



**MINUTES OF THE MIDLANDS**  
**Date: 20<sup>th</sup> June 2018**  
**Venue: Farrington Oils**

**Present:**

Preston Walker  
 Carol Tuck  
 Gina Lewis  
 Dr Courtney Scott  
 Amanda Woodvine  
 Maggie lister  
 Sam Platt  
 Jen Elford  
 Sheila Murdoch  
 Phil Coulstock  
 Matthew Heavens  
 Darren Hollis  
 Simon Lawrence  
 Shaun Higginson  
 David Forbes

**Apologies:**

Anita Carthew  
 Chris Beasley-Reynolds  
 Roger Kellow  
 Dave Grundy  
 Jane Parke

<b>1.</b>	<b><u>Welcome Introduction and Apologies</u></b>  Welcome & Housekeeping	
<b>2.</b>	<b><u>Minutes of the last Meeting</u></b>  Nothing outstanding	
<b>3.</b>	<b><u>Chairs Update</u></b>  <b>Care Chef of the Year:</b>  Our care chef of the year final was held on 6 <sup>th</sup> June at Barking and Dagenham College.  The standard was superb and the 12 chefs did exceptionally well competing under competition conditions. Menus had to be within	

budget and there was also an unplanned building evacuation to contend with! I'm proud to tell you the Midlands Midland's region did well with Martin McKee taking second place overall.

1<sup>st</sup> - John Grover (Scottish region)

2<sup>nd</sup> – Martin McKee (Midlands region)

3<sup>rd</sup> - Brian Gollan (Scottish region)

Highly commended main – Brian Gollan

Highly commended dessert – David Oswin

John stood out to claim first place and the coveted title thanks to his excellent menu of Lamb with black pudding and herbs followed by Chocolate and raspberry fondant cheesecake with caramel port cream.

#### **Charitable Status:**

This has been discussed at the last national executive meeting and options were presented to consider changing the NACC to an incorporated association. The executive were all in favour of pursuing the option to become a charitable incorporated organisation. (CIO) There are benefits to becoming a CIO and we have a short video by Adam Michallat-Cox explaining this. There will be a vote at the AGM in October for members.

<https://youtu.be/wwcEhJcqJZk>

A copy of the video was played to the attendee's

#### **Website:**

The new website is now live. We have built a dedicated Area of the website just for our Members, this contains lots of really useful information that we hope you will access and download. This includes recipes relevant to the Care Catering profession, case studies from members, a resource library with posters, industry guides and handouts, frequently asked questions, and also guidance and best practise.

Over the coming months we will also be loading lots of other resources, training videos and webinars just for our members.

<https://vimeo.com/274678561>

A copy of the video was played to the attendee's

#### **Level 2 Qualification:**

The qualification is making progress. The award is now being run by the Confederation for Tourism and Hospitality and we have changed the name to specialist award for chefs in health and social care.

	<p>The qualification has now been listed on the first approved college website, to start on 28th September 2018.</p> <p>The college is Barnet Southgate College and will take place at their Hospitality House centre in London, over a 10 week (1 day a week) period. The course includes a module on texture modified meals and supports the new IDDSI framework.</p> <p>We are just awaiting confirmation of a second learning centre approval and we are in talks with other colleges across country. The challenge we have is that colleges want statistics on how other colleges are doing with uptake and so really important if this course is to stay listed with OfQual, we all work together to ensure the centres that are running the course are successful.</p> <p><b>Awards:</b></p> <p>Less than 3 weeks to go before the deadline for the NACC awards (6<sup>th</sup> July) so get any entries submitted ASAP.</p> <p>Categories</p> <p>Care establishment of the year Meals on Wheels award Catering team of the year Catering manager of the year Care catering hero</p>	
5.	<p><b><u>Speakers:</u></b></p> <p>Our speakers today were:</p> <p><b>V For Life:</b> A copy of their presentation available on website, below are links to the recipes demonstrated and a copy of the video they showed within their presentation:</p> <p><a href="https://vegetarianforlife.org.uk/films">https://vegetarianforlife.org.uk/films</a></p> <p><a href="https://www.youtube.com/watch?v=s2f7DBQ8xiU">https://www.youtube.com/watch?v=s2f7DBQ8xiU</a></p> <p><a href="https://vegetarianforlife.org.uk/recipes/cakes-and-puddings/puds">https://vegetarianforlife.org.uk/recipes/cakes-and-puddings/puds</a></p> <p><b>Vegetarian Society:</b> A copy of the presentation is available on the NACC website</p> <p><b>Food Foundation:</b> A copy of the presentation is available on the NACC Website</p> <p><b>Aimia Foods:</b> Our sponsors for the day provided a “meat free” lunch using Dolmio and Uncle Bens sauces and presented the full range, a copy of the presentation will be available on the NACC website</p> <p><b>Farrington Oils:</b> Our hosts then provided a short presentation on the</p>	

	history of Farrington Oils and we had a tour of the product facilities, followed up by cake produced using their rape seed oil	
<b>6.</b>	<b><u>Committee and AOB:</u></b> None raised	
<b>7.</b>	<b><u>Date of Next meeting:</u></b> 28 <sup>th</sup> November – to be hosted by Avery Healthcare – venue TBC	