



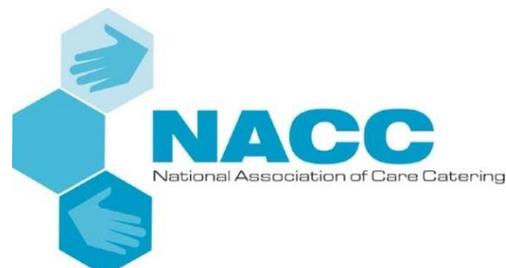
MINUTES OF THE North Regional Winter Seminar 2017
Date: Wednesday 15th November 2017
Venue: Makro, Eccles, Manchester

Present:

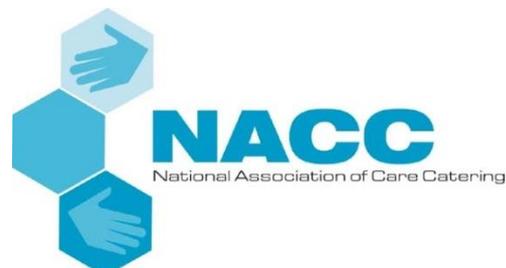
David Barker
Nick Dutton
Judith Scurr
Alison Smith
Andrew Milne
Oliver Smith
William Seddon
Dr Laura Brown
Alistair Sandall
Martin Rollett
Dean Miller
Michael Hyde
Julie Alexander
Hanna Munro
Amanda Woodvine
Raquel Riley-McKenzie
Roger Hargreaves
Marek Klisky
Lisa Nurse
David Richards
Christine Hamilton
Sheila Heywood-Holt
Victoria Paget
Sarah Conn
Rachel Dutton
Rhiannon Coultate
Tony Ward
Elsie Snell
Maggie Lister
Marguerite Taylor
Dianne Kirby
Jennie Dewar
Laura Formby
Lyndsey Clingham
Amanda Smyth
Rachel Leeson
Rebecca Smethurst

Apologies:

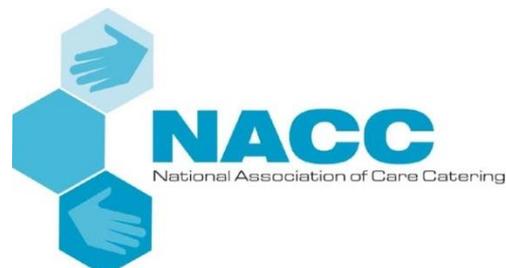
Anita Carthew
Keith Horner
Joanne Brizland-Cullen
Natalie Covington-Davies



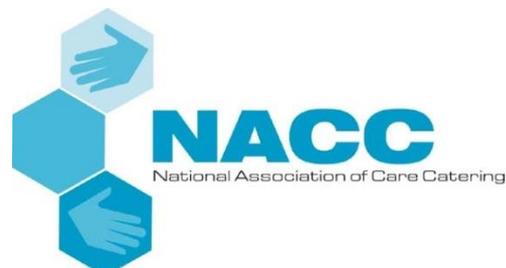
1.	<p><u>Welcome Introduction and Apologies</u></p> <p>Welcome and Introduction</p> <p>Introduction to our host, The Booker Group and Housekeeping</p>	<p>David Barker</p> <p>Andrew Milne</p>
2.	<p><u>Update from the National Committee</u></p> <p>NACC Chair, Neel Radia:</p> <ul style="list-style-type: none"> • Attended the University Caterers Association conference (TUCO) • Attended the APSE conference in Glasgow and the APSE awards dinner in Oxford, Association for Public Service Excellence • Attended The Herts Independent Living 10th anniversary celebrations. • Neel was one of the judges in 'The Caterer' magazine product excellence awards. • He met with the CQC who are ready to work with us on an NACC tool kit which will support our newly launched good practise guide, How to provide good nutritional care and comply with CQCs fundamental standards. This is for the new Key Line of Enquiry on Nutrition and hydration, E3, 'How are people supported to eat and drink enough to maintain a balanced diet'. The CQC are also speaking at the South East seminar in the next few weeks <p><i>A show of hands was requested to see who in the room would be interested in having the committee look into getting the CQC to speak at a northern regional seminar, there was near unanimous agreement that it would be beneficial and a large show of hands</i></p> <ul style="list-style-type: none"> • Neel met with the Institute of Hospitality to confirm the final approval of the Level 2 Award in Professional Cookery in Health and Social Care. We had a very good response at the Training and Development Forum for this and a good number of members are interested in becoming assessors, We are hoping to offer the course at 5/6 centres initially and bring more on line as demand increases 	<p>David Barker</p>



