

North Region Summer Seminar & Care Chef Competition 2025 Regional Heat



Title: Care Catering - Be Inspired
Date: Friday 4 July 2025
Venue: Blackpool & The Fylde College
Ashfield Rd, Blackpool, FY2 0HB



Restaurant

09.30 **Arrival with Refreshments**
'Pop-Up' Exhibition Viewing and Networking

Demo Theatre

10.00 **Welcome to B&FC & Introduction to HES training**
Cassandra Whittle, Curriculum Manager for Health, Education, and Science, B&FC

10.20 **Meet The Competition Chefs and Judges**

10.30 **Care Recruitment. Effective advert writing and the impact of different recruitment sources**
Matthew Errington – Locality Manager (North West), Skills for care.

10.50 **Farm to Fork - Our sustainable journey so far**
Karen Gordon, Programme Leader, Leadership, Management and Lifestyle, B&FC

11.10 **Cost-Effective Food Solutions for the Care Sector**
Glyn Patterson, Senior Business Development Manager, Trevor's Foodservice.

11.20 **Comfort Break**

11.30 **Care Chef Competition Sponsors Spotlight**

11.45 **Oral Health and 'Dry Mouth'**
Bruce Carlin, Professional Educator, Oralieve Uk

12.15 **IDDSI Hands-On Demo. Pipping made easy with prizes to be won!**
Andy Cullum. Trainer, 'The iddsi Guy' Ltd

Confectionary Kitchen

12.35 **Competition Viewing**

Restaurant

12.45 **Lunch, 'Pop-Up' Exhibition Viewing and Networking**

13.45 **Care Catering Q&A Panel – Including Past Care Chef Competition Winners and Competition Judges**

14.15 **Competition Results and Award presentations**

14.30 **Close**

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Speaker Biographies

Cassandra Whittle

Cassandra is Curriculum Manager for Health, Education, and Science, with nearly two decades of experience at Blackpool and The Fylde College (B&FC), she brings a wealth of expertise and a deep-rooted commitment to education. Beginning her journey as a work-based assessor, she advanced through roles as a full-time lecturer and Programme Leader before taking on her current leadership role as Curriculum Manager.

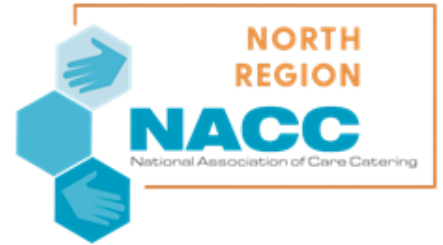
Cassandra is currently completing the Chartered Manager Degree Apprenticeship (CMDA) and has successfully completed the Education and Training Foundation's Leading from the Middle programme—further evidence of her unwavering dedication to professional growth. Her leadership is defined by innovation, student-centeredness, and a drive to continuously improve teaching and learning outcomes.

A passionate advocate for inclusivity and engagement, Cassandra has led impactful initiatives that have significantly enhanced learner experiences and achievement. Her efforts have been recognised with the Governor's Award for Teaching and Learning – Highly Recommended, and she holds Qualified Teacher Learning and Skills (QTLS) status.

Cassandra is actively involved in cross-sector collaboration, contributing her expertise to the Autism Partnership Board, the Better Start School Ready Working Group, and the Vital Network. She also manages the Health and Social Care Career Academy at Bickerstaffe House, where she serves on the steering group. Her ongoing mission is to champion curriculum innovation, foster inclusive learning environments, and expand opportunities for adult learners and apprenticeships.



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Matthew Errington

Matthew Errington is a Locality Manager at Skills for Care, the strategic workforce development body for adult social care in England. With a remit spanning Blackburn, Blackpool, Cumbria, and Lancashire, Matthew leads on delivering localised support and guidance to over 1,200 independent care providers, five local authorities, and two Integrated Care Systems.

Drawing on a rich background in social care recruitment—having previously owned his own agency—Matthew is particularly passionate about improving recruitment and retention across the sector. He also specialises in workforce data and analysis, helping stakeholders understand workforce trends, challenges, and projections to better plan for the future of care. Through his work, Matthew supports providers and partners to strengthen their teams and raise the quality of care across the region.



www.skillsforcare.org.uk

Karen Gordon

Karen Gordon is the Programme Leader, Hospitality and Culinary Skills at B&FC, she is an accomplished educator and hospitality professional, with a career spanning over 35 years across the hospitality and further education sectors. Her journey began with over 15 years in the hospitality industry, where she developed a strong foundation in both front-of-house operations and culinary excellence.

