

foodsense

for all seasons

SEPT/OCT 2015

THE PRINCE'S TRUST
TEAM CHALLENGE

New Recruit
Here to help

FOOD SERVICE BDA SPECIALIST GROUP
STUDY DAY INVITATION

EFFICIENCY DRIVE
CONTINUES

PRODUCT DEVELOPMENT
LATEST IMPROVEMENTS



Katie puts her trust in charity ties with Tillery Valley Foods

Our team at Tillery Valley Foods is in the middle of a six month fundraising challenge to raise £10,000 for the Prince's Trust. New recruit Katie Price explains why the charity means so much to her personally.

"When I finished my GCSEs in 2011 I enrolled on a three-year college course in childcare. However after I graduated it was difficult to get work. A friend of mine recommended The Prince's Trust to me so I enrolled on one of their courses, and that's how I ended up on a placement with the team at TVF. Everyone here is so passionate about the Trust and helping young people in Wales".

"I started working with the HR team for a few weeks' experience and then an opportunity came up for an apprenticeship in the purchasing department in March this year. It's great because it combines on-the-job with studying for an NVQ in business administration. I'm learning the ropes with supplier contracts, vendor governance and of course a lot about the ingredients we use in the meals we make here.

Although it's not what I studied for, I haven't looked back. I was invited down to our parent company's head office in London earlier in the year to talk about my experiences and tell everyone a bit more about The Prince's Trust and what it does for me, and hundreds of other youngsters".

Site Manager Phil Hall has been involved with The Prince's Trust for a number of years, sitting on the Advisory Council for Wales and supporting the Enterprise Scheme.

"We are keen to continue to offer young local people like Katie good work experience and the chance for apprenticeships at TVF."



Tillery Valley Foods Apprentice Katie Price

CONTINUING PRODUCT DEVELOPMENT

Latest News

October sees the launch of a number of re-developed products as part of the 2015-16 menu review.

These improvements include some recipe tweaks to make more products Gluten Free, including:

- Scrambled Eggs
- Salmon & Dill Potato Bake
- Tuna & Potato Bake
- Chicken a la King
- Lentil Cottage Pie
- Broccoli Cheese

We have also included some product quality improvements, including:

- **Beef Bolognese & Pasta** - now has a richer, darker sauce with an enhanced flavour profile;
- **Chicken a la King** - sauce flavour improved
- **Sticky Toffee Pudding** - will benefit from a dash of cream in the sauce to give a more 'homemade' appearance and a more toffee flavour

- **Sweet & Sour Chicken** - the sauce has an improved, more authentic flavour
- **Chocolate Sauce** - now includes even more chocolate for a creamier and richer flavour
- **Stewed Steak & Dumplings** - darker, richer, more flavoursome sauce.

Please keep a look out for these products and let us know what you think of the recipe improvements!

To help those patients with food allergies or specific dietary requirements we continue to develop mainstream products to make them as useful as possible. Some examples include:

- **Shepherds Pie and Beef & Onion Pie** - removed the Worcestershire sauce so the products no longer contain fish as an allergen
- **Quorn meatballs in Tomato Sauce** - salt reduced to make the product suitable for a Balanced Choice dietary code
- **Cod Fish Cakes and Salmon Fish Cakes** - now suitable for Balanced Choice diet.

AN INVITATION

Food Services BDA Specialist Group
(Formerly Food Counts!)

Invites you to our next Study Day and AGM

Nutritional Analysis and Food Labelling – Benefits and Pitfalls

Speakers include experts in nutritional labelling from NHS and industry

Date: Thursday 12th November 2015

Time: 10am to 3.30pm

followed by AGM finishing by 4pm

Speakers will include, Cath Lilow and Rebecca Lowe, respectively, Technical Director and Company Dietitian with TVF.

Location:

Institute of Neurology
Basement Lecture Theatre,
33 Queen Square,
London WC1N 3BG

<http://goo.gl/maps/NCLld>

The venue is close to mainline stations King's Cross/St Pancras International and Euston.

Nearest London Underground Station: Russell Square

Costs: Food Services Specialist Group Members £45, Non Members £70

Concessionary rate for Student Dietitians or Student Nutritionists. Lunch will be provided.

