

foodsense

for all seasons

NOV/DEC 2015

AS YOU LIKE IT
SUSTAINABLE FISH FACTS

A DAY IN THE LIFE OF...
A Ward Hostess

Product Brochures

2016/17 Coming Soon!

An EARLY
Christmas Present!

UPDATE

Launch of Product Brochures 2016/17

The team at Tillery Valley have been working very hard on the development of our new 2016/2017 product brochures. The e-brochures will be available to all customers around Christmas time, allowing Trusts to work on their revised menus in time for an April 2016 start date.

We have designed the new brochures with our customers in mind and we hope you will like the new look!

New products which will be included for 2016/17 menu are:

- Soya Bolognese
- Lamb Moussaka
- Quorn Caribbean Stew
- Savoury Rice
- Syrup Sponge

CUSTOMER FEEDBACK

PUNJAB KITCHEN EMERGENCY STOCK PROVISION

Following feedback from customers we can now provide from stock, emergency orders for mixed cases of Punjab Kitchen dysphagic, allergy aware and halal meals.

We aim to deliver to site within 24-48 hours from receipt of order.

The products included on our emergency stock list include:

FS806-S12 Texture C (thick puree) meat mixed meals case

FS804-S12 Texture C (thick puree) vegetarian mixed meals case

FS834-S12 Texture D (pre mashed) mixed meat meals case

FS835-S12 Texture D (pre mashed) mixed fish and vegetarian meals case

FS849-S12 Texture E (fork mashable) vegetarian mixed meals case

FS813-S12 Allergen Aware mixed meat and vegetarian meals case

FS817-S12 Allergen Aware vegetarian and vegan meals case



A DAY IN THE LIFE OF...

...a Ward Hostess

Karen Thompson Reports

I have just completed my second month with Tillery Valley, and it has been quite an experience. From meeting clients and hosting food presentations to working on the wards, it has been a varied two months and a great induction into the healthcare sector.

Recently I spent time as a ward hostess and it has opened my eyes into the daily challenges faced by this dedicated workforce who prepare and serve our meals on a daily basis. It is a demanding role which never fails to keep you busy. From taking patient orders, serving endless cups of tea, refilling water jugs, managing stock, regenerating meals and general cleaning of kitchenettes, the list goes on.

Often patients have little to look forward to, so meal time can be a real highlight. However it is not just about the food, the service counts too. A big smile is all it takes to make that persons day just a little brighter and too often that smile can get lost in all the tasks that need to be completed.



So what have I learnt? Well it takes a special person to fulfil this role, someone who is organised, dedicated to caring for others and an all-round people person. Someone who can prioritise tasks, communicate efficiently, manage their day without consistent supervision and overall someone who doesn't flutter under pressure.

“ I am proud to say I have met prime examples of these people, real ambassadors who showcase quality service and I look forward to working with them and others who are likeminded in the near future. ”

Karen Thompson - Tillery Valley Foods



FISH SUSTAINABILITY

As You Like It.

Whether dipped in batter, delicately flaked or from a tin – however you like it, fish remains one of the most popular food choices. With the British Dietetic Association (BDA) guidelines stating that fish should be offered twice a week as a minimum (one of which should be oily), TVF is committed to ensuring that customers have access to high quality, sustainably sourced fish that promote the maintenance of healthy fish populations. Sustainable sourcing helps to ensure that the fish species we enjoy now will still be able to be enjoyed by generations to come.

TVF has been certified to the Marine Stewardship Council (MSC) chain of custody standard since 2010; in addition we endorse the approach used by the Marine Conservation Society with their lists of 'Fish to Eat' and 'Fish to Avoid' and their comprehensive traffic light system which identifies the most sustainable fish sources. The rating system is based upon the species, catch location and catch/farm method. TVF does not use any endangered species of wild or farmed fish.

The following TVF products contain fish from demonstrably sustainable sources:

PRODUCT	CODE	SUSTAINABLE FISH SPECIES
Breaded Haddock Fillet	C2040 & F2040	Haddock
Breaded Fish Portion	C2055 & F2055	Pollock
Fish in Batter (MSC)	C2070 & F2070	Pollock
Ocean Pie	C2140 & F2140	Hoki and Smoked Haddock
Fish portion in Parsley Sauce	C2265 & F2265	Hoki
Fish portion in Cheese & Chive Sauce	C2270 & F2270	Hoki
Fish Portion in Butter Sauce	C2295 & F2295	Hoki
Fish Portuguese	C2285 & F2285	Hoki
Simply Serve Fish in Parsley Sauce	FC135	Pollock
Simply Serve Fish in Cheese & Chive Sauce	FC136	Pollock
Simply Serve Fish & Chips	FC130	Pollock
Simply Serve Fish & Creamed Potatoes	FC131	Pollock
Vive Fish & Chips	FV210	Pollock
Vive Fish Pie	FV212	Hoki & Smoked Haddock
Vive Fish in Cheese & Herb Sauce	FV213	Hoki
Vive Fish in Parsley Sauce	FV214	Hoki
Vive Haddock & Chips	FV218	Haddock
Vive petite Fish & Sauté Potatoes	FV216	Pollock

For more information on sustainable fish, or to download a free copy of the Marine Conservation Society Good Fish Guide, please visit www.fishonline.org



DISTRIBUTION NEWS

An Early Christmas Present



Our distribution staff can be forgiven for feeling that Santa has come early as they have recently taken delivery of a new “tractor and trailer” fleet – an articulated vehicle to you and me! With heavy emphasis on aero dynamic design along with improved health & safety features, the new fleet is extremely practical, user friendly and fully compliant with EU regulations for the foreseeable future.

The tractor unit comes with the very latest “Euro 6” low emissions engine and boasts a full “aero package” with air deflectors above cab and to both sides which will complement the aero dynamics of the replacement trailers. There are multiple driver aids within the cab, noticeably, constant dash read out of driver performance with regard to fuel consumption, a software driven gearbox which will change at optimum times assessing the load on engine at all times and reacting accordingly.

Trailers are noticeably different in design with the rear roof of the unit encompassing a “vortex” system to assist “air off” the trailer reducing drag.

At the rear of the trailer is a tail lift facility which is “driver safety” driven. It encompasses an anti-slip surface which is also noise reducing, has full safety edges, coloured in high visibility yellow, along with operator protective “P” gates to prevent “falls from height”.

It is estimated that the aero dynamics of this new fleet, along with the Euro 6 engines, will reduce our carbon footprint by approx. 120 – 170t per annum.



SEASONS GREETINGS

With Christmas and 2016 only a matter of weeks away the staff at Tillery Valley would like to wish all of their customers a joyous Christmas and a peaceful New Year.