

**Minutes of the NORTH REGION Meeting**

**Date: 15.3.18**

<b>Present:</b>	
<b>Apologies:</b>	
<p><b>Welcome &amp; Introduction:</b></p> <p>David welcomed all members to the meeting and introduced Clare Wharton of Bolton College, our host for the day. Clare ran through housekeeping.</p> <p>David then introduced the chefs taking part in the regional cook off and invited them to tell everyone what they were cooking, and also introduced the judges</p>	
<b>Minutes of the last Meeting:</b>	
<p><b>Matters arising:</b> None</p>	
<p><b>Update from National Executives:</b></p> <ul style="list-style-type: none"> <li>• <b>GDPR was discussed and DB confirmed that MM are working on this with the NACC Nat Exec to make sure the NACC is compliant after the 25<sup>th</sup> May</b></li> <li>• <b>Charity Status – a working group has been put together to look at whether the NACC should change its status to become a charity – David asked that if any members had had any experience of this type of change their input would be much appreciated</b></li> <li>• <b>Meals on Wheels week – NACC is looking to commission specific research which can be released to coincide with MoW – we’ll also be doing the usual dashing around the UK to highlight the event</b></li> <li>• <b>IDSi – The nationally recognised texture descriptors are being updated to be recognised worldwide – will launch Spring 2019 so manufacturers are working to be ready for this.</b></li> <li>• <b>T&amp;D Forum 2018 – DB said he would show the members a video of the 2017 highlights later in the day and outlined the benefits of going. Dates are 3-5 Oct. Also mentioned the NACC awards</b></li> <li>• <b>New website – Nick is on the working committee for this and looking for a</b></li> </ul>	

<p>soft launch at the end of April and a full launch mid June – jobs board is being added, and will be easier to navigate. ND said we need more case studies about what the NACC gives its’ members and asked members to help us with these.</p> <ul style="list-style-type: none"> <li>• Hotelympia – NACC was given a stand FoC and this was manned by MM</li> <li>• Publications and Best Practice Guides – DB explained cheaper for members, said we have copies here and all are welcome to have a look.</li> <li>• Diary dates – next North Regional meeting is 26<sup>th</sup> June at YPO in Wakefield – the theme is Nutritional Screening in Action. Malnutrition is a massive subject which costs the UK billions of £ each year – this meeting will focus on getting real results and improving malnutrition in the elderly. DB asked for a show of hands for members who use MUST – only 4. DB explained the next meeting will help them to interpret the MUST scores into real action and that we’re planning on having chefs in who can demo best practice for fortifying foods. November will be the final meeting of the year where we will be looking at the psychological and social aspects of mealtimes. Hoping to involve MICRA and also look at luncheon clubs.</li> <li>• AC asked members to put forward any ideas they have for subjects they would like to see covered in meetings, or if they have specific speakers in mind they would like us to organise</li> <li>• DB went through what was included in the delegate packs that everyone has</li> <li>• Nick asked if anyone had received the Hydration Handbook – said every member should’ve / was due to receive one – no-one had received anything as yet</li> </ul>	
<p><b>Presentation:</b> Raquel McKenzie of MSR Training gave us an overview of the regulated and non regulated training that MSR offer. Raquel has 10 years of industry experience. MSR provide f2f training rather than online, and agree annual plans with customers to ensure that all staff get trained. They like to focus on empowering staff to provide better care, not just providing training to tick CQC boxes. Nick at Primrose has been working with Raquel and provided an excellent reference based on their experiences so far.</p>	
<p><b>Presentation: Neil Eastwood – Be a Better Recruiter and Keep your Staff for Longer</b>  <b>Fascinating insight into the employment habits of staff in the care sector. Neil has travelled the world to find out what works best, and shares his knowledge with enthusiasm. He covered who to look for, how to recruit, stopping no shows at interview and retention.</b></p>	
<p><b>Care Chef of the Year Cook Off:</b> All delegates were invited into the kitchen to see the meals that had been prepared by our chefs, but we would have to wait until after lunch to find out who has won! And it all tasted delicious!</p>	
<p>Lunch was prepared and served by the students at Bolton College</p>	
<p><b>Care Chef of the Year Presentation:</b></p> <p><b>Our seven chefs (William Seddon, Robert Cawood, Liam Tungate, David Oswin, John Naylor, Anthony Newman and Paul Drabble) waited anxiously for the results<sup>1</sup></b></p> <p><b>Highly commended main course went to Paul Drabble</b>  <b>Highly commended dessert went to Anthony Newman</b></p>	

<p><b>And our two finalists going through to represent the Nnoroth Region are ...</b></p> <p><b>Anthony Newman and David Oswin</b></p> <p><b>Huge congratulations to them both</b></p>	
<p><b>TDF video and clip from BBC Breakfast from MoW week shown</b></p>	
<p><b>Presentation: Graham Walker from Hospitality Assured.</b></p> <p><b>Graham provided an overview of what Hospitality Assured is all about and the benefits of joining up</b></p>	
<p><b>Presentation: Gareth Williams from Rationale – Connected Cooking. Convenience, security, Inspiration</b></p> <p><b>Fascinating insight into the new technology Rationale are offering to customers.</b></p>	
<p><b>AOB: Date of June meeting confirmed as 26<sup>th</sup> June at YPO in Wakefield</b></p>	