For further details, please contact:

FSSG committee member Maxine Cartz:

maxine.cartz@compass-group.co.uk

Or book at <https://www.eventbrite.co.uk>



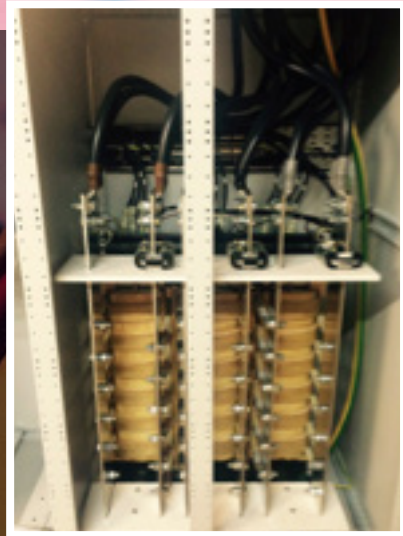
ENERGY SAVING

Efficiency Drive Goes On...

As part of an on-going drive for efficiency at our Abertillery site the application of 'Voltage Power Optimisation' was investigated and a full business case was provided by PowerPerfector.

This investigation showed where power savings could be made and the Power Perfector units were ordered and then successfully installed by Scorpion Electrical Services Limited in September. This provided the site with an optimum level of voltage, power conditioning benefits and downstream protection of equipment on site. Voltage Power Optimisation (powerPerfector PLUS units) gives energy, cost and carbon savings by efficiently optimising a site's supply voltage. By optimising the voltage, electrical equipment runs more efficiently and consumes less energy.

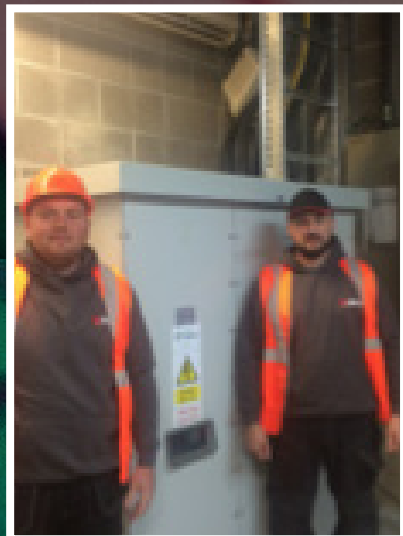
This installation will bring electricity savings to the site whilst also reducing TVF's carbon footprint.



Internal Power Perfector Unit



Power Perfector Unit



Scorpion Electrical Services

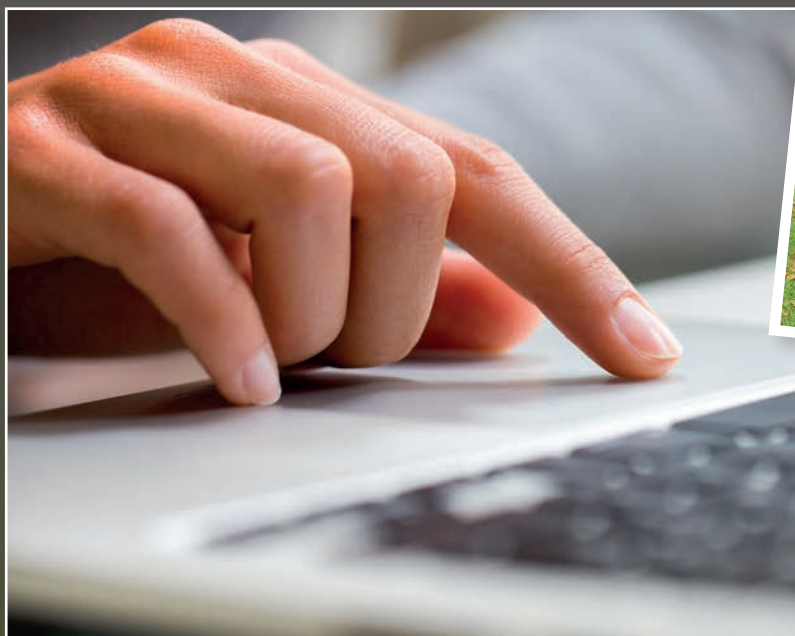
A WARM WELCOME

New Recruit is Here to Help

Tillery Valley Foods is pleased to announce that Karen Thompson joined our team on 7th September 2015 in a newly created role of Sales Support Manager.

Karen joins us from Baxter Storey, one of the UK's leading independent catering service providers where she gained significant experience in all aspects of food service and operationally managed three Oracle sites.

Karen's new role will involve visiting existing clients and supporting the sales team in activities such as training, auditing and product tastings.



We are excited by this appointment as it demonstrates once again TVF's commitment to supporting our customers and helping them provide a great Patient Dining experience.

In the first few months Karen will be travelling widely meeting as many of our customers as she can. This will help her understand your requirements better.

Contact your TVF Account Manager for more information.