic-free.

5. Training Academy Update

From April 2022 to March 2023 we delivered courses to 510 delegates which was up 100 on the year before. In April and May 2023 we have already delivered 23 courses with 223 attendees. We have been able to increase the number of courses on offer by having back Camilla Hayes, who has been delivering in-person training in Leicester, Nottingham and Leeds.

Soft Skills Courses include:

- Time Management Productivity (14th July)
- Recruitment Onboarding
- Presentation Skills

- Finance for Non-Financial Managers

Development Days:

- Vegetarian Cookery School to do some Chefs' classes
- Food Photography
- Visual Merchandising Safari in London and Manchester – the delegates will be given the theory on marketing and some background in customer service and then will be taken on a tour to see how this works in the private sector.
- Working with HIS
- Bidfood – street food

StudyTours:

We recently held a Food To Go study tour to Paris in conjunction with Simply Lunch for 22 people. We will run this again in the future, possibly in Dublin or Germany. The Liverpool Study Tour took in the four universities – Liverpool John Moores, Edge Hill, Liverpool Hope and the University of Liverpool and looked at the African/Asian culture there, ending in a visit to an African themed food festival. There was another tour to Reynolds, near London followed by a development day and members had just returned from the CIA Conference in New York State, which had 14 delegates. This will take place again on 12th – 14th June 2024 and we are hoping to add Harvard in to this as well as another Yale visit.

- **Studentenwerke Conference** 5th to 7th July in Neustadt near Mannheim which will include a food safari around Frankfurt. Delegates from Korea and Japan will be attending this.
- **LWC Italy** pairing beer and wine with food and visiting a vineyard - TBC.
- **Colombia 2024** a Cafeology Study Tour – details yet to be announced but this will be May 2024 and will include a coffee cupping experience in their HQ in Sheffield
- **Bologna Barista** For £495 this will involve a full week of interactive training from w/c 19th February 2024 in conjunction with Bewleys. This includes SCA Accreditations – and will be useful for when Competitions start up again.
- **KOSAF (Korea)** this will be a study tour to their Conference in May 2024 to look at the student experience in Korea.

We will be holding a DPS webinar and also a NetPositive webinar as well as a Vegan Society Cookalong.

Sarah is resurrecting the Academy Steering Group to plan future training and events. We now have around 9 people who are keen to help on this.

Our Winter Conference 2023 will be held on Wednesday 6th December at the University of Kent with a social dinner the previous evening. The theme will be the Cost of Living Crisis. James Payne (who presented in an earlier webinar this year on the Food Market update (inc potential price changes) will be one of the speakers and Charles Banks will be presenting on Global Food Trends. We also have The Food Foundation presenting with Kent University on their Right to Food Initiative which looks at healthy, affordable and sustainable food for all.

6. Sustainability/Menus of Change

We continue to have a strategic partnership with them and are now starting to look at accreditation for MoC. 24 principles are the elective option so it may be difficult to create this. The University of West London are currently working on a Level 3 accreditation for a course which incorporates the ethos of the Menus of Change around sustainability and environmental stewardship in catering.

7. Updates from Members

Cardiff

They have Open Days and Graduations coming up. They are also having strikes at the moment. Events are busy this year – they have over 1,000 delegates next week at various events. Communication students is now back up to pre-COVID levels.

Bangor

Bangor are also busy with Open Days and Graduations although not as busy as Cardiff. They are focusing on their intake for next year and looking at making campus more vibrant and engaging for the students. They had a new V-C last year so he is still bedding in.

Wrexham

Vanessa is in the middle of the rollout for universal free school meals. They have had problems recruiting staff and cooks are proving particularly difficult. Payments for free school meals over the holidays are being stopped. The price of groceries is going up every month by around 7%. They will be having a busy summer with kitchen work upgrades and a couple of major projects on the way.

USW

They are currently doing their first tender for Bidfood using the mini-competition service. Their Graduation ceremony will be held at the ICC. The Newport campus is undergoing re-development to accommodate another 1,500 students. The Cost of Living free breakfast offer finished in June. They are trying to sort out their labelling system at the moment. Jane mentioned that there is a Technology lot on the CICS framework.

Neath and Port Talbot

They are continuing to rollout the free breakfasts for students. Recruitment is a huge issue and they are struggling to get staff. They also experienced a hacking over last Christmas.

NHS Wales SSP

Kayleigh announced that they have finally awarded their Ambient Groceries tender two years after starting it. They will be moving to six monthly pricing and are hoping to eventually move towards annual pricing. Over the past year they have just been extending contracts due to capacity so they are currently firefighting and trying to get the tenders out.

8. Supplier Presentations at Future Meetings

Jason would like to see something on Electronic and Digital Marketing.

9. Any Other Business

Future meetings were discussed and the Spring 2024 one will be held in conjunction with the Harlech Food Expo. Angela kindly offered to host an evening social event at Bangor at the same time as this meeting.

Angela mentioned the EPOS framework DPS where new suppliers join periodically and asked how long this process takes.

Annabel is still having issues with Bidfood and asked if this is across all the major suppliers as she is reluctant to move across to Brakes. Some days they only get 75% of their order. Martin added that he had also been experiencing problems with Bidfood. Cardiff are now ordering all their bread and morning goods from Delice de France. They are ordering their veg from Veg Express and have given a lot of business to Castell Howell. Their procurement team are unable to do any more tenders at the moment so they are having to extend.

Annabel gave a short report to members on the recent Menus of Change study tour to New York state which included a visit to Yale University, where they have recently spent £1.8 million dollars on the re-furb of their main catering building. The group received food that the students would normally have for lunch and was a plant forward menu which was introduced by the chef who created the recipes. A couple of sessions which were held at the CIA conference involved the 'Play Book' from the WRI with 90 nudges to get people to eat more plant based food <https://www.wri.org/research/playbook-guiding-diners-toward-plant-rich-dishes-food-service>. In the sessions there was a lot of talk about 'sea vegetables' as not all seaweed is fit to eat and there was a focus on training chefs for plant forward recipes.

10. Date of Next Meeting

The autumn meeting will take place either during w/c 30th October or w/c 13th November and it is hoped to hold this at a member institution.