

Premier Partner 2024

January - December
partnership with
The National Association of Care Catering



CARE CATERING STATISTICS

The UK's population in the Care Catering Market over the period between mid-2016 and mid-2026 is projected to grow from 65.6m to 69.2m, reaching 70m by mid 2029.

Of the population in mid-2016 there were 11.8m people aged 65+ and of these, 1.6m people were aged 85+.

By mid 2041 these figures are projected to double to 23.6m people aged 65+ and to 3.2m people aged 85+.

By working closely with the NACC as a premier partner, suppliers to the sector ensure their knowledge, products and services are exposed to the right people to help them drive their businesses forward in this exciting market.

Becoming a NACC Premier Partner will give you a year of promotional activity and access to key decision makers in the Care Catering Industry



PREMIER PARTNERSHIP PACKAGE INCLUDES:

1. Exhibition stand at NACC Training & Development Forum 2-3 October 2024 including:

1. 2 x Delegate places at the entire event
2. Up to 8 meetings during the buyer meets seller session
3. Logo on screens throughout venue
4. Presentation of certificate during Annual General Meeting (Wednesday 2nd October 2024)
5. Highlighted company entry and logo in exhibition catalogue
6. NACC TDF delegate contact details
7. ¼ page ad in the event & exhibitor catalogue
8. Logo on opening TDF video

1. Corporate Membership (Four Members Jan - Dec)

2. NACC website presence from January 2024 - December 2024

- Includes logo on home page and profile under 'partners'

3. TWO emails to NACC members

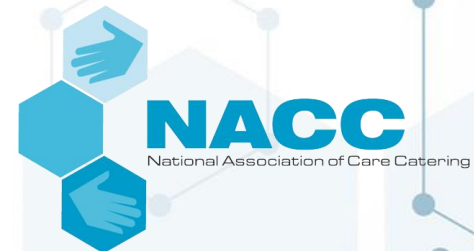
4. Social Media - welcome and news posts across all platforms

5. Newsletters - logo on NACC Newsletter

6. Presentation at Annual General Meeting - certificate presented by National Chair

7. NACC Yearbook 2024

- A4 full colour page
- A4 advertorial page
- Entry into the Care Catering Suppliers (printed & online)



FULL RESIDENTIAL EXHIBITOR PACKAGE FOR THE NACC TRAINING & DEVELOPMENT FORUM 2024

2 - 3rd October 2024

East Midlands Conference Centre, Nottingham

- 3m x 2m stand space
- Single room accommodation for two people
- Breakfast & lunch for two people on both days
- two places at the Training Forum sessions
- two places at the pre-event themed networking evening
- two places at the Gala & Awards Dinner
- ¼ page ad included in the event catalogue
- Company details and logo in catalogue as an enhanced exhibitor listing
- Company listing on the event website with link to own website
- Company logo on all plasmas rotating throughout the TDF venue for the duration of the event
- Minimum of four guaranteed selected appointments at the NACC “Meet the Buyer” Session
- Receive the contact details of all registered delegates who have authorised for their details to be shared



NACC YEARBOOK 2024

The NACC Yearbook is distributed to all NACC members as part of their membership and will be available at events and initiatives throughout the year.

PREMIER PARTNERS RECEIVE:

- A4 colour page advert
- A4 colour page advertorial
- Entry in the care catering suppliers section
 - Logo
 - Full contact details
 - 50-word description

NACC YEARBOOK



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RECIPES

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| 89 Aaron Watson | 93 Richard Pearshouse | |
| 90 Steve Munkley | 96 Cyrus Todwala | |

PARTNERS

99 – 122 CARE CATERING SUPPLIERS 123 – 130

126

CARE CATERING SUPPLIERS

EF-group
Revolutionise your procurement and menu management with EF-group. We're ready to save you time and money. From building and hardware to food and beverage procurement, from menu management to food safety controls - we've got you covered. We're the largest food and non-food procurement partner in the industry, with advanced technology, smart software innovations and outstanding service. Our UK-based software development, procurement and customer service teams lead the way in a challenging world, giving you access to the best deals, the latest digital innovations and key market insights.

1 Willow House, Orbitol 24 Oldham Street, Denton, Manchester M34 3JQ
2 Stephen Waller, Sales Director: 0161 212 1919
3 siewaller@ef-group.co.uk | www.ef-group.co.uk

Entegra
Entegra Procurement Services is the world's largest food group purchasing organisation. We drive growth for hospitality businesses through:

- Access to lower pricing through our high purchase volumes
- Mitigating supply chain challenges by supporting with product shortages, market insight, and a stable supply chain
- Operational support, including menu optimisation, food waste reduction and local sourcing.

Contact: Jennifer Grant to see how Entegra can benefit your facility at no cost to you.

1 Southamption Row, London WC1B 5NA
2 Jennifer Grant, Marketing Manager: 07590 445649
3 jennifer.grant@entegraps.eu | www.entegraps.com

Foodcare Systems Ltd
At Foodcare, our solutions have been shaped by more than three decades of innovation. Working with care homes we recognise the need to enhance the eating experience and continue to evolve our range, providing solutions for residents with physical difficulties.

Our specialist bespoke and meal delivery systems improve presentation and dignity, whilst aiding appetite and hydration.

1 North Lynn Business Village, Bergen Way, King's Lynn PE30 2JG
2 Sarah Palmer, Regional Sales Manager: 01553 770 444
3 sarah.palmer@foodcaresystems.com | www.foodcaresystems.com

Foodservice Equipment Rental
Rental has packages that can be tailored for any business. Benefits from expert advice and over 30 years' experience delivering commercial catering equipment solutions to care homes. Enjoy peace of mind with our inclusive service coverage throughout the duration of your rental.

1 Stella Way, Bishop's Cleeve, Cheltenham, Gloucestershire GL52 7DQ
2 01242 663149
3 postbox@fer-uk.co.uk
4 www.foodserviceequipmentrental.co.uk

Gourmet Classic
Gourmet Classic Ltd and its sister companies Shipway Chef and Dr Penfold are collectively contributing to a holistic approach to nutrition. They are pioneering top 14 allergen free stocks and bouillons along with supplements that are specialised for the care industry. Their aim is to have a significant positive impact on the health, happiness and quality of life in our later years.

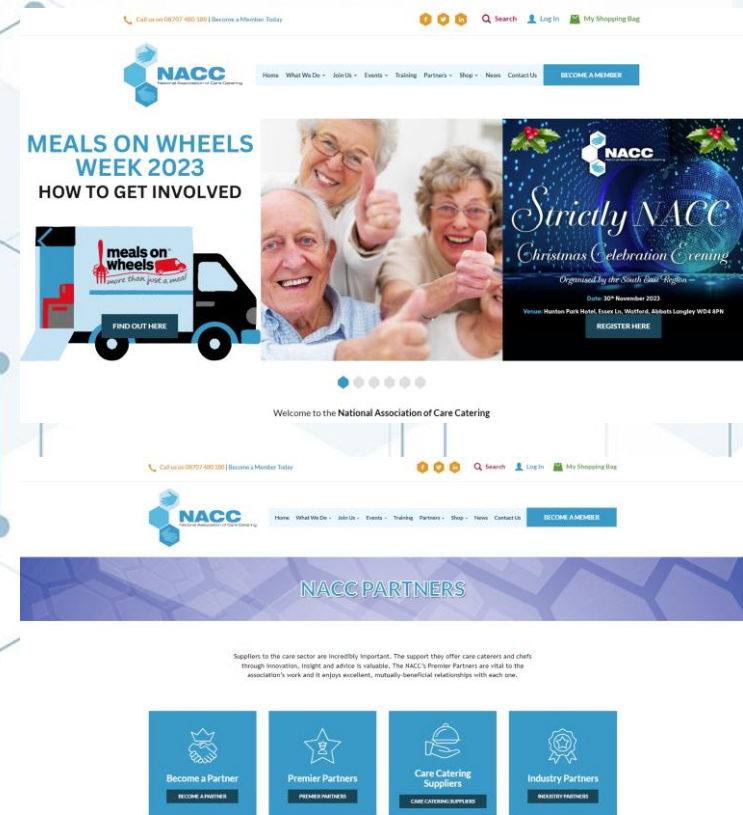
1 Unit 14, Endeavour Business Park, Crow Arch Lane, Ringwood, Hampshire BH24 1SF
2 Angus Tatham, Chief Executive Officer: 01202 863 040
3 sales@gourmetclassic.com
4 www.gourmetclassic.com
5 @ShipwayPlaces @GourmetClassic



NACC
National Association of Care Catering

WEBSITE PRESENCE - WWW.THENACC.CO.UK

- Your company entry in **partners** section of www.thenacc.co.uk
 - Logo
 - Link to your website
 - 100 word description
 - Images
- Your company logo on the **home** page www.thenacc.co.uk
- Your company entry on the **Care Catering Suppliers** section of the website
 - Logo
 - Link to your website
 - 50 word description
 - Image
- two news article posted on the news section of the website



FURTHER PROMOTIONAL OPPORTUNITIES

- TWO direct e-mails to entire NACC membership
- Logo on the NACC quarterly newsletter
- Corporate membership
 - four members from your company
 - Each may attend meetings in any region
 - Access all information and advice from website
- Social Media
 - A personalised welcome post across all platforms upon agreement
 - Regular thank-you posts to Premier Partners
 - You two news article posted on social media



BECOME A PREMIER PARTNER FOR 2024

The **premier partnership package** provides you with enormous opportunities to build your company's profile and reinforce your position in the market.

Your company's brand and or products will be promoted continuously to key buyers and decision makers from the care catering sector from January to December 2024.

The value of this entire package is in the region of £8500 if booked individually...

Book your 2024 premier partner package now and you benefit from paying a package rate of £4,950 and saving more than £3,550

NATIONAL ASSOCIATION OF CARE CATERING
PREMIER PARTNERSHIP PACKAGE 2024
BOOKING FORM



Yes, I would like to book the Premier Partnership Package 2024 for £4,950 and save over £3,550

Contact Name	_____	Job Title	_____
Company	_____		
Address	_____		

Post code	_____	Purchase Order	_____
Tel	_____	Mobile	_____
Email	_____	Accounts email	_____
Signature	_____	Date	_____

EMAIL BACK to billie@mcculloughmoore.co.uk

If you would like to discuss this or other opportunities with the NACC,
please call Billie Moore on 0870 748 0180

