



## **PRESS RELEASE**

### **NATIONAL ASSOCIATION OF CARE CATERING AWARDS 2010**

During the summer of 2010 dozens of entries for the NACC Awards 2010 were sent in and judged by industry professionals.

There were 6 categories:

- NACC Regional Award Sponsored by E & R Moffat
- NACC Hydration and Wellbeing Award Sponsored by the National Patient Safety Agency
- NACC Care Establishment of the Year Sponsored by Hobart UK
- NACC Community Meals on Wheels Award Sponsored by apetito Ltd
- NACC Innovation Award Sponsored by Tillery Valley Foods
- NACC Chairman's Award

Judges included Beverly Baker, Local Authorities Caterers Association, Kevan Wallace, Healthcare Caterers Association, Alan Tuckwood, HM Prison Services, Andrew Archer, Cost Sector Catering Magazine, Rhonda Smith, The British Association for Parenteral and Enteral Nutrition, Caroline Lecko, National Patient Safety Agency, Bev Puxley, Worshipful Company of Cooks.

The award winners and finalists were announced on the 16th September at the NACC Awards and Gala Dinner at the annual conference, held at the Hilton Blackpool.

#### **NACC Region of the Year Award 2010**

The winner was the NACC's South East Region.

#### **NACC Hydration & Wellbeing 2010**

The winner was East Sussex County Council.

Whilst just into its third year, the award has a key place in the activities of the NACC. It continues to encourage and recognise the importance of best practice in hydration and wellbeing and the quality of life that results. Because of its importance, the judging panel scrutinised, not only the entries specific to the award, but also entries in other categories which showed evidence of best practice being carried out, and the winner as East Sussex County Council.

#### **NACC Care Establishment of the Year Award 2010**

The winner was Margaret Powell, Ashley House.

This home is the jewel in Sanctuary Care's crown when it comes to caring for people with dementia. The dignity that the staff show the 36 residents and the life that they create for them is inspirational. Meal times are regarded as 'dining experiences' and not as 'feeding times'. Copies of residents preferences are kept in the kitchen. Staff sit and eat with residents taking time to explain what is on the plate, encouraging engagement and participation. Chef leaves the kitchen hatch open so that residents can see him working and sense the aromas which stimulate the appetite. The tea trolley has been replaced with the 'afternoon tea experience' with beautifully laid tables and home backed cakes, creating a shared social occasion. Being able to feel useful is important to boost confidence. Some residents, for example, enjoy washing up and are encouraged to do so. The 'country' style kitchen helps people feel bus and occupied with 'half done' activities including socks to paid, tea towels to be folded, washing to collect and brass to clean. There is also a pub and a sensory area where soothing music and pleasant fragrances, a bubble machine and soft



lights create a replaced ambience. All the required standards are met in relation to good nutrition and hydration. Excellent communication between Ashley House and the relative of its residents is in place.

The two finalists were Halliwell Care Home, Kent and Westwood Residential Home, Nottinghamshire.

#### **NACC Community Meals on Wheels Award 2010**

The winner was John Figgins, East Sussex County Council and judges said:  
The authority currently serves around 24,000 meals a week to 600 individual clients in their homes together with provision for 9 regular luncheon clubs around the County. Predictions estimate a significant take up over the next 20 years. In 2031, there could well be 104,000 people over the age of 75 living in East Sussex. With this in mind, it was decided to set up visits to Primary Schools in order to educate the younger generation as to what MOW is about. Proof of the success of this initiative was the large number of invitations to return and new requests for visits received. Good press exposure resulted and the authority is now setting up a work experience package for secondary school pupils. Whilst exposure was important, arrangements of MOW week itself ensured that clients had fun – quizzes and competitions once again to the fore. Under their water hydration plan, all clients were given a free re-useable bottle, which is topped up by the meals delivery driver. Currently all new clients receive their bottle in the first day of using the service. Links with East Sussex Fire and Rescue Service, have led to providing free fire & safety assessments to residents using the MOW service. This has led to 112 referrals and the fitting of 167 smoke detectors. Once again, the unprecedented winter weather, particularly affecting some of the hard to reach areas in East Sussex, created a major challenge for the service. Co-operation with the East Sussex CC Rangers Service brought in the use of its fleet of Land Rovers, to maintain continuity of delivery. When the snow turned to ice, many long distance deliveries were made on foot.

The two other finalists were Jacqui Spence, Rhondda-Cynon-Taff CBC, Carol Harris, Leicestershire County Council Food & Nutrition Team.

#### **NACC Innovation Award 2010**

The winner was Phil Rimmer and Tim Charles, apetito Ltd.  
On-going heavy investment in research, development and innovation resulted, this year, in the launch of a world leading range of textured soft and pureed meals, aimed at providing a pleasurable eating experience for dysphagia sufferers or those with medical conditions, such as stroke, throat surgery or dementia. The new range of 50 soft pureed main courses and desserts, each achieving balance of taste, retention of flavour and texture and plate appearance, are free from artificial flavourings, colour or preservatives. They meet NACC guidelines and fulfil the National guidelines for texture modification in adults. The development of bespoke moulds ensures, for example, that pureed peas look like whole peas and cottage pie has a layer of pureed mince, topped with a layer of mashed potato to look like the real thing. Dessert options for dysphagia sufferers were limited to jellies and mousses, but the new range includes favourites such as apple pie, sticky toffee pudding and bakewell sponge. The range is already improving the lives of those with eating difficulties, making a difference to overall health and wellbeing. For their carers, it offers peace of mind and frees up valuable time, previously spent preparing suitable meals, to concentrate on the provision of care.

The finalists were Wendy Lawther, Hatfield Care Home and Hampshire County Council HC3S Catering Services.



### **The Chairman's Award**

Four Seasons Health Care were selected for their work in spreading the message of good nutrition across the sector, and also utilising the NACC as a lever to promote good practices within their own organisation.

They regularly enter our competitions and awards, using them to promote and develop their services and staff. They use any recognition gained to further enhance catering within this care organisation, therefore usually linking to the NACC's aims in their internal messages. Even when developing an in-house menu guide they asked for the NACC to provide a foreword to provide some further impetus.

They have donated their time freely to enable us to move forward with some of our high profile events over the past three years, and are willing to support the NACC, and promote care catering wherever possible.

They have entered and been placed in Care Cook of the Year, provided a chef for the Nutrition kitchen, provided support to information stands at various events and attended numerous regional meetings.

**For further information and pictures please call the NACC Admin Office on 0870 748 0180**