

March 2009 Gloucestershire Food Vision

Food & Drink Industry News



Free RDPE Skills funding workshops.. The South West Regional Employment and Skills Partnership (SW RESP) has been tasked with developing a

'framework' that will identify priorities for the skills programme and shape how the funding will be spent.

The Partnership needs your help and asks you to join them at one of the workshops, where you can have your say on the skills priorities of the agricultural and rural industries, so that money can be spent to meet your needs.

Eight RDPE skills funding workshops are being held across the South West with two in Gloucestershire. Monday 23 March - Hartpury College and Wednesday 1 April - Royal Agricultural College from 10.30am - 1.00pm (including a buffet lunch).

If you would like more information on these events or to book a place, please contact:- Samantha Gates at South West Regional Employment and Skills Partnership on 01823 414 403 email sam.gates@swrsp.org.uk or visit the website.

www.southwestfoodanddrink.com/events

Have your say—Better Regulation in the Food Industry.. As part of the Government's initiative to explore ways to reduce the burden of regulation of business, a high level group of local regulators in the South West has come together to examine what can be done locally to help businesses working throughout the food industry.

The group, the South West Regulators' Forum, has launched the 'Better Regulation in Food Industry' project to examine the burdens on businesses associated with the regulation of food safety, health and safety, fire, trading standards and environmental protection. It hopes to report on its findings in Spring 2010.

The small project team is based in Bristol and is keen to hear directly from food related businesses of all sizes about their experiences with regulators, both good and bad, as well as ideas on how things could work better. An informal consultation phase will take place later on in the project.

If you are interested in taking part, if you have any experiences or ideas that you would like to share with the project team, or you are interested in more information, please get in touch with South West Food & Drink

Nick Cork nick.cork@southwestfoodanddrink.com
tel:- 01392 878333

Please note, requests for anonymity will be respected.

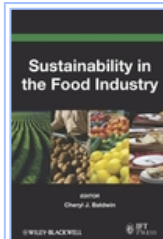
Meet the buyers.. from Schools, Hospitals and other public Sector caterers in Gloucestershire and discuss supply opportunities. Thursday 26th March at Coats, National Waterways Museum, Llanthony Warehouse, Gloucester Docks 9.45—14.00pm (refreshments provided)

Are you a farmer or food producer interested in opportunities to supply the public sector? A meet the buyer event is being held in Gloucester to allow food producers to network with School, Hospital and other public sector food buyers from Gloucestershire as well as contract holders supplying the Gloucestershire public sector who are currently seeking local suppliers.

Meet Public Sector Food Buyers This is a valuable opportunity for food producers to examine new outlets for their products. Whether you are producing primary products such as fruit/vegetables/meat/fish or a specialist producer of items such as ice-cream or cheese, the event will provide you with an opportunity to understand the needs of public sector buyers.

Format of the day The day will provide you with a valuable opportunity to meet Public Sector Buyers on a one-to-one basis. There will be an opportunity to bring samples and discuss product specifications and availability. Tables will be provided. Please register your interest by 18th March and we will then collate the information, distribute to Public Sector buyers and then inform you of interest from buyers and the allocated time slots for the one-to-one meetings.

The seminar is free, but there are limited places. Please book in advance by Wednesday 18th March. Contact Liz Bowles. EFP on 01884 32605 or email lbowles@effp.com



NEW BOOK—Sustainability in the Food Industry..

Sustainability is beginning to transform the food industry with environmental, economic and social factors being considered, evaluated and implemented throughout the supply chain like never before.

Sustainability in the Food Industry defines sustainability with a comprehensive review of the industry's current approach to balancing environmental, economic and social considerations throughout the supply chain. In addition, tools and information are provided to enhance future progress. To achieve this, the book combines technical research summaries, case studies and marketing information. Coverage includes sustainability as it relates to: agricultural practices, food processing, distribution, waste management, packaging, life cycle analysis, food safety and health, environmental labelling, consumer insight and market demand, product development, practices in food manufacturing companies, food retailing and food service.

An international group of authors covers the information from a global perspective. *Sustainability in the Food Industry* offers an overview of sustainable sources of impact and improvement, how they relate to the key sectors of the food industry and how programs may be implemented for further improvement.

Published by:- Wiley—Blackwell
ISBN 10: 0813808464
ISBN 13: 978 0813808468



Up and Coming Events for 2009!

30th—31st March
Taste of the West Trade Show, Exeter

17—19th April
Exeter Festival of South West Food & Drink

8th – 10th May
Real Food Festival, Earls Court, London.

