



MINUTES OF THE MIDLANDS
Date: 28th November 2018
Venue: Avery Healthcare – Hawthorns, Aldridge

Present:

- Preston Walker
- Carol Tuck
- Simon Lawrence
- James Ball
- Fabiola Juarez
- Vinicius Capovilla
- Chris Godfrey
- Suzana Alves
- Jamie Clews
- Jane McKay
- Jane Parke
- Helen Scamen
- Ruth Smith
- Wayne Sullivan
- Rob Wager
- Roger Kellow
- Dave Grundy
- Melanie Large
- Eddie Hoyle
- Martin Dore
- Sheila Murdoch
- Jon Bicknell
- Mark Wright
- John Hughes
- Alan Cunliffe
- Danny Silcock
- Robin Dudley
- Gary Kilminster
- Dawn Faulkner
- Rory Mitchel

Apologies:

None

1.	<p><u>Welcome Introduction and Apologies</u></p> <p>PW: Welcome & Housekeeping</p>	
2.	<p><u>Minutes of the last Meeting</u></p> <p>Nothing outstanding</p>	
3.	<p><u>Chairs Update</u></p> <p><u>NEW NACC Patron</u> New Patron of the NACC announced at the NACC TDF as Baroness Barker. Baroness Barker took over from Baroness Greengross. Baroness Liz Barker has a long history of influence and interest around improving areas of charities, social enterprises, healthcare and older people, Baroness Barker’s knowledge, experience and commitment makes her perfect for the role. As patron, she will share her expertise to help shape campaigns and initiatives and support the work of the association where appropriate.</p> <p><u>NACC Training Academy Launched at the TDF:</u></p> <p>Listening to you, our members, it’s clear that ongoing, relevant training is very important to you. We have taken this on board, and behind the scenes we’ve been working hard to take the training we offer to the next level.</p> <p>The academy will provide a platform of NACC-endorsed learning and development throughout the year. Specifically designed for the care catering sector, training days and webinars, delivered by experts in their field, will allow care catering professionals to continually learn and develop their knowledge and skills on a wide variety of current topics and challenges – from chef skills, dining skills, food safety and nutrition and hydration, to specialist areas such as allergens, texture modification, fortification, dementia and dysphagia.</p> <p>More course information on the academy will be emailed out this month to all attending the seminars.</p> <p><u>Meals on Wheels Week 2018:</u></p> <p>The week is dedicated to raising the profile of the valuable meals on wheels service that includes lunch clubs in helping to reduce malnutrition in our communities. The week this year was marketed in 2 angles. The problem on the Monday and solutions, by Wednesday.</p> <p>The Problem:</p> <p>NACC released National Press release & trade press release launching the NACC Meals on Wheels report that highlighted that out of the 212 top tier councils in UK only 42% still provided any meals on wheels</p>	

	<p>service down from 51% in 2016 and 69% in 2014 leaving more of our senior and vulnerable members of community hungry in our communities as well as without social interaction. This article was reported by Guardian on the Sunday.</p> <p>Reports available for people to take home</p> <p>Solutions:</p> <p>A <u>second press release to trade</u> went out on the Wednesday that included case studies from 6 NACC members who are using alternative sustainable Meals on Wheels models to keep services going and were growing in size. This was work done in partnership with charities Sustain & Food Power. Follow link to website for case study booklet https://www.thenacc.co.uk/events/meals-on-wheels-week</p> <p>Case Study Coverage: we already have confirmation that this case study was circulated to all members of APSE, ADASS, LGA, MPs, The Lords, CSA, MJ Journal, APSE Direct, HCA, NPC.</p> <p>Baroness Barker/Boycote & Greengross all asked Ministers questions on state of Meals on Wheels and need for ring fencing more funding.</p> <p>Webinar:</p> <p>There was a webinar held on the Thursday highlighting 2 case studies (West Sussex CC & London Independent Living Services).</p> <p>Monday 5th November: David Barker represented NACC at the Launch of the London Food Report where one of the 5 actions for London Boroughs is reinstating Meals on Wheels. The event took place at City Hall, London hosted by Baroness Boycote.</p> <p><u>Care Chef of the Year 2019</u></p> <p>NACC to launch Care Chef of the Year 2019 in December. Been running for 16 years and is the only Care Chef competition that recognises the talent, Skillman ship of Chefs in our industry. Please do keep a look out and enter chefs.</p>	
5.	<p><u>Speakers:</u></p> <p>Our speakers today were:</p> <p>James Ball – Oak House Kitchen:</p> <p>Overview of the new IDDSI framework and culinary testing methods.</p> <p>Presentation available on NACC Website</p>	

	<p>Fabiola Juarez & Vinicius Capovilla - Alicia Foundation:</p> <p>An introduction to the cooking research centre and current projects</p> <p>Presentation available on the NACC Website</p> <p>Suzana Alves - Nutricia</p> <p>An introduction to the Chefs Council, with a practical demonstration by the Alicia Foundation</p> <p>Presentation available on the NACC Website</p> <p>Chris Godfrey - HB Ingredients:</p> <p>Presented the new Healthcare strategy and their range of innovative products</p> <p>Jamie Clews – Robot Coup:</p> <p>Dine with Dignity, texture modified meals: Jamie provided an introduction as to how you can prepare, and present a texture modified meal, without varying from the normal menu, or adding excessive preparation time to your day. He also provided unique ways to prepare and serve snacks and cold lunches to those on a texture modified diet.</p> <p>We also enjoyed a fantastic Christmas lunch prepared by Martin McKee, multiple Care Chef Award winner for the Midlands Region.</p>	
6.	<p><u>Committee and AOB:</u></p> <p>None raised</p>	
7.	<p><u>Date of Next meeting:</u></p> <p>19th March 2019 – Stratford College – Incorporating the Midland Regional Care Chef finals</p>	