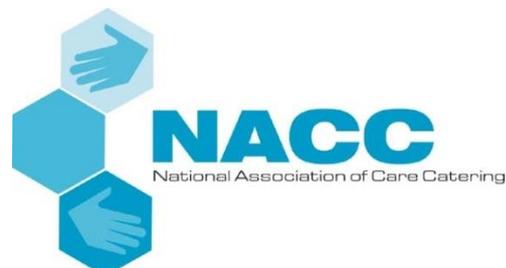
	<p>NACC Deputy Chair, Sophie Murray:</p> <ul style="list-style-type: none">• attended the universal food festival in Padstow <p>South East Regional Chair, Mark Taylor:</p> <ul style="list-style-type: none">• attended the NHS packaging meeting <p>The NACC signed an agreement to join Wrap 'The Courtauld commitment 2025' which is, 'An Ambitious, collaborative action to cut the resource needed to provide our food and drink by one-fifth over ten years'. The NACC has agreed to support members to share best practice to achieve this. There is more information on line for those of you that are interested.</p> <p>NACC website. Our website was last updated ten years ago and needs, at very least, refreshing. Roger Kellow, National Events Organiser, looked at a range of options which he presented at the National Executive meeting in October. The Board unanimously agreed that the best and most financially viable option was for our current admin provider, McCullough Moore, to undertake the project. It is hoped that we can launch by April at the latest, maybe even early in the new year.</p> <p>The Association won a Cost Sector Catering award in the marketing category for our Meals-on-Wheels Week campaign last year</p> <p>Meals-on-Wheels week this year. Once again we had a very successful week with events and activities taking place all over the UK. <i>It was requested that if anyone has any information on events they held and would like to share best practice to email the regional committee the information to pass on to be put in the newsletter</i></p> <p><i>Roger Hargreaves of Apetito told the seminar about Local Councillors and also the Local Fire Service delivering meals on wheels in the area of West Sussex to raise awareness.</i></p> <p><i>Amanda Woodvine of V for Life told how they ran a pop up lunch club in both Manchester and London to coincide both MoW week and the launch of their Vegetarian Meals to you door booklet</i></p> <p>Training and Development Forum 2017.</p>	
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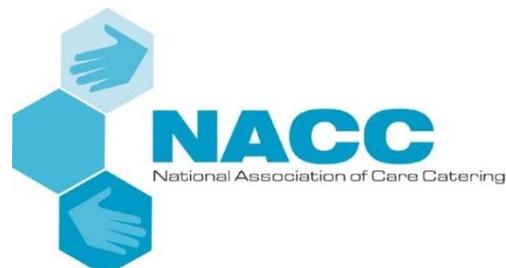
	<p>This was hugely successful with great feedback. The only negative was that we had use three hotels which brought transport problems; however, this has been resolved for next year as the venue has agreed we can have exclusive use of the on-site hotel.</p> <p><i>It was agreed by the those present who attended the TDF that the play 'Don't Leave me now' which was presented at the TDF was brilliant and it would be worth looking into putting it on in the North</i></p> <p>Looked after children in care. We are still involved with the production of a Good Practice Guide and have now agreed to work with British Dietetic Association and the Foster Network; this was prompted by the closure of the children's food trust. We anticipate the Guidelines will be launched later in the year. A press release will be sent out shortly.</p> <p>IDDSI, which is 'The International Dysphagia Diet Standardisation Initiative'. This is a global initiative to improve the lives of over 590 million people worldwide living with dysphagia. It relates to the new international descriptors used for texture modified foods, drinks and liquidised foods. The planned time scale for the transition is that the process of adoption will start in April 2018 with full implementation by April 2019. Further details will be sent out it to NACC members shortly. We feel this will have a tremendous impact on our industry and it will mean a great deal of work for suppliers. As well as new specification compliance for products all the labelling will have to change. We are considering delivering this as a workshop at the TDF next year, possibly using the UK leader of the project.</p> <p><i>Again, A show of hands was asked to show interest in this topic as a workshop at the TDF and it was well agreed that this should take place.</i></p> <p>Forthcoming Events We have organised an HABC Level Award 3 in Food Allergen Management for Caterers. This is a 1 day endorsed HABC qualification aimed at anyone responsible for the management of food safety, including supervisors, head chefs, chef managers, managers, etc. It's on the 8th of February at Amia Foods, Haydock.</p>	
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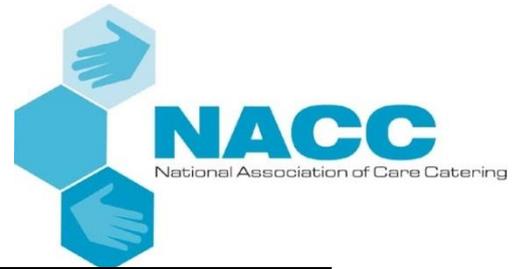
	<p>Care Chef of the Year Competition 2018 Please look out for announcements in the New Year, it would be great if a Chef from our region could bring the trophy back to its rightful place here in The North.</p>	
3.	<p><u>Election of Regional Officers</u></p> <p>Only 1 nomination for each post received by the deadline of 4pm on the 10th November 2017, therefore regional officers for the North for next year are as follows</p> <p>Regional Chair – David Barker</p> <p>Regional Deputy Chair – Nick Dutton</p> <p>Regional Secretary – Anita Carthew</p>	Nick Dutton
4.	<p><u>Undernutrition, MUST Screening and complying with CQC Regulations</u></p> <p>Our keynote Speaker, Alison Smith, Prescribing Support Dietitian NHS & Chair BDA Older People Specialist Group gave an insightful and powerful presentation on malnutrition, MUST screening and food fortification. Alison shared her expertise on ‘food first’ in the prevention and remedy of malnutrition and how effective food fortification is more than simply adding calories.</p>	Alison Smith
5.	<p><u>Personalised Nutritional Fortification</u></p> <p>Oliver Smith, Head Chef, Hadrian Healthcare, Care Chef Winner 2015 and William Seddon, Chef, Wetherby Manor then gave us a practical demonstration of fortification which included everyone tasting their own nutritionally fortified dessert of carrot cake. Oliver discussed modifying the recipe for different dysphagia textures and use of agents such as ultratex and agar agar</p>	Oliver Smith William Seddon
6.	<p><u>Ageing well, and eating well: The role of food and mealtime behaviours in supporting older adults’ wellbeing</u></p>	Dr Laura Brown



