

NACC Midlands Winter Seminar – Event Summary Report

The NACC Midlands Winter Seminar was a fantastic success, bringing together industry professionals for a day of learning, collaboration, and festive inspiration at Atosa Catering Equipment UK. This was my first time supporting both the setup and delivery of the event, and the experience was truly energising. Thank you to everyone who attended and contributed to the wonderful atmosphere.

Overview. We had 24 attend the event plus Atosa which brought the numbers to over 30

Event Highlights

Festive Cooking Demo – PJ Care

Chefs Mark Boyle and Jack Baker delivered a creative and heartfelt demonstration titled *“How the Grinch Discovered Christmas.”* Their dishes showcased the passion and imagination they bring to enriching residents' dining experiences every day.

Understanding Diabetes – Sophie Murray

A clear, informative session offering valuable insight into diabetes and nutritional considerations within care settings.

Food Waste Masterclass – Jamie Clews, Metcalfe Catering Equipment Ltd

An inspiring look at how kitchen waste can be transformed into innovative, flavoursome dishes.

Enhancing Senior Nutrition – Mary Merheim & Andy Dixon, Grandbar Snacks Ltd

A motivating discussion on improving nutrition for older adults and the impact this has on wellbeing.

Turkey Masterclass – Steve Kirkwood CFSP

A standout moment of the day — Steve's turkey, slow-cooked since Wednesday, impressed everyone with its flavour and technique.

Cygnets Health Care – Izzy Leighton

Izzy delivered an engaging session that captivated the room (the sweets challenge definitely kept everyone alert!).

Lakeland Dairies – Jemma Lusty

A thought-provoking session that left me and my chefs excited about new possibilities.

Bidfood UK – Martin Dore

Another consistently valuable and well-delivered session — thank you to Martin and team.

IDDSI Level 4 Demo – Avery Healthcare & PJ Care

Chris Pickard, alongside PJ Care chefs Jack Baker, Debbie-Ann Walker and Max Neumann, delivered an exceptional fortified dessert demonstration. Highlights included mince-pie milkshakes, festive doughnuts, and a Grinch-themed fortified green shake with cotton candy, mint and candy canes.

To close the day, attendees left with warm mince pies — the perfect festive send-off.

Income Report £690

Lakeland Dairies: £200
Grandbar Snacks Ltd: £250

Name	Amount (£)	Status
Estefania Di Cuffa	20	Paid
Beverley Partridge	20	Paid
Mike Briggs	20	Paid
Kieren Wilson	20	Paid
Kieren Wilson	20	Paid
Mark Boyle	20	Paid
Max Neumann	20	Paid
Jack Baker	20	Paid
Luke Tygrys	20	Paid
Ann Walker	20	Paid
Michael Harrington	20	Paid
Shaun O'Gara	20	Paid