



February 2014

TUCO

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The University Caterers Organisation Ltd

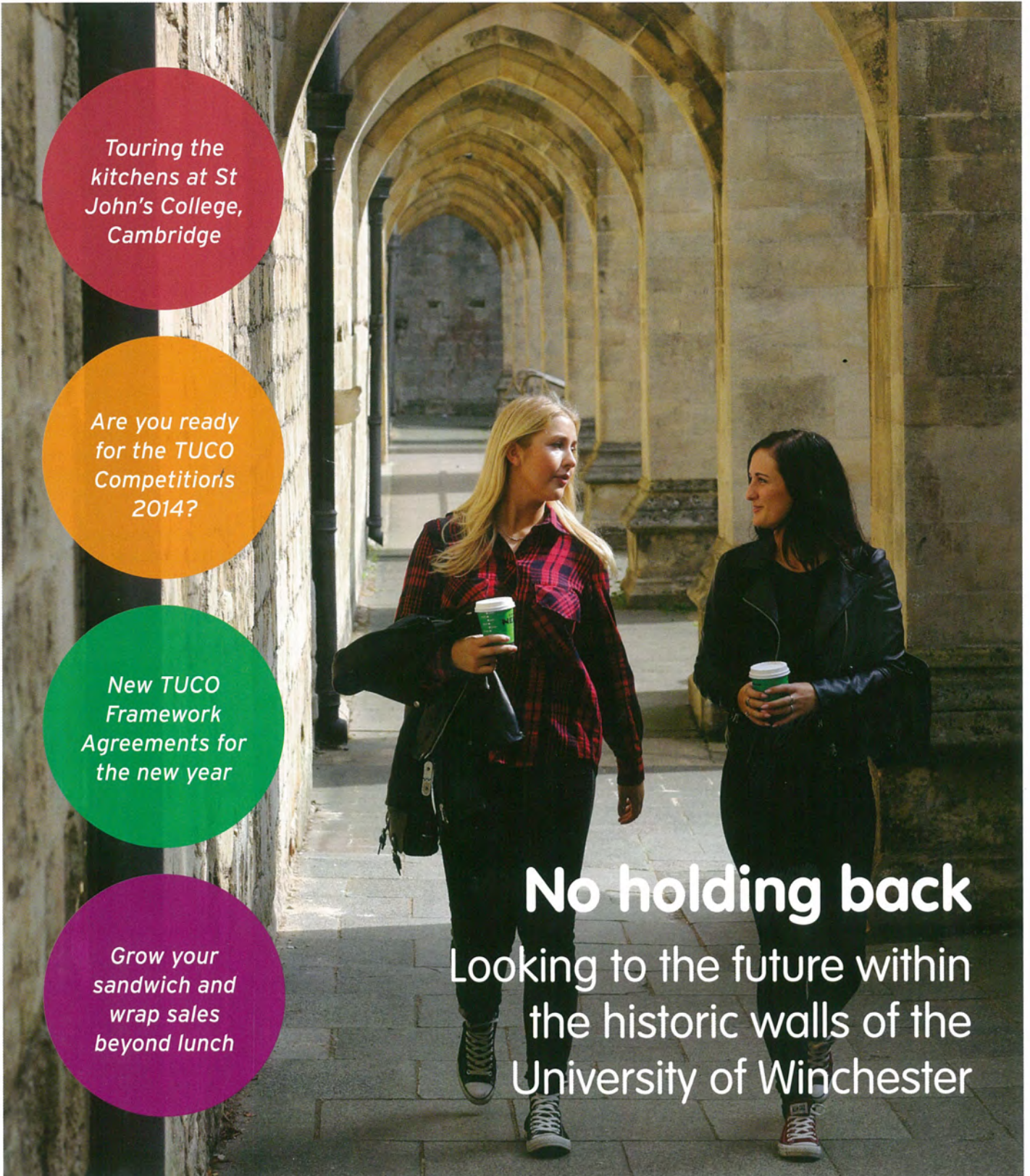
*Touring the
kitchens at St
John's College,
Cambridge*

*Are you ready
for the TUCO
Competitions
2014?*

*New TUCO
Framework
Agreements for
the new year*

*Grow your
sandwich and
wrap sales
beyond lunch*

No holding back
Looking to the future within
the historic walls of the
University of Winchester



HIT Training offers greater training for unemployed

HIT Training, the UK's largest provider of training programmes in the hospitality sector, has launched a new division to focus exclusively on helping short and long-term unemployed people, and young people with little or no work experience find sustainable work.