	This type of research based on interviews and personal experiences plays a crucial role in ensuring good nutrition through positive and person centred meal time experiences.	
7.	<p><u>Lunch</u></p> <p>Our lunch today was kindly provided by The Booker Group, cooked by their group development chef Kerry Drewett.</p>	
8.	<p><u>Level 2 Award in Professional Cookery in Health and Social Care</u></p> <p>Alistair Sandall FIH, Head of Professional Development, Institute of Hospitality told us about our exciting new Level 2 Award in Professional Cookery in Health and Social Care. This is the first ever professional catering qualification for health and social care catering. Alistair explained how the qualification would be rolled out and how potential candidates could undertake the course.</p> <p><i>Some questions from delegates asked about the availability of only taking the two dysphagia related modules of the course and not having to take the full two year programme covering professional cookery. AS said he will look into the possibility of this over the coming months.</i></p> <p><i>AS stated that the cost of the course to centres would be £50 per delegate, but obviously education centres would mark this up</i></p>	Alistair Sandall FIH
9.	<p><u>Nutritional Analysis in the Kitchen</u></p> <p>The agenda continued with Martin Rollett, InHouse Manager giving a practical demonstration on their comprehensive catering management software system which also includes allergen reporting, fully integrated nutritional analysis and meal ordering.</p>	Martin Rollet
10.	<p><u>Dysphagia and other special diets</u></p> <p>To finish off the day Dean Miller from Apetito gave us a presentation and food tasting of their textured modified meals for people with dysphagia.</p>	Dean Miller



