

Nutritional Knew How

Anne Donelan is retiring after over 16 years as our Dietetic Services Manager. Anne and TVF first met up in the late 'Eighties' when TVF were chosen to provide food to Heatherwood Hospital in Ascot, one of the acute hospitals within East Berkshire where Anne was District Dietitian.

Anne has travelled tirelessly for the company and during her time we dread to think how much tea has been consumed! Always a good listener and provider of good advice to colleagues throughout the business, Anne is a true professional and adviser to the industry, and who has many friends within the NHS and wider business arena.

We are proud of the customer focussed nutrition and dietetics services Anne has established and developed at Tillery Valley. To complement this, she also forged strong links with our technical, product development, procurement, sales and customer services teams. This has integrated nutrition and dietetics into our culture at Tillery Valley and Anne leaves this legacy in the safe and capable hands of her colleague, dietitian Julie Lardie.

Anne has recently been honoured by being created a Fellow of the BDA. This is the highest accolade a dietitian can receive from their peers. Anne told us,

"This is a stunning end to my career. I was overwhelmed to receive a letter from the BDA Chair, Helen Davidson, saying that I have been created a Fellow of the BDA. This is the greatest accolade one can have from one's peers and I am deeply touched that I have been honoured in this way. Not only is my Fellowship a personal privilege, I feel that it says a huge amount about the renaissance of the role of the 'food service - aka catering - dietitian' and that a circle is being completed

within the profession, going back to the heady days of when I was 18 years old and optimistically embarking on a career that drew together food, science and people! And when dietitians were inevitably sited within the catering department; I often think it a shame we moved out!

My optimism remains undaunted - I have met and worked with many fantastic people and have never regretted my career choice, even after 45 or so years."



We would like to thank Anne for her hard work and dedication to the business during her time with us and wish her an enjoyable retirement in 'Royal Tunbridge Wells' and all the best for the future. Anne's last day at work will be 8th June 2012. Though none of us are surprised to learn that she is planning to continue with some professional activities!

Anne plans to continue as Chair of the BDA Food Counts group. So the early months of her retirement will be busy with the e-publication and launch of the new BDA 'Nutrition and Hydration Digest: improving outcomes through food and beverage services'. She will be promoting this UK guidance at a workshop to be held at the International Conference of Dietetics in Sydney, Australia this September and TVF are pleased to have had an opportunity to support her in this venture.

Peter Marrs - Sales Director, TVF

NEW PICTURE MENU CD NOW READY

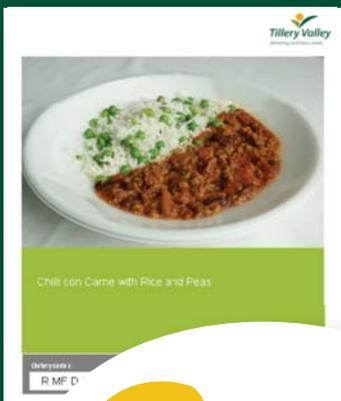
Version 3 of our picture menu CD is now ready for distribution and it features all of the newly launched dishes. If you would like a copy please contact your Catering Consultant or request a copy from our dietitian Julie Lardie at julie.lardie@tilleryvalley.com

As with version 2 all of the pictures have been presented in fully editable Powerpoint files arranged per dish category (e.g. soups, beef, desserts). You can personalise the Powerpoint slides by inserting your own trust logo, editing the glossary or deleting any diet codes that aren't used on your menus. You are also able to cut and paste the pictures by themselves into other documents where desired – for example you may want to feature some on menu folders or in catering policies.

The picture menu CD features every soup, entree and dessert in our range. For the first time we've included cold desserts as well. We have pictured the entrees with suggested serving accompaniments wherever practical to make the pictures appetising whilst more clearly illustrating our recommended portion size. You will also notice that the pictures within the Powerpoint files are now in the same order as our product list to make the slides you are after easier to find.

If anyone has any feedback on version 3 of our Picture Menu CD please send it to Julie Lardie at the above email address.





New Vive! dishes for 2012

For those of you who use our Vive! range you will notice our brand new Vive! logo is now featured on the Vive! picture menu slides.

All customers are welcome to use it on their menus and if you require a higher resolution version please ask your catering consultant. We hope you like the new logo as much as we do! The new logo is designed to be fresh and modern – representing our newly improved range. Speaking of which have you tried our new dishes?

- *Cheese Omelette with Potato Croquettes & Baked Beans*
- *Fish in Parsley Sauce with Creamed Potatoes, Carrots & Broccoli*
- *Chicken Tikka Masala with Rice & Mixed Peppers*
- *Chilli con Carne with Rice & Peas*
- *Faggots in Onion Gravy with Creamed Potatoes & Peas*
- *Meatballs in Tomato Sauce with Penne Pasta*
- *Potato & Cheese Bake with Cauliflower, Carrots & Broccoli*

Contact your Catering Consultant to arrange a tasting session.



Tillery Valley attended the Bournemouth Care Show on 27th & 28th March

This event took place at the Bournemouth International Centre and was the largest and busiest UK event for those working in the older people care sector. The Care Show brought together the industry and gave attendees the opportunity to hear about the latest issues in the care sector, learn from the experts and pick up tips and ideas to take back to their care establishments.

Visitors came from both the public and private care sector. It was a great opportunity for us to showcase our food and we provided lots of free samples over the course of both days to keep attendees from going hungry!

We received some really great feedback on the Salmon & Pasta in Creamy Spinach Sauce and Chicken & Mushroom Pie in particular – which are both new dishes. We hope you have been able to use them on your new menus and are receiving some good feedback too. We look forward to attending the next Care Show!



HELSTON HOUSEKEEPERS FORUM

David Kavanagh, our Operational Services Director, has been involved with our customers all over Cornwall for many years now - and he delights in visiting the area on a regular basis to monitor the contract. He was recently invited to attend the Housekeepers Forum at Helston Hospital, which is chaired by a modern matron.

During a lively meeting, he updated them about our new dishes for 2012 and received some positive feedback as some were already on the menu! He showed them how to use our updated photo disc to the benefit of patients when designing menus and information about food and beverage services. He also described how the searchable nutrition and allergen database, Real Time Technical (RTT), can provide information quickly and easily and is designed for anyone to use and not just intended for dietitians! As well as a dish glossary and dietary coding explanations, it has lots of information about common conditions requiring dietary treatments. Finally, refresher training for ward hostesses was discussed and they now have a copy of our "We are Tillery Valley" DVD, which can add interest to training programmes.

David said, "Attending the Forum was well worth the journey! The meeting was very positive and it is great to see such a strong patient focus."



Real Time Technical Data

Real Time Technical (RTT) is issued during the first quarter of each year; however minor changes to nutritional data may sometimes occur in between RTT releases. If you are planning any in-depth food service project please contact TVF's technical team (via Neil Lewis, Food Technologist, email neil.lewis@tilleryvalley.com) to check that the information you have is the latest version - or if you have any other queries about the data contained in RTT. The current version of RTT at time of writing is v.2012.1.



Email addresses change frequently -
If you change your email address please be sure to advise our
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