For the past two decades, Karen has been a driving force at B&FC, where she has inspired students through her expert teaching in culinary skills bakery, and patisserie. Known for her engaging, student-focused approach, she fosters a dynamic classroom environment that nurtures both technical proficiency and personal growth.



A lifelong learner herself, Karen recently completed the Education Development Foundation's Introduction to Management course, further expanding her leadership capabilities and commitment to continuous improvement.

Karen's passion for sustainability is a cornerstone of her teaching philosophy. She champions environmentally responsible practices in the kitchen, empowering future chefs and hospitality leaders to make sustainable choices in their careers. Her dual focus on technical excellence and social responsibility continues to shape the next generation of professionals in the industry.

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Bruce Carlin

Bruce is a member of the Educational Team at Oralieve UK Ltd and brings over four decades of experience in Sales and Marketing within the health, wellbeing, and beauty industries. Now semi-retired, Bruce remains an active and passionate contributor to the healthcare sector through his work with Oralieve UK Ltd, where he has played a key role on the Educational Team for the past eight years.

Throughout his career, Bruce has held senior management positions at leading international companies including Kimberly-Clark, Cussons, Sanofi, and Seaton Scholl. His work has spanned product development, brand strategy, and retail partnerships, consistently driving growth and innovation. In a later entrepreneurial chapter, Bruce was instrumental in establishing a successful vitamins business, supplying products to major UK retailers and expanding into international markets.



Bruce's expertise includes longstanding relationships with top-tier UK retailers across grocery, pharmaceutical, and health food sectors—such as Tesco, Sainsbury's, Asda, Boots, Superdrug, and Holland & Barrett. His strategic insight and collaborative approach have made him a valued partner across the commercial and healthcare landscape.

As a self-employed Sales Consultant in recent years, Bruce has focused on supporting start-ups and emerging brands in the healthcare space. At Oralieve, he has been dedicated to raising awareness about Xerostomia (dry mouth)—a common yet underdiagnosed condition affecting up to 25% of the population. Bruce leads education and training initiatives across care homes, hospitals, pharmacies, and community health settings, and works closely with national charities, patient advocacy groups, and carer organisations to improve understanding and management of this condition.

Bruce's professional journey reflects a deep commitment to enhancing health outcomes through education, innovation, and partnership.

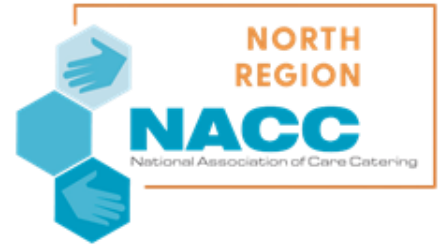
Glyn Patterson

Glyn Patterson is Senior Business Development Manager at Trevors Foodservice. With over two decades of experience in wholesale catering and a strong foundation as a professional chef, Glyn Patterson brings a unique blend of culinary expertise and operational insight to the care sector. His career has been defined by a deep understanding of how to align kitchen performance with cost-effective, high-quality supply solutions.

Glyn works closely with customers to optimise food service delivery, drawing on his strengths in menu costings, product consistency, and client engagement. His hands-on approach—including regular on-site consultations—enables him to tailor solutions that meet the unique needs of each customer while maintaining the highest standards. Glyn is passionate about helping clients deliver nutritious, enjoyable meals that enhance the wellbeing of those they support.



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Andy Cullum – “The iddsi Guy”

Founder of The iddsi Guy Ltd. With over 30 years of culinary expertise, Andy Cullum has carved out a unique and impactful role at the intersection of catering and healthcare. Known affectionately as “The iddsi Guy,” Andy is passionate about transforming how texture-modified foods are prepared, presented, and served across care environments.

For the past decade, Andy has focused his skills on supporting individuals with dysphagia, championing dignified dining experiences in care homes. He trains chefs and care teams to not only meet IDDSI standards but to elevate meals through creative, luxurious presentation—bringing both nutrition and joy to every plate.



Andy’s work doesn’t stop in the kitchen. His practical, hands-on training and kitchen audits are helping organisations across the UK improve safety, consistency, and quality in food preparation. His dedication was recognised in 2024 when he received the prestigious Training and Apprenticeship Award at the Public Sector Catering Awards, a testament to his influence across the sector.