7th June
Open Farm Sunday
www.farmsunday.org/ofs/home

6th—8th September
Speciality & Fine Food Fair
London



2009 Cheltenham Food & Drink Festival

9th—21st June
Montpellier Gardens,
Cheltenham
Interested in Exhibiting?
Please call 01285 654 566
www.garden-events.com/

Contact Us

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Or follow our movements on
twitter.com/foodvision

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The Food Centre is a training kitchen, based at the Royal Agricultural College, Cirencester. In September 2008, through The Food Centre's partnership with Cirencester College, 5 students, who were in their second year of an Hospitality Diploma, began NVQ Level 1. This qualification consists of a series of modules including food safety and hygiene and working in a team, as well as the more practical elements.

The students are now completing 2 BTEC National Units. This includes a practical assessment where they developed and produced two different menus within a budget. These dishes were cooked for a selection of employers and tutors. The students used this feedback to evaluate their work, and complete their assignment.

It has been extremely rewarding to work with this group of students, witnessing them growing in confidence whilst in the kitchen and gaining not only a qualification, but also an important life skill.

For more information about the Food Centre, please contact 01285 889873 or [email foodcentre@rac.ac.uk](mailto:email.foodcentre@rac.ac.uk)

FSA food fraud hotline.. The Food Standards Agency (FSA) has set up a special food fraud hotline to gather information on known or suspected fraudulent activity in the sale or marketing of food. Calls to the hotline will be put through to an answer phone where callers can leave their reports. Callers should leave as much information as possible as it will enable the Agency to help local authorities as they investigate food fraud. All reports are treated in the strictest confidence, but it is useful to be able to verify and follow up reports—callers are encouraged to leave contact details.



Food fraud is any deliberate deception for financial gain when placing food on the market. This can include selling food that is potentially harmful, or deliberately deceiving the consumer as to the nature or origin of the food. Further details and more general information on food fraud visit the FSA website www.food.gov.uk

In 2005, the UK newspaper *The Observer* reported an investigation which revealed that some producers were passing non-organic food off as organic, which led to a number of prosecutions. The hotline number is **020 7276 8527**



Open Farm Sunday 7th June 2009..

If you want to improve sales, learn new marketing skills, build staff morale and sense of pride, gain new contacts, or simply just want to improve your neighbours and friends understanding of why farming matters, then get involved with Open Farm Sunday. Register your event today.

www.farmsunday.org/ofs/myregister.eb



Tewkesbury Food & Drink Festival..

2009 offers yet another fun and action packed foodie weekend over the May Day Bank Holiday. Celebrity TV chef James Martin along with our very own Cotswolds Chef, Rob Rees will be carrying out cookery demonstrations in the Rangemaster kitchen.

If you would like more information on sponsoring, exhibiting or participating in the show, please contact Katie Power (Tewkesbury Borough Council)
Email: powerk@tewkesburybc.gov.uk
Telephone: 01684 272249

www.tewkesburyfoodfestival.co.uk



blackberrybarn.co.uk
fresh produce direct to your door

It has been well reported that Local Farmers

markets have become a huge success across the country. They have re-established the connection between producer and consumer. For the farmers and producers it means they can reach their customers directly, without the supermarkets taking their larger share of the profits.

One downside though, for both the producer and the consumer, has been that the markets are only held on certain days and often only once a month. Bad weather and holiday seasons can all affect this lifeblood for farmers, but now there seems to be another option that is open 24 hours a day.

Until now, the main problem time and again for the farmers and producers has been the logistics. Setting up websites, arranging couriers etc is something which requires resources which most producers simply do not have; particularly the time.

Consumers also don't have to worry about cold or even frozen produce arriving such as meat and cheeses. Special recyclable packaging ensures that everything arrives ready for your fridge or freezer. This can even keep food fresh for several days, depending on how natural ice pockets are popped into the box.

If you'd like to know more about **Blackberry Barn**, either as a producer or a consumer call 0845 116 1484 or email info@blackberrybarn.co.uk or www.blackberrybarn.co.uk



Early Years Courses at the Royal Agricultural College..

There is now a cookery course specifically created for those catering for Early Years. All courses are delivered by a professional chef. The course includes Health & Safety, Hands-on practical cookery plus demonstrations, using fresh, local and seasonal produce as possible, menu planning, basic nutrition and special diets.

**Sat 25th April & 20th June
9.30-3.30pm—Cost £37.50**

(Subsidised cost through The Gloucestershire Development Agency)

If you are interested in this course, please contact Nikki Darlington at the Food Centre on 01285 889873 or email foodcentre@rac.ac.uk

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Gloucestershire Food Vision is the UK's first integrated county-wide food policy framework. It brings together food issues across health, education, industry, access and food safety. Approved by the Gloucestershire Strategic Partnership (GSP) as a key Task Project it will help deliver all the themes within its Community Strategy over the next 15-20 years. It is managed by Gloucestershire First, the County's Economic Partnership.

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