

Care Catering goes from strength to strength

The care catering sector celebrated and honoured the teams and individuals that have demonstrated real excellence, dedication, innovation and achievement at the National Association for Care Catering (NACC) Awards 2012.

2012 marks the 25th anniversary year of the NACC and the remarkable achievements of the winners clearly show that just as the respected association has gone from strength to strength over the past quarter of a century, so too have the standards and successes of the care catering professionals it represents.

A highly-anticipated feature of the NACC National Training & Development Forum the winners of the prestigious awards were announced at a special dinner held on Thursday 20 September, at the Hilton Hotel Blackpool.

Approximately 200 representatives of the care catering sector united at the awards dinner and enthusiastically applauded their colleagues as they received their awards, presented in recognition of their significant contribution to the sector.

The 2012 winners joining the NACC Awards Roll of Honour include:

- **Regional Award – South East**

In this keenly and closely contested category the judges declared South East the winning region. Considered outstanding was the growth in membership, interesting and profitable meetings, and a well-produced regional newsletter.

- **Sustainability Award – Bristol Meals Service**

A new award for 2012, Bristol Meals Service was the clear winner of the inaugural Sustainability Award for demonstrating innovative ways of becoming effectively engaged in sustainable procurement and purchasing by sourcing energy efficient and environmentally preferable equipment and having plans in place to minimise food miles.

- **Hydration Award – Leeds Older People Matter Food Group**

Leeds Older People Matter Food Group scooped this new award after impressing the judges with its significant contribution to best practice in hydration and wellbeing. The judges praised its remarkable, yet relatively low cost, campaign

aimed at improving health whilst reducing treatment costs. The campaign that was developed over NACC Dehydration in Older People Awareness Week, last year and this year, includes a useful resource pack, leaflets and posters aimed at front-line workers, and pictorial tools raising awareness of hydration amongst service users themselves.

- **Care Establishment of the Year Award – Oak House Residential Home, Greetham Rutland**

Oak House was the clear winner in the category that recognises the Day Care Unit or Residential Care Establishment which serves meals that deliver choice, meeting dietary, cultural and therapeutic needs, and ensures that the eating environment and standards provided improve the dining experience throughout the day. The judges were very impressed with the detailed submission and with Preston Walker, the co-owner and head chef, who is clearly passionate in his belief that a good diet can protect against illness and frailty.

- **Catering Team or Individual of the Year Award – Christine Hamilton, Four Seasons Health Care Group**

Christine's impact since joining Four Seasons Health Care (FSHC) five years ago, secured the award that recognises an individual's or a team's outstanding achievement in their field, including the provision of well-balanced nutritious menus and the empowerment of customers. Her replacement of a corporate menu with FSHC Minimum Catering Standards, which allow individual homes to 'add flesh' with the involvement of residents, has transformed meal provision. The judges commented that '*The success of the new Four Seasons Health Care meal provision plan is testament to the dedication and commitment of Christine and her teams.*'

- **Community Meals Award – Domestic Care, Northern Ireland**

Domestic Care scooped the award for the most effective marketing campaign, which includes raising awareness of Community Meals throughout the year. Aware of potential threats to Community Meals in a financially challenged social care environment, Domestic Care reached out to members of the Legislative Assembly and invited all ten members to join drivers on their delivery run. This action led to the tabling of a motion in support of the service. The judges praised

Domestic Care for this fine example of gaining political support for the service and its contribution to adult care.

- **Innovation or Achievement Award – Nick Smith, Catering Operations Manager (Healthcare), Norse Commercial Services**

Nick Smith was the deserved winner of this award that recognises a significant contribution to the NACC and outstanding innovation in products, service development or procedures. As part of his ethos of involving elderly residents and tenants as much as possible in mealtimes, Nick set residents a challenge to come up with a recipe they either used to enjoy cooking or simply liked to eat, with shortlisted recipes tasted at a cook-off. Taking the competition to a whole new level he compiled a book of more than 50 recipes, with profits going to residents' amenity funds. The first 500 copies sold out in just two weeks, raising £2,500, and another 1,000 books have been printed. The judges described Nick as *'a talented manager who leads by example with professionalism and care.'*

- **Pam Rhodes Outstanding Service Award – Angela Elkholy, Retired Contract Monitoring Officer, London Borough of Tower Hamlet**

Angela Elkholy became the very first recipient of this award for Outstanding Service, created in memory of Pam Rhodes who was a loyal and committed friend to the care catering and wider care sector and a name synonymous with the NACC.

- **Chairman's Award – Carol Harris, Leicestershire County Council**

Carol Harris was honoured with the coveted Chairman's Award that is awarded to an organisation or individual who, in the opinion of the Chairman, has displayed exceptional commitment over a number of years, or made an outstanding individual commitment to the NACC.

Karen Oliver, Chair, NACC comments: "A huge congratulations to all of this year's deserved NACC Award winners. The calibre of entries for every category was simply phenomenal and a clear indicator that dedication, excellence and a clear desire to do the very best for those entrusted to their care are strong traits running through professionals in the care catering sector.

“2012 is a very special year for the NACC as it is celebrating 25 years of representing and progressing the care catering sector. The fantastic achievements of this year’s winners, and indeed all of those that entered the awards, show the incredibly high standards of catering and care within the sector, giving us another cause for celebration and pride.”

For further information on the NACC Awards 2012 and the NACC contact the administrators on info@thenacc.co.uk or call 0870 748 0180.

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Notes to editors:

The National Association of Care Catering (NACC) is a progressive organisation representing professionals providing catering to the care industry. They are recognised by Local Authorities, independent providers, the charitable sector and Government departments as a prime source of information and opinion on all aspects of catering within the care sector and whose primary aim is to improve standards.

The NACC works with a number of partners to:

- To promote and enrich the standard of catering within the care sector, whether that catering be provided by Social Care Departments or other Caring Agencies
- To provide a forum for debate among individuals, companies and organisations of all kinds involved in catering for the care sector
- To facilitate the exchange of information, experience and expertise
- To promote the development of professional standards among those involved in catering for the care sector
- To commission research into matters relating to catering for the care sector
- To publish guidelines, policy papers and authoritative statements on all aspects of catering for the care sector

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