

NACC 2016 Training & Development Forum



A tailored and unique training event for professionals providing catering to the care industry



A packed 2 day schedule of keynote speakers, certified training modules, live cookery demonstrations, meet-the-buyer meetings, exhibition viewing and networking.

1 You can hear from a variety of industry speakers:



Mike Padgham
Chair, Independent Care Group and United Kingdom Homecare Association Ltd (UKHCA)



Chris and Jayne Roberts
Appeared on BBC's panorama Living with Dementia: Chris's Story (Chris is only 55)



Steve Sarossy
UK BodyTalk



David Brindle
Public Sector Editor, The Guardian

2 Watch 5 care cookery demonstrations...

Get motivated from five different care cookery demonstrations, sharing recipes and menus tailored specifically for the needs of your service users – guaranteed to make you leave with ideas and inspiration



3 Attend fascinating 1 hour long workshops...

The Thought of Food (an end of life perspective) – St Luke's Hospice & The Namaste Care Programme

The Apprenticeship Levy and funding for non levy payers – Connect2Care

Nutritional guidance – Nutrition & Dietetic Services



Book your delegate place early to avoid disappointment and secure your place at the must attend event in the care catering calendar!
For more information visit www.mcculloughmoore.co.uk/nacc

4 Attend the superb CaterCare exhibition...

...that runs alongside the event and sample, taste and test specialist products for your business and service users from our range of exhibitors – learn about the best options for your business.



5 There are one-to-one supplier meetings...

...organised in the 'meet-the-buyer' session on Wednesday afternoon – a hugely beneficial way to meet new suppliers.



What you'll experience and learn...

- New perspectives and ideas through relevant, thought-provoking speakers
- Take part in tastings and group discussions
- Network, compare notes and exchange ideas with like-minded colleagues who face the same challenges as you do day to day
- Hear how Chris, a dementia sufferer, who was diagnosed aged 50 feels our care homes are not appropriate for his age group and how it impacts on his and his young family's life.
- Learn how hospices support patients nutritionally in their end of life care plan, taking into consideration the crucial part nutrition plays
- Get prepared for the latest funding reforms, the new apprenticeship standards and the forthcoming Apprenticeship Levy in 2017
- Take a journey through the nutritional maze and cover all the key issues you as care caterers need to take into account
- Watch how to create safe and appetising food for people with dysphagia requiring a texture modified diet in our care kitchen
- Understand how body language can help you create better rapport, impact and more effectively communicate messages
- Learn how you can have more authority, influence and confidence to be more persuasive in your most important meetings in our Friday morning masterclass

Gain cpd points
and accredited certification



Who should attend?

Catering Managers • Dieticians • Local Authority Staff • NHS Staff • Social Services Officers • Owners or Managers of Day Care Centres or Residential Homes • Healthcare Company Executives • Domiciliary Care Providers • Members of Caring Organisations • Any supplier to the care catering sector

Testimonials from NACC 2015...



Neel Radia, Chair, NACC

"The need for the NACC Training & Development Forum has never been so relevant. Catering in the care sector is incredibly challenging and it is vital that professionals have the opportunity to come together to learn new skills, ideas

and perspectives to employ in their workplace, and to engage with colleagues to share experiences and best practice. Our comprehensive forum programme has been designed to help you navigate the challenges faced when catering for the elderly, vulnerable and young in care environments. From dementia and end of life care through to ongoing legislative changes, such as the apprenticeship levy, and the uncertainty brought about by Brexit, we have it all covered."

"I was very impressed by the range of stands and exhibitors. There was a wide range of speakers and topics and it was really refreshing to hear that everyone is promoting good nutritional care."

"I thought the whole event worked well, keeping us busy throughout the day. I enjoyed the Meet the Buyer's session and the workshops."

"Everything was excellent."

"This was my first event and I found it extremely interesting. The speakers were excellent as was the workshop I attended and the demonstrations. A very worthwhile conference, I learnt a lot in a very short time!"

The NACC Training & Development Forum

is a dynamic and interactive event with clear objectives to inform, update and inspire delegates to instantly boost their business's catering provision. By investing in this training programme, you and your staff will ensure your care establishment stays ahead of the latest innovations, ideas and guidelines relating to care catering. The two-day event will keep you engaged, energised and entertained.

