

1 July 2013



## **Shaping the Future of Care Catering**

### **The National Association of Care Catering Training & Development Forum 2013**

The only dedicated learning event for care caterers in the UK, the **National Association of Care Catering (NACC) Training & Development Forum** will inform, inspire and support delegates at the Hilton Blackpool on **11-13 September 2013**.

Entitled ***Shaping the Future of Care Catering***, the unique three-day training event is specifically designed and tailored to address and debate the issues and challenges facing caterers in the care sector.

Vital for all professionals working in, or associated with, care catering\*, the forum will offer delegates the right knowledge and tools to help improve the catering provision they have responsibility for – be it in residential homes, within the community or sheltered accommodation – ensuring best practice and excellence today and into the future.

At the heart of the forum is a relevant and dynamic programme packed with high-profile expert speakers, thought-provoking workshops, practical demonstrations and essential networking sessions.

Speakers and presenters confirmed include Sue Hawkins, care catering services manager, Dorset County Council; Sue Sharp, head of commercial services and business development, Coeliac UK; Ilona Haslewood, programme manager (policy and research), Joseph Rowntree Foundation; and Steve Head, speaker, trainer, coach and author of 'How to Avoid a Near Life Experience'.

The carefully constructed programme will give delegates the opportunity to keep abreast of Government guidelines relating to care catering, discover new ideas, perspectives and approaches, and share best practice examples with peers in similar circumstances.

Key topics to be addressed and debated include:

- An introduction to deaf awareness and good communication
- Implementing the Malnutrition Task Force Guidelines
- Gluten-free food: preparing and delivering safe choices
- What helps to improve quality of life for older people with high support needs?
- A recipe for business and staff motivation – delivering more with less

The CaterCare exhibition, running alongside the forum, will also give delegates the opportunity to experience, sample and test the very latest food, drink, technology and equipment products appropriate for care establishments, from more than 50 manufacturers and service providers.

### **NACC Awards 2013**

The prestigious NACC Awards are a popular feature of the NACC Training & Development Forum. Excellence, innovation and the care sector's unsung heroes will be recognised and celebrated at the NACC Awards 2013 dinner on the evening of Thursday 12 September 2013.

The coveted awards up for grabs include Care Establishment of the Year; Community Meals Award; Catering Team or Individual Award; Innovation or Achievement Award; Sustainability Award; Hydration Award; Regional Award; Pam Rhodes Outstanding Achievement Award; and National Chairman's Award.

Karen Oliver, Chair, NACC, comments: "As the population continues to live longer and the number of older people continues to grow apace, caring for our aging population remains high on the agenda. Nutrition and hydration is a fundamental part of care provision. It is therefore essential that everyone associated with feeding those entrusted to their care – either directly or indirectly – fully understands what is required in terms of nutrition, hydration, and of course presentation and service, and has the right tools to put this in practice.

"The NACC Training & Development Forum is committed to ensuring that all care caterers receive the most up-to-date information and guidance to give them the knowledge and confidence to deliver the very best to the most vulnerable in our society. The spirit of sharing that the forum facilitates allows delegates to explore new ideas and perspectives and learn from each other's experiences.

"As well as tackling the crucial and often serious issues associated with care catering, the event also gives delegates the opportunity to reflect on the great job that they are already doing and celebrate with their peers at the NACC Awards dinner. There really are some fantastic examples of best practice, innovation and excellence out there and I very much look forward to rewarding our unsung heroes."

For further information and to register for the NACC Training & Development Forum 2013 visit [www.mcculloughmoore.co.uk/nacc](http://www.mcculloughmoore.co.uk/nacc).

Notes to editors:

\*The NACC Training & Development forum is relevant for catering managers, dieticians, local authority staff, NHS staff, social services officers, owners or managers of day care centres and residential homes, healthcare company executives, domiciliary care providers, members of caring organisations and any supplier to the care catering sector.

NACC:

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

[www.thenacc.co.uk](http://www.thenacc.co.uk)

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