

**THE NACC NORTH MEETING**

**YPO, Wakefield**

**Tuesday 28<sup>th</sup> June 2016**

<b>Present:</b>	Ellen Clayton, David Barker, Laura Thompson, Sue Cawthray, Judith Scurr, Oliver Smith, Vicki Pajet, Sarah Wass, Donna Halasz, Carol Lewhowicz, Carl Madin, Louise Cooper, Dan Hend, Sally Nicholls, Lisa Nurse, Raj Gouindan, Mike Burns, Ismail Uyumaz, Roger Denton, Christine Hamilton, David Richards, Gill Thrush, Derek Johnson, Tracey Smith, Steve McCaffrey, Darren Byford, Kevin Coles, Kathryn Miller.
<b>Apologies:</b>	Keith Horner.
<b>1</b>	<b>Welcome</b> Ellen then proceeded to give thanks to Roger Denton and Neel Radia for organising the day and to YPO for hosting, and to each speaker.
<b>2</b>	<b>Business Meeting</b> Intro round the room as there was a number of new faces.  Roger gave a review of the Nat. Exec meeting points: The NACC had been a member of the Healthcare Caterers International (HCI) for 10 years and this year as an executive committee it was discussed and agreed that we would step down from the board as we felt there was no benefit or value with NACC being a part of this group. As an association we still continue to have strong links with international organisations in health and social care catering and these have been further enhanced through our work and involvement in Nutrition Hydration Week.  Ros Speight and Sue Hawkins have both continued working on the new CQC guidelines looking at fundamental standards. With aim for release end of the year. (Jane Ros is at your meeting so may be able to expand).  The NACC has been working alongside the Food Standard Agency and Hospital Caterers and other organisations on Listeria guidelines. This was due to be launched today but due to the EU referendum Food standard agency has delayed the launch for 2 weeks.  We've joined forces with <a href="#">The Fostering Network</a> and the Children's Food Trust to explore the issues which can prevent children in care from eating well and from growing up with the skills they need to do so as adults. There is limited research about the nutrition of children in care, but for some health outcomes they are at greater risk. Neglect is one of the main reasons for children entering care, sometimes following inadequate or inappropriate food provision – leaving a child with a poor relationship with food and subsequent risks for their health and development. We held a round table discussion with other charities in February and the report for this was released last month (can be found on website). There are surveys on the NACC homepage



	<p>that we would appreciate if members could take time and fill if appropriate to them. Surveys close 14th June.</p> <p>Dates for Diaries were given out (all available on website).</p> <p>Ellen made a request for any regional submissions.</p> <p>Focus Group – Consultation with members in order to move forward with a business plan. Main areas people felt the NACC could assist with:          Funding – Finding where grants are available and guidance on how to apply for them. Share ideas for fundraising.          Recruitment – attracting people to the sector.          Training – Many suppliers offer free training. The group felt that face-to-face is still often more effective than on- line for certain topics. Training needs to be affordable. . NVQ discussed.          Social Media – sharing ideas/on-line forums for Care Chefs. It appears that the members present who use social media are on Twitter and Linked-In, with some suppliers also using Instagram.          Homecare- In-house council services are being wound- down in many areas. Private providers aren’t trained to the same extent as council workers were.</p> <p>Reasons for joining NACC:          Educate          Network          Topics/ Key updates at regional and national forum.          Group problem solving.</p> <p>Future Requests:          Meet the buyer session in April for regional groups.          Continue with Good Practice Guides.</p> <p>AOB – Sue Cawthray has a contact/business that provide marketing social media training and they may be available for a presentation slot at the next northern meeting – this was well received by all.</p>
2	<p><b>Presentations</b></p> <p><b>Darren Byford – YPO</b>          How different world events impact on food prices (very information given the current EU referendum outcome).</p> <p><b>Kevin Cole – British Eggs</b>          Up to date information about advice on Eggs. From suppliers through to cooking.</p> <p><b>Christine Hamilton and David Richards – FSHC</b>          Catering for residents in dementia and how Four Seasons have changed to improve their</p>



	<p>offering.</p> <p><b>Tracy Smith – Listeriosis</b> Listeriosis and the controls required.</p> <p><b>Judith Scurr and Oliver Smith – Hadrian Healthcare</b> Wetherby Manor – how Hadrian Healthcare provide their catering solution and best practise.</p> <p><b>Kathryn Miller – Coeliac UK</b> Overview of Gluten Free and how to deliver this for people suffering from Coeliac.</p>
<b>5</b>	<p><b>Meals on Wheels</b></p> <p>Everyone present was offered the opportunity to donate for a badge.</p>
<b>6</b>	<p><b>AOB</b></p> <p>Oliver Smith spoke about the Sky Dive. Derek Johnson gave an update Nutrition and Hydration and the world record attempt. Received 14 Questionnaires back for the NACC Meeting.</p>
<b>7</b>	<p><b>Meeting Concluded.</b></p>
<b>8</b>	<p><b>Date of Next Meeting</b></p> <p>30<sup>th</sup> November 2016 @ Shorrock Trichem, Atherton.</p>

