



## Care Cooks Academy

Delivering the **best** in Foodservice...



Your exclusive invitation to attend a free Thomas Ridley Foodservice Care Cooks Academy course, in conjunction with the Craft Guild of Chefs, supported by the National Association of Care Catering.



## Care Cooks Academy

We are delighted to announce the launch of the Thomas Ridley Foodservice Care Cooks Academy, a series of free interactive culinary courses in conjunction with the Craft Guild of Chefs, designed exclusively for care home caterers. As foodservice providers for the care home sector and active members of the NACC, we at Thomas Ridley are aware of the growing challenges caterers are facing in providing nutritionally balanced menus within their budget restraints that their residents will love.

### What will the Academy have to offer?

The free training sessions will be run in conjunction with the Craft Guild of Chefs, hosted by Guild member and renowned chef, Lee Maycock. The day provides caterers with advice on menu cost savings, tips on stretching product usage and ideas on how to deliver nutritionally balanced meals. The day will be a mix of hands-on-learning, interactive cooking demonstrations and tasting sessions. Caterers will have the chance to network with other care home caterers within their local area.

The session will help you add real value to your care home culinary offer, with all delegates being acknowledged with an attendance certificate validated by the Craft Guild of Chefs, which can be displayed at your care home and promoted in your care home literature. Attendees will also be given a Thomas Ridley goody bag to take away with them.

“ One of the NACC’s aims is to improve standards for care home catering, so we are delighted to support the Thomas Ridley Foodservice Care Cooks Academy initiative. The initiative further develops care home caterers with an understanding of how to provide good nutrition through a cost-effective balanced menu, and so will assist in improving standards. Malnutrition is fast becoming the 21st Century’s silent killer and we encourage all NACC members, like Thomas Ridley, and everyone in the care sector to tackle this issue head on. Such initiatives continue to promote the ethos of our *No One Should Go Hungry* campaign to a wider audience. ”

**Derek Johnson**, Chairman of the NACC





## Format of the Day

The Academy sessions will be running in local catering colleges to enable caterers to take the minimal amount of time away from their working week.

- 10.00 – 10.25 Coffee and greet
- 10.25 – 11.00 Introduction
- 11.00 – 13.30 Demonstrations and interactive cooking sessions
- 13.30 – 14.00 Lunch and networking
- 14.00 – 15.00 Cost saving seminar, followed by refreshments
- 15.00 – 15.30 Product knowledge
- 15.30 – 16.00 Q & A session

## Your Host for the Day

Lee Maycock is a Craft Guild of Chefs Member and Chef Director of LBM Food Solutions. Lee trained at The Ritz Hotel, London and Le Manoir Aux Quat’Saisons and comes armed with a wealth of culinary expertise. He has worked on many high profile events, most famously the 2010 World Cup, where he flew out to South Africa and worked behind the scenes to deliver nutritional food for the England football team.

As well as being involved in high profile events, Lee works closely with the NACC and has formed a close network of contacts with other NACC chefs.

“As a chef, I am fully aware of the battle between delivering high quality, nutritionally balanced meals and the cost implications of doing so. I am passionately committed to passing on my knowledge to caterers, enabling them to succeed in delivering top quality nutritional food at an affordable price.”

**Lee Maycock**

## The Craft Guild of Chefs

Established in 1965, the Craft Guild of Chefs has developed into the leading chef’s association in the UK and has many members worldwide. The association aims to increase standards of professional cooking through greater awareness, education and training.



“We are delighted to support this initiative and hope the Thomas Ridley Foodservice Care Cooks Academy will inspire and provide care home caterers with new relevant information and tools which they can take back and start using in their own kitchens. We hope they can use the sessions to share best practice with other delegates, learn how to manage tight budgets more effectively and add new recipes to their repertoire”

**Andrew Green**, National Chairman of the Craft Guild of Chefs

## How to Register

We expect a lot of interest and will be awarding places on a first-come, first-served basis. For more information on venues and dates, and to sign up for your free place, visit [www.carecooks.co.uk](http://www.carecooks.co.uk) to register your interest.





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Thomas Ridley Foodservice is one of the UK's leading independent delivered wholesalers, constantly striving to maintain our reputation for quality products delivering value, convenience and outstanding customer service, whilst retaining the personal touch which sets us apart.

With an extensive range of more than 10,000 product lines including; ambient, chilled, frozen food, fresh fruit & vegetables, butchery, cleaning and housekeeping products, catering and janitorial disposables, Thomas Ridley Foodservice provides everything the care home caterer needs and more.

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