Work Ready People will provide training and employment services through working in partnership with Job Centre Plus and other employment agencies. It will also offer

tailored recruitment solutions for employers to support local recruitment drives or to provide customised pre-employment training solutions.

"We want to be renowned for our high quality of work, the great customer experience we provide, and the fantastic results we achieve by helping people to find lasting employment and supporting them to progress further up the career ladder," said Ann Keen, national manager of Work Ready People.



MMU student wins sandwich design competition

A student from Manchester Metropolitan University (MMU) has been crowned winner of the inaugural Great Student Sandwich Challenge.

Marketing student Gemma Carey won the competition run by Cranks, which makes vegetarian sandwiches, wraps and salads in universities throughout the UK, for her 'Tzat's Tasty' sandwich, which contains rocket salad, sunblushed tomatoes, olives and feta cheese, topped with tzatziki. The sandwich will now be prepared for launch in universities from March. More than 100 individuals and teams from universities across the UK submitted their designs for the sandwich, as well as focus group feedback, market theory behind the flavour combinations and a promotional strategy.

"Cranks has a great student following, so this competition fitted seamlessly with the brand. Gemma developed a product that's not only in line with the current portfolio but offered a splash of the Cranks humour throughout her presentation," commented Phil Lynas, managing director for All About Food, owner of the Cranks brand.

The competition was launched with a high impact sampling campaign at 10 universities and Gemma will now be involved in the development process of getting her design onto university outlet shelves.

Introducing i-Chef.biz

Restaurant critic Charles Campion has recently been investigating a revolutionary new online community, i-Chef.biz, the brainchild of David Dorricott who has teamed up with Anton Edelmann.

The aim of these two vastly experienced chefs is to use the internet to bring food and drink professionals together in a practical way, to provide a resource for chefs at all levels, caterers, front of house staff and B&I contract managers. In an age when we are bombarded with email invitations to 'link' with a host of people we have never heard of, the simplicity and focus of i-chef.biz is very welcome.

The website will become a market place for suppliers, but not just any old suppliers – they will all be approved by the illustrious i-Chef.biz panel. Membership of this online community is initially free, and as a member you would be able to check out a host of carefully chosen suppliers: everything from fruit and veg to table linen. There will be a restricted number of suppliers in each category and suppliers that have passed the approval stage will have their own page on the website. The website puts you in direct contact with those suppliers where you can negotiate your own deals.

But most important of all, becoming a part of the i-Chef.biz community allows you to network with the chefs and experts on the panel; chase down trends and obscure ingredients; and stay ahead generally. It's good for gossip too! But seeing is believing, so log on to i-Chef.biz and see for yourself.



Keynotes announced for new Casual Dining Show

Jens Hofma, CEO of Pizza Hut UK, Alex Reilly, MD of Loungers, Andrew Guy, CEO of Ed's Easy Diner, and Peter Martin, vice president of CGA Peach, are just some of the big name speakers who have been confirmed to host keynotes at the new Casual Dining trade show.

Hofma, Reilly, Guy and Martin, who all feature on Allegra Strategies' Top 100 Restaurant Who's Who List 2013, will be sharing their observations and expertise on the highly competitive Casual Dining market over the course of the show, which takes place on 26th and 27th February 2014 at the Business Design Centre in Islington, London.

Group event manager Chris Brazier said: "We are thrilled to be able to present our audience with such a strong keynote line-up for our first event."

"Casual Dining will provide an exciting opportunity for our visitors to engage with, and gain valuable advice from, some of the most influential individuals within the casual dining sector."

Visit www.casualdiningshow.co.uk to register for the event.

Could you be the best chef in the north west?



Entries for the 2014 North West Young Chef of the Year competition have gone live and young people across the region are being encouraged to get their nominations in.

The contest, sponsored by Essential Cuisine, is open to young aspiring talent based in Greater Manchester, Lancashire, Merseyside, Cheshire and Cumbria and requires competitors to produce a three-course meal for two with an emphasis on local and seasonal produce.

Regional heats will take place in April, with a grand final in June. The winner will then go through to the semi-final of the Young National Chef of the Year, competing against some of the best young chefs in the country and could follow in the footsteps of 2013 winner Daniel Akrigg.

County heat winners will also get to attend a masterclass with an acclaimed chef prior to the final to improve on their skills and up their game.

For more information on entering the competition, call 01606 541490.

