

Catering for a Sustainable Future, Association

Hosted by: AGA/CESA Avanta, London

20th July 2006

1. Present:

David Clarke	CDIS-KARM	DC
Calton Clarke	CDIS-KARM	CC
Janette Hewitt-Allard	CDIS-KARM	JHA
Kerry Burnett	CDIS-KARM	KB
Keith Warren	CESA	KW
Colin Nevitt	Falcon Foodservice Equipment	CN
Vim Hariani	Foster Refrigerator	VH
Phil Gibson	Halton Vent Master	PG
Tim Bender	Hobart	TB
Peter Sage-Passant	Mechline	PSP
Kate Gould	Merritt-Harrison	KG
Chris Hinton	Shine Food Machinery Ltd	CH
Mick Jary	Williams Refrigeration	MJ

Apologies:

Andrew Galeckyj	Foster Refrigerator	AG
Steve Holland	Foster Refrigerator	SH
Chris Playford	Foster Refrigerator	CP
Bob Plumb	GWP	BP
David Riley	Hobart	DR
David Ramscar	Installation Design Services	DRa
John Eaton	Salix	JE
Mark Viveash	Shine Food Machinery Ltd	MV
Kevan Sinclair	Shine Food Machinery Ltd	KS

2. Introduction

KB welcomed everyone to the meeting and thanked them for their time, thanked KW (CESA) and CN (AGA) for the venue.

KB welcomed Keith Warren of CESA and Peter Sage-Passant of Mechline to the meeting.

3. Minutes of Last Meeting.

KB asked if there were any comments with regard to the last minutes, there being none they were accepted.

4. Action From Previous Meeting.

4.1. Chair.

KB confirmed that he had spoken with BP and in principle BP was happy to take on the position of Chair, however, he needed a better understanding of the role and its demands before being able to commit. KB to try to arrange a meeting prior to next meeting.

KB

4.3. Contact with Andy Heathcote.

DC advised that AG had now arranged a meeting with Andy Heathcote for 16/8/06. DC/AG to advise outcome of the meeting at the next meeting.

AG/
DC

KG had had discussions with regard to Sheffield Hallam University but the individual projects did not seem to meet our requirements for a test kitchen due to the size and type of facilities, also the project was current on hold awaiting funding.

CN has arranged for a visit to Falcon to see the testing equipment and procedures in use as a guide as to what may be necessary in a "monitored kitchen".

4.4. Contact with Bob Plumb

As item 4.1. above.

4.5. Contact with the Carbon Trust.

KB advised that he had had dialogue with Will Fellows and it had been suggested that as CESA were in the process of applying for a grant the best route forward would be through CESA.

8. As item 4.5. above.

9. Website

KG provided information on setting up and maintaining website, however later discussion lead to there not being a requirement for our own individual website. (See item 7 below). Thanks to KG for her work on this.

10. KB had prepared a news release, however later discussion provided an alternative course of action. (See item 7 below). A number of suggestions had been provided for the news release but an alternative course of action was agreed. Thanks to those who forwarded their suggestions.

11.2. Logo

KG and KB provided a number of ideas for the logo, the chosen idea to be progressed were that depicting energy and dining plate. KG/ KB

11.4. Peter Sage-Passant had been invited and was attending the meeting.

5. Kitchen Monitoring.

DC had completed calculations that suggest that the actual energy used is only between 20 – 30% of its connected load. Monitoring was required to confirm these figures.

MJ advised that Whitbread have a number of establishments that are currently being monitored, he will contact Paul Rogers to see if they would be willing to share this information. MJ

It was generally agreed that we need to establish a bench mark for the various types and styles of operation i.e. Fast-food, Family Restaurant, Business & Industry Staff Restaurant and Fine Dining etc.

A table could then be prepared giving numbers to be fed, menu style, equipment, connected load,, actual usage etc. this could be used for total energy /CO₂ usage not as a list of efficient v non efficient items.

This would enable a bench mark for a kitchen providing total energy usage i.e. gas, electricity and water etc. against number of meals served.

For this we need to identify a cross section of establishments for monitoring, Whitbread (if acceptable) provides one sector but others are needed.

CH was prepared to contact Michael Moore of Defence Catering Group to see if he would be willing to let us monitor any of their establishments. CH

PG would contact Burger King. PG

VH will discuss with Chris Playford with regard to Bristol University. VH

6. Test Kitchen

The meeting with Andy Heathcote will, hopefully, confirm if he has a suitable facility and is prepared for its use as a test kitchen. If not we need to identify another operation that could be approached.

7. Keith Warren ~ CESA

Following an earlier meeting with Keith it was apparent that CESA were already tackling the energy, environmental and sustainable issues almost in parallel with this group. Keith gave a resume of what and how CESA were