11.	<p><u>Close</u></p> <p>The Northern NACC Committee thanked everyone for attending and reminded delegates to join the NACC if they enjoyed the day. The Committee would like to wish everyone a very Merry Christmas and we will see you all in the New Year</p>	
Appendix	<p><u>Follow Up questions</u></p> <p>Questions were raised at the seminar to Alistair Sandall regarding the Level 2 award in Professional Cookery in Health and Social Care. He has kindly looked into the questions and responded by email following the seminar.</p> <ul style="list-style-type: none"> • Could the multiple choice questions be in different languages? Welsh, Chinese and Eastern European were mentioned <ul style="list-style-type: none"> ○ It used to be the case that UK qualifications should where requested be available in Welsh but since Ofqual is not the regulatory body in Wales this is now QiW. <ul style="list-style-type: none"> In terms of assessment in other languages the rules are a little grey. Most Awarding Organisations steer clear of offering assessment in another language given many of the detailed challenges, difficulties and costs of making sure the assessment is 'fair and fit for purpose' • Who / how will it be promoted to different care sectors? The following were mentioned: Speech therapy, dieticians. Also to the public as there are many carers (often partners) looking after cancer sufferers and stroke victims who would benefit from such a course though the dysphagia aspect particularly was referred to. ○ Neel advises: We are already presenting in January at the Royal Society of speech and language therapist symposium where we will have access to others in this career but also other organisations who have said that once we have centres secured and we are 100% to roll they will send news out to their membership via newsletters but also give us opportunity to speak at their seminars etc. Also the British Dietetics Association has already IOH link to qualification on their new digest as a recommended course 	



	<p>but again they have said once we have definite centres in place and access they will give us the stage .</p> <ul style="list-style-type: none">• A few said they had chefs with a level 3 qualification and would they have to sit the whole L2 qualification – all they want is the dysphagia aspect. Also, possibly quite demeaning for them to attend a L2 course when they have L 3 already (albeit in a different, but similar subject)<ul style="list-style-type: none">○ If any chefs have achieved level 3 then the centre should be looking to offer "Recognition of Prior Learning" to them. In other words they would only require the additional skills, knowledge and understanding in this qualification and any skills knowledge and understanding they have should be recognised. As this is a specialist qualification we do not think it should be viewed as demeaning but as enhancement of their current skill set and recognition of new skills, knowledge and understanding. • Can the qualification be matched with any others?<ul style="list-style-type: none">○ Units from the NVQ and VRQ in Professional Cookery which will touch on the nutritional aspects and any food related units where a knowledge of commodities and their characteristic would aid the learners in the choice of ingredients suitable for modification. In addition any basic food preparation, cookery and finishing of dishes so the learners general cookery skills. Centre can use RPL to justify a reduction in the number of hours any learner may require to achieve the level of knowledge skills and understanding in theory someone who is currently practising as a cook/chef and modifying food could in theory sit the practical and theory examination without any additional learning taking place in reality this is unlikely to happen because the qualifications content was identified as being necessary to increase awareness of the condition and skills, knowledge and understanding required by those who are catering for them.	
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