Provisional programme

WEDNESDAY 5TH OCTOBER

- 13:00 LUNCH & REGISTRATION
- 13:30 MEET THE BUYER
- 16:30 NACC AGM
- 19:30 NETWORKING EVENING

THURSDAY 6TH OCTOBER

- 08:30 BREAKFAST & EXHIBITION VIEWING
- 09:30 WELCOME ADDRESS
Neel Radia – National Chair, NACC
- 09:45 LIVING WITH DEMENTIA AT 50
Chris and Jayne Roberts
Chris, a 50-year old dementia sufferer who has appeared on BBC's panorama, will share his personal journey and highlight the real issue that care homes and care provision are simply not appropriate for his age group and how this impacts his family.
- 10:15 REFRESHMENTS & EXHIBITION VIEWING
- 10:20 CARE COOKERY DEMONSTRATION
NACC Care Cook 2016 winner
Achieving excellence in care catering – what it takes to be an award winning care catering chef
- 11:00 CARE COOKERY DEMONSTRATION
Premier Foods – Dysphagia Chef of the Year Winner
- 11:30 WORKSHOPS – YOUR CHOICE
Workshop 1: The Thought of Food (an end of life perspective)
Phil Pettitt – Facilities Manager, St Lukes Hospice, Sara Jones – Namaste Care Project Worker, The Namaste Care Programme
An introduction to hospice care and how patients are supported nutritionally during their end of life care plan.
Workshop 2: The Apprenticeship Levy and Funding for Non Levy Payers
Jill Whittaker and Lindsey Appleby-Flynn – Connect2Care
The latest on the funding reforms, the new apprenticeship standards and the forthcoming Apprenticeship Levy in 2017 and what Managers, Training Managers and Finance Managers need to do NOW to prepare for April 2017.
Workshop 3: Nutritional guidance
Mabel Blades – Consultant, Nutrition & Dietetic Services
Mabel will be signposting the way through the nutritional maze with a totally interactive session to cover the eat well guide versus the plate, sarcopenia and the role of protein dementia prevention and coping with dietary issues, vitamin D, malnutrition and carbohydrates including fibre and sugar.
- 12:30 LUNCH & EXHIBITION VIEWING

- 12:30 CARE COOKERY DEMONSTRATION
Creed Foodservice
- 13:15 CARE COOKERY DEMONSTRATION
Pritchitts
- 14:00 WORKSHOPS – YOUR CHOICE (REPEAT)
Workshop 1: The Thought of Food (an end of life perspective)
Phil Pettitt – Facilities Manager, St Lukes Hospice, Sara Jones – Namaste Care Project Worker, The Namaste Care Programme
Workshop 2: The Apprenticeship Levy and Funding for Non Levy Payers
Jill Whittaker and Lindsey Appleby-Flynn – Connect2Care
Workshop 3: Nutritional guidance
Mabel Blades – Consultant, Nutrition & Dietetic Services
- 15:00 REFRESHMENTS & EXHIBITION VIEWING
- 15:15 CARE COOKERY DEMONSTRATION
Nestlé Health Science
- 16:00 THE CARE SECTOR – PAST AND PRESENT
David Brindle – Public Sector Editor, The Guardian
David draws on almost 30 years' experience of reporting the sector to seek to explain why it remains so marginalised.
- 16:30 THE CARE SECTOR OF THE FUTURE
Mike Padgham – Chair, Independent Care Group and United Kingdom Homecare Association
Mike's hope for the future is that there is a growing realisation for the NHS to work properly, good social care is vital and must be funded correctly for a service that we can be truly proud of and which people should receive in 21st century Britain.
- 17:00 MAIN AUDITORIUM FORUM CLOSE
- 19:30 AWARDS & GALA DINNER DRINKS RECEPTION
- 20:00 AWARDS & GALA DINNER

FRIDAY 7TH OCTOBER

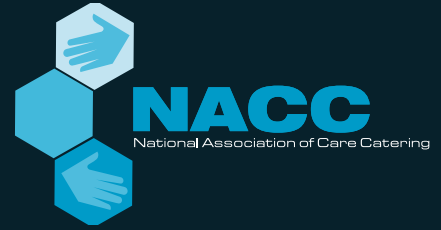
- 10:00 NETWORKING BRUNCH
- 10:30 IMPACT & INFLUENCE MOTIVATIONAL MASTERCLASS
Steve Sarossy – BodyTalk UK
An exciting motivational masterclass focusing on ways body language can help you create better rapport, impact and more effectively communicate messages.
Learn how you can have more authority, influence and confidence to be more persuasive in your most important meetings.
- 12:00 NACC FORUM CLOSE
Neel Radia – National Chair, NACC
Speakers, topics and times are all subject to change

Make a difference to your organisation's catering service – book your place today
Complete the form overleaf or call Denise on 0870 748 0180 – prices start from just £95 +VAT

Booking form

5-7 October 2016

Delegate rates held at 2015 prices



Please complete in **BLOCK CAPITALS** using one form per person

Delegate Name:

Job Title:

Company/Authority Name:

Company/Authority Address for Correspondence:

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Postcode:

Tel (Day):

Email:

(required for correspondence)

Member: Non-Member: (please tick one)

Membership Number:

Please state special dietary requirements:

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If sharing a room with a colleague, please state colleagues name and Authority/Company:

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PAYMENT INSTRUCTIONS

Full payment must accompany your booking form unless a purchase order number is given

Please invoice and quote purchase order number:

Accounts contact name:

Accounts email:

My cheque is enclosed please send a receipt

Cheques payable to **McCullough Moore Ltd**

My card details are below

Card Type: (please tick/circle) VISA M'CARD

Card Number:

(long one on front of card)

Expiry Date:

Security code:

Name as it appears on card:

Billing Address: (address where statements sent)

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Please note a 4.3% handling fee will be added to the net cost on ANY card transaction.

PAYMENT TERMS

Payment terms are 30 days from date of invoice & must be paid to **McCullough Moore's** bank, details will be provided on the invoice. Please **do not** pay the NACC directly. All delegate fees must be paid in full prior to the event.

MEMBER RATES (PER PERSON)	RATE	TOTAL
2 night residential package , includes, accommodation and networking evening on Wednesday, forum, accommodation and awards dinner on Thursday and half day forum on Friday	£488.00	
1 night residential package (Wed) Includes accommodation and networking evening on Wednesday and forum on Thursday	£370.00	
1 night residential package (Thurs) Includes forum, accommodation and awards dinner on Thursday and half day forum on Friday	£425.00	
1 night residential package, same as above, but in twin room (Thurs) (shared accommodation, cost per delegate)	£395.00	
Gala Dinner with accommodation , Thursday	£175.00	
Day delegate , including lunch on Thursday	£185.00	
½ day delegate Thursday , including lunch on Thursday + one training module	£95.00	
½ day delegate Friday , including brunch	£50.00	
NON-MEMBER RATES (PER PERSON)		
2 night residential package , includes, accommodation and networking evening on Wednesday, forum, accommodation and awards dinner on Thursday and half day forum on Friday Why not save and enjoy member rates for the event for only £67	£685.00	
1 night residential package (Wed) Includes accommodation and networking evening on Wednesday and forum on Thursday	£455.00	
1 night residential package (Thurs) Includes forum, accommodation and awards dinner on Thursday and half day forum on Friday	£510.00	
1 night residential package, same as above, but in twin room (Thurs) (shared accommodation, cost per delegate)	£480.00	
Gala Dinner with accommodation , Thursday	£185.00	
Day delegate , including lunch on Thursday	£235.00	
½ day delegate Thursday , including lunch on Thursday + one training module	£110.00	
½ day delegate Friday , including brunch	£75.00	

Subtotal		
VAT		
Total		

Please return completed registration form to:

NACC Training & Development Forum 2016 (c/o McCullough Moore Ltd), Meadow Court, Faygate Lane, Faygate, West Sussex RH12 4SJ T: 0870 748 0180 F: 0870 748 0181

For details of membership please visit our website www.thenacc.co.uk

BOOKING TERMS AND CONDITIONS:

Up until 31st July 2016 all cancellations will incur an administration fee of £25 +VAT. No refunds will be made after 31st July 2016 although substitutions can be made at anytime. Any changes to accommodation bookings must be made in writing. Residential packages include bed, breakfast, lunch and dinner. Delegates are personally responsible for settling accounts for telephone, newspapers and other personal expenses before leaving the hotel.

The information you provide may be used for direct marketing purposes by us, and in particular your contact details will be given to the NACC Premier Partners. If you do not wish it to be used for such purposes, please tick this box .

In the event that suppliers choose to attend the event as a delegate, they are not permitted to solicit business. This expressly includes the showing and distribution of their products and interaction with delegates in any areas covered by the NACC TDF.

The Orchard Hotel (the on-site hotel at the EMCC) has limited rooms which will be provided on a first come first serve basis, alternative accommodation will be provided at the overflow hotel (NCSL) and transfers will be provided.