An active member of both the National Association of Care Catering and the UK IDDSI Reference Group, Andy is a well-respected advocate for the ongoing implementation of the IDDSI Framework.

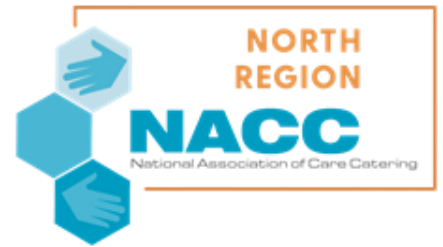
Please note: The IDDSI Guy Ltd is an independent training provider and is not affiliated with IDDSI. For official guidance or inquiries, please visit iddsi.org.

Kate Bailey

Kate is National Account Manager at Unilever Food Solutions and with over 14 years of experience in the foodservice industry, she has a deep understanding of the vital role food plays in care settings. Kate works closely with some of the UK’s largest care providers, helping to deliver nutritious, delicious, and inspiring meals that truly make a difference. Deeply passionate about the power of food to enhance wellbeing, she believes that mealtimes are often the highlight of the day for residents, and is committed to supporting care caterers in creating moments of joy and connection at every meal.”



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David Gledhill

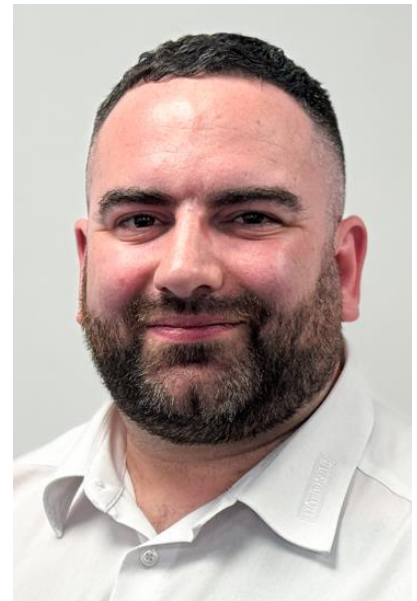
David is a Culinary Specialist & Hospitality Consultant at Rational. With over two decades of experience as a chef, restaurateur, and industry innovator, David brings a deep passion for exceptional food and operational excellence to every kitchen he works with. His career spans fine dining restaurants, luxury resorts, and entrepreneurial ventures, making him a trusted advisor in the hospitality sector.

David joined Rational eighteen months ago, where he now works closely with chefs and operators across diverse sectors. Leveraging Rational's intelligent cooking systems, he helps businesses transform their kitchen operations—streamlining workflows, enhancing quality, and driving profitability through reduced energy use and food waste.

Before his role at Rational, David owned and operated The White Rabbit Restaurant in Todmorden for eight years. A modern British tasting menu concept with a monthly seasonal focus, The White Rabbit quickly gained critical acclaim, including a nomination for Best New Restaurant in Yorkshire and consistent listings in the Good Food Guide.

Earlier in his career, David held key positions in several prestigious kitchens, including the three-AA-rosette Design House in Halifax and the five-star Celtic Manor Resort. He also spent three formative years honing his craft in Australia, enriching his culinary perspective and creative approach.

David is a firm believer in the power of food to inspire, connect, and transport. He champions the use of seasonal, fresh ingredients and is driven by a desire to create dishes that not only taste extraordinary but also tell a story. Today, he channels that passion into helping hospitality professionals achieve excellence—both on the plate and on the bottom line.



Jamie Clews

Jamie is key account manager at Metcalfe catering equipment. Jamie is also an ambassador for the burnt chef project working to improve mental health in the industry as well as a being very passionate about reducing food waste with the respect the ingredient campaign started by Metcalfe.

With nearly three decades of culinary experience, Jamie has built a remarkable career in the food preparation equipment sector. Starting as a chef, he honed his skills in fine dining, large-scale event catering, and intimate gastro sites.

Over a 15-year journey, Jamie's culinary expertise expanded as he ventured into freelancing, cooking for the film industry and the care sector. His passion eventually led him to his current role at Metcalfe.



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Aaron Watson

Winner of the NACC Care Chef of the Year competition 2021

Aaron is Head Chef at award winning Primrose Bank Care Home. A former student of Blackpool and the Fylde College, where he studied professional Cookery levels 2 and 3. Following his studies Aaron worked in several restaurants around the country with both AA and Michelin accolades, including as sous chef at Twelve Restaurant in Thornton, as well as touring and working across Asia and Australia.

Looking for a new challenge he began work at Primrose Bank in 2019, with the aim to offer restaurant quality food that you might not expect to see in the care sector whilst acknowledging individual residents' dietary requirements. Aaron won the NACC Care Chef of the Year competition in 2021. Since winning Care Chef he has gone on to represent the NACC in various demonstrations and events and worked alongside international companies to create recipes suitable for the care sector



Competition Judges



Head Judge
Steve Munkley
Vice President of the
Craft Guild of Chefs



Sophie Murray
Governance and
Regulation Manager,
Harbour Healthcare



Preston Walker
KNORR Ambassador,
Unilever Food
Solutions

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Delegate List

Forename	Surname	Job Title	Organisation
Martin	Windsor	Kitchen Manager	Moor Park Care
Andrew	Lund	Kitchen Assistant	Manse Care
Angela	Killip		
Angela	Dawson	Catering manager for older people	Lancashire County Council
Anthony	Hodgson	Head Chef	Harbour Healthcare / The Old Vicarage
Cheryl	Morrison		
Chris	Hodgson	Second Chef	Manse Care
Chris	Sutton	Head Chef	Manse Care
Dan	Jeffers	Regional Sales Manager	True Refrigeration
Danyail	Ahmed		
DAVID	WOOD		Abbey Healthcare
David	Burr	Business Development Manager	Harlech Foodservice
Debbie	McCormack	Kitchen Manager	Hampden House - HICA
Diane	Hunt		
DRAGOS	NUTTA	Chef	Abbey Healthcare
edward	edward	Chef	
ELIZABETH	MARSH	Chef	Abbey Healthcare
Emma	Jenkinson		
Fatiha	Ahmed		
Gemma	Dabell	Client Account Manager	My Purchasing Partner
George	Bartlett	New Business Manager	Avendra
jack	walsh	Kitchen Manager	Moor Park Care
JOANNE	ANKERS	Catering Manager	Abbey Healthcare
Jobin	Jo	Chef	Crystal Care home
Joe	James		
Joe	Roberts	Kitchen Manager	Fleetwood Nursing Home
John	Huggett	roup Hotel Services Manager	Porthaven Care Homes
katie-louise	Barnes	cook	
Lee	Taylor-McCormick		
lindsey	bowser	Kitchen Manager	Moor Park Care
Lorraine	Holt	Registered Manager	Deafway
Mark	Sielski		

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Mark	Robinson		
Mark	Morgan-Huntley		
Matthew	McCallum		
Maxine	Emslie		
Megan	Wainwright		
Melanie	Shaw	01524 410625	catering assistant
mike	pollitt		national account manager
Natalie	Crisp	Cook	
Nicola	Shiels		
Nikita	Hawkin		
Nikki	Shields		
Pam	Brown	head cook	
Rachel	Greene	national account manager	
Rebecca	Reeves	head cook	
Richard	Hill		
Ryan	Perrin	Kitchen Porter	Fleetwood Nursing Home
samantha	heal	Group Executive Chef	Porthaven Care Homes
Sandra	Connelly		
Saurabh	Pingle		
Sean	Hutchins		
SHAUN	MCDONALD		
Shelton	NDU		
Steven	Kirkwood		
Tabinda	sheikh		
TRACY	AMRKLAND	catering manager	
Trish	Taylor		
Willian	Pitchford	head cook	
Charlotte	Warrington	NACC North Deputy Chair	
Vicki	Sterling	NACC North Regional Secretary	
David	Barker	NACC North Chair	
Andy	Cullum	Founder	The iddsi Guy The Swallows Head & Neck Cancer Charity
Chris	Curtis	Founder	
Dawn Louise	Brown	Head Chef	
Nick	Dutton	Event Organisaer	NACC Care Chef Competition
Sam	Brooks	Head Chef	
Alex	Connell	Roving Chef	Vegetarian for life
David	Thompson	Kitchen Manager	
Paul	Wright	Chef	
Nelko	Yordanov	Chef	
TRACY	Lumb	Home Manager	Prospect House
Dimitar	Durchov		Belong
Erica	Armstrong		Belong
Beheooz	Rahamani		Belong
Angela	McEwan		Belong

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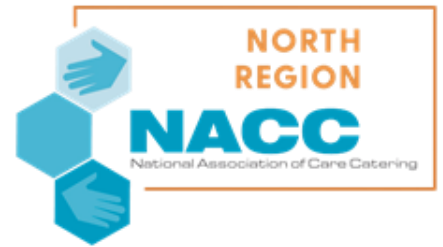


Christine	Thomas		Belong
Darren	Emmanual		Belong
Cassandra	Whittle	Curriculum Manager Health, Education, and Science, B&FC	
Matthew	Errington	Locality Manager	Oralieve
Bruce	Carlin	Professional Educator	Culinary Skills B&FC
Karen	Gordon	Programme Leader	Trevors Foodservice
Matthew	Hitchen	Commercial Director	Trevors Foodservice
Mel	Taylor		Rational
David	Gledhill	Hospitality Consultant	Trevors Foodservice
Glyn	Patterson	Senior Business Development Manager	Unilever Food Solutions
Kate	Bailey	National Account Manager	Metcalfe catering Equipment
Jamie	Clews	key account manager	Primrose Bank Care Home
Aaron	Watson	Head Chef	
Brian	Preston	Care Chef Winner 2023	Foodcare
Sarah	Palmer	Sales Director	Foodcare
Sarah	Stone	Regional Sales Manager	Primrose Bank Care Home
Rachel	Dutton	Manager	Hampden House
Karl	Hack	Trainee Chef	Trinity Hospice
Julie	Wooley-Hemming	Admiral Nurse Assistant	

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Save the Date!

The North's Premier Care Catering Event Returns – 20 Nov 2025

It's back—and bigger than ever!

The unmissable NACC / HCA Showcase Seminar returns this November, firmly established as the go-to event for care and hospital catering professionals across the North of England.

Join us for a powerful day packed with inspiration, innovation, and invaluable insights, brought to you by industry-leading voices and experts shaping the future of care catering.

Theme: 'Food at the Heart of Care'
Date: Thursday 20 November 2025
Venue: AJ Bell Stadium, Salford

Why Attend?

This year's seminar will deliver:

- High-energy expert talks and cutting-edge trends in care catering
- Fresh ideas and practical takeaways to elevate your service
- Unrivalled networking with leaders, peers, and suppliers in the sector

From health and social care professionals to care chefs, NHS staff, and nutrition experts, this is your chance to connect with a dynamic and passionate community committed to excellence in care catering.

Back by Popular Demand: The vibrant Christmas Market Mini Exhibition featuring exciting product showcases, festive games, and interactive experiences. Explore the latest products, enjoy festive fun, and try your luck in our prize-winning games — it's an engaging, interactive highlight you won't want to miss!

Who Should Attend?

If you work in or support care catering, this event is made for you:

- Residential Care Home & Day Centre Managers
- Health & Social Care Staff
- Catering & Hospitality Teams

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- NHS & Local Authority Professionals
- Dietitians & Nutritionists
- Domiciliary Meal Providers
- Suppliers to the Care Catering Sector

It's FREE to attend – but places are filling fast!

With a packed agenda and a fantastic venue, early booking is strongly advised.

CLICK [HERE](#) TO RESERVE YOUR FREE PLACE

Keep an eye on the [NACC Website](#) for the full agenda coming soon!

Don't miss this exciting, energising, and essential day of learning, networking, and festive cheer – and your chance to be part of this exciting journey into the future of care catering!

We can't wait to welcome you!

Warm regards,
NACC / HCA Team

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A UNIQUE AND TAILORED TRAINING EVENT FOR PROFESSIONALS PROVIDING CATERING AND RELATED SERVICES WITHIN THE CARE SECTOR

The NACC Training & Development Forum is a tailored and unique training event for professionals providing catering and related services with the care industry.

Two dynamic days full of workshops, cookery demonstrations, expert speakers, planned meetings and an array of suppliers to the care catering sector.

Invest in the training programme and ensure your care establishment stays ahead of the latest innovations, ideas and guidelines relating to care catering.

THE 2025 EVENT BRINGS YOU...

- Industry professionals and experts who will speak on a range of current topics that are challenging the care industry.
- One-to-one meetings with a range of suppliers in our Wednesday afternoon meet-the-buyer.
- Inspiring cookery demonstrations where you will be able to pick up top tips, skills and knowledge to incorporate into your kitchen and menus.
- Thought-provoking and interactive workshops led by specialists in their field.

For more information - [CLICK HERE](#)