

## EMPLOYEE OF THE YEAR

Tillery Valley Foods employee of the year award for 2008/9 has been awarded to Nick Meredith for his commitment and dedication during the adverse weather conditions experienced back in February.

Nick worked tirelessly around the clock collecting staff in a 4 x 4 Landrover which ensured everyone got to work and home again during what can only be called "Arctic" conditions. Although approximately 12 inches of snow fell in a short period of time, not once did Nick fail to get to a colleague and transport them safely to their destination. He did this selflessly, displaying a fantastic team spirit in the process. Well done Nick!

## THE BEST YET!

TVF recently passed its 3 yearly ISO9001:2008 accreditation with only 1 minor non conformance – its best ever result. One of the auditors who visits site bi-annually as part of the on-going ISO surveillance, commented how he had yet again seen further improvements. Chris Woodbridge commented; *"It is a credit to our people that independent assessors can test our systems and confirm that we are doing what we say we are doing"*.



## ENVIRONMENTAL STANDARD ISO 14001

Cath Lillow, Technical Services Manager and Darren Savage, Hygiene Manager, have been working hard at driving improvements in our environmental status. They are being supported in their work by 3 projects sponsored by senior managers at TVF aimed at;

- **Recycling more**
- **Reducing waste**
- **Saving energy**

We believe systems now in place comply with the ISO 14001 standard and therefore we will be ready for formal accreditation in February 2010.



## MENU CYCLES REVIEW

Please note that the 2010 menu review details will be announced shortly in readiness for the changes planned for April 2010.

Our intention is to write to you by the second week of December 2009 with details of the new cycles to help you with your forward menu planning.

As part of the process we will be confirming our new range of vegan meals following the taste panel results from our team of tasters at the Vegan Society. We are also planning improvements to the nutritional profile of our existing vegetarian range as part of the overall review. In addition we will be announcing a freshly created range of soups to replace the existing ones.

These changes will mean the removal of some of the slower moving menu items to make way for the improvements to the range.

This advance notice is to request that you avoid planning or giving any long term commitment to printed menu volumes, as changes will be required in April 2010 for both our chilled and frozen delivered meal customers.



## British Retail Consortium

Our Grade A BRC Certificate has now been received at TVF. Should any customer require a PDF copy for their records please email Chris Woodbridge, Technical Director.

In accepting the Certificate Chris stated; *"this is an independent endorsement of the food safety standards and controls in place on site and I would like to thank all those involved in helping Tillery Valley make the step change to meet version 5 of the Global Food Safety Standard."*



## CHRISTMAS ORDERS - PLEASE HELP!

A big thank you to all those customers who have submitted their advance Christmas and New Year orders to us by the 17th November 2009 deadline.

If you have yet to submit an indication of your requirements could we urge you to do so immediately to ensure that we can fulfil your order in full. Should you require any assistance please do not hesitate in contacting your Catering Consultant or your account clerk in sales order processing – we are all here to help you!

# 'OVER TO YOU' WORKSHOPS 2010

Next years Workshops are currently in the process of being planned with provisional venues and dates as follow;

- **North/Midlands Venue – The Cutlers Hall, Sheffield, Wednesday 17th February**
- **South Venue – Ascot Racecourse, Tuesday 23rd February**

Further details will follow, but please make a note in your diary now.

## and introducing...

Those of you who know Angela Wilson in our Technical Department may be aware she recently started her period of maternity leave. For the past 12 weeks Angela has been training Neil Lewis to cover her role while she is away. Neil, who is now "flying solo", can be contacted via our switchboard on **01495 211555** or by email at [neil.lewis@tilleryvalley.com](mailto:neil.lewis@tilleryvalley.com) should you need any queries answering which previously you directed to Angela.

**Stop Press: Angela gave birth to a boy, Ieuan George on November 21st.**

## NUTRITIONAL KNOW HOW

Our Dietitian reflects on a typical year through an unusual rendition of 'The 12 Days of Christmas'

Thanks to you all for making 2009 another demanding and exciting year!

I hope all colleagues, customers and Tillery Valley staff enjoy a Happy Festive Season.

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Nutritional Know How articles for Foodsense

11

Study events attended

10

Years of attaining CPD through BDA DipADP

9

Sections to RTT

8

Hours in a working day!

7

Sales Team

6

Customer Services Team

5

Technical Team

4

Tillery Valley Ranges

3

Over to You's

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Dietitian

2

Product Development Chefs