



MINUTES OF THE MIDLANDS
Date: 21st June 2017
Venue: Unilever – Colworth Park

Present:

Preston Walker
 Carol Tuck
 Rob Wager
 Jane Parke
 Marcela Flores
 Brigitta Weeks
 Chun-Han
 Sheila Murdoch
 Mabel Blades
 Connor Puttock
 Alan Briggs
 Dave Cliffe
 Martin Dore
 Alison Carmody
 Tim Watkins
 George Sampson
 Roger Kellow
 Miles Cheshire
 Annika James

Apologies:

Simon Parry
 Anita Carthew
 Chris Beasley-Reynolds

1.	<p><u>Welcome Introduction and Apologies</u></p> <p>Welcome – Housekeeping</p> <p>A very warm welcome to everyone attending today’s meeting. Firstly a very special thanks to Marcela Flores and Unilever for hosting/sponsoring today. Today’s meeting was due to be held at the marmite factory but as the site being audited we had a last minute venue change to Colworth Park...</p> <p>This is a special year for the NACC as we celebrate our 30th anniversary. This is an opportunity to promote the association achievements during this time and plan strategies for the next 30!To thank everyone for the continued support today’s meeting is free to attend!</p>	
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2.	<p><u>Minutes of the last Meeting</u></p> <p>Were made available – no actions outstanding</p>	
3.	<p>Chairs Update</p> <p>Neel attended the National Kebab awards and made contact with 10 MPs and managed to make appointments with them.</p> <p>He has had a meeting with sustain about the London Poverty report and malnutrition in the community. The Mayor recommends investment in this area and NACC has asked for involvement next year. Interestingly other cities are looking at making similar types of reports.</p> <p>Neel has been busy attending various events such as TUCO Chairman’s dinner, CEDA awards, HCA conference in Belfast, Celiac UK event</p> <p>Neel was recently a keynote speaker at the National Pensioners Convention event in Blackpool, which had a great deal of support from MPs</p> <p>Roger Denton attended the PS100 meeting and Sophie Murray spoke at Passion for Hospitality.</p> <p>Guidance documents</p> <p>The CQC document on fundamental standards is ready and available to purchase (update to outcome 5 document) I have a copy if anyone wants to look at this document (probably won’t affect anyone here but there are adjustments being made to make suitable for Welsh and Scottish regions.)</p> <p>Admin</p> <p>Following the work the association has done with the new professional cookery NVQ it was suggested we offer apprentices free membership or possibly a reduced price, similar to retired member rates. It was agreed at the National exec that a free membership could be offered to fulltime students, which must be time bound to two years. (In line with their qualification)</p> <p>Mail Chimp is starting up. This is a new system admin are using to send emails which should solve problems for any members who have not been receiving them. If anyone is still not getting mail through please let me know and we can report this back to the admin office.</p> <p>Meals on Wheels</p> <p>We recently had a great evening at the Cost Sector Catering awards.</p>	

The NACC won the marketing award for the meals on wheels campaign and Neel picked up an individual award for public sector caterer of the year.

The recent general election has thrown a spanner in the works as far as setting up a round table discussion about meals on wheels. This has been put on hold for now but the association is taking the opportunity to evaluate and do more background work.

National Osteoporosis Society

They want to produce a nutritional standard for elderly people. We are looking for them to assist in updating our menu planning document. They are a useful link for providers or suppliers as many people are deficient in Vitamin D.

Events Update

TDF 2017 (4th-6th Oct East Midlands Conference Centre) It's always a great event and this year will be no exception. The format will remain similar to previous years with expert speakers and workshops (dementia/ Undernutrition/ How to provide good nutritional care and comply with CQC)

There will be live cookery demonstrations and a performance of 'Don't leave me now' – a play inspired by two real life stories and the impact of early onset dementia.

From a supplier point of view we now have 20 premier partners and 35 stands are currently booked. We are also holding the meeting the buyer session, which in previous years has proved very popular.

New for this year - As it's a celebratory year we are holding the NACC cake competition. For any budding bakers there is more information about the criteria on the website (4th August.)

Awards - Deadline is getting close for anyone who wants to get a submission in – There are 5 awards up for grabs and you can nominate yourself, another member or colleague you work with. (Friday 7th July)

Has anyone submitted entries....?

Care Chef

Our 2 finalists in the Care Chef competition did incredibly well and should be very proud of their achievements. Peter McGregor from Care UK took 2nd place and Martin McKee taking 3rd. Martin also received a highly commended dessert.

I've been involved with this competition for a number of years now and the standard has improved year on year.

<p>5.</p>	<p><u>Speakers:</u></p> <p>Our speakers today were:</p> <p>Roger Kellow: Who presented a history of the 30 years of the NACC, copy attached</p> <p>Ian Smith: We then were given a unique tour of the Unilever tea plantation, where Ian took us through the process from “leaf to cup”</p> <p>Brigitta Weeks: Unilever Marketing Manager – The importance of Tea in Elderly Care – Copy attached</p> <p>We then enjoyed a lovely lunch provided by Marcela from Unilever</p> <p>Chun-Han: Food Standards Agency: Allergens and Intolerances – Copy attached</p> <p>Marcela Flores: Unilever – Presented a range of products from Unilever that are “free from”</p>	
<p>6.</p>	<p>Committee and AOB:</p> <p>Preston gave the room the opportunity to raise any other business – nothing was raised</p>	
<p>7.</p>	<p><u>Date of Next meeting:</u></p> <p>6th December 2017 – Venue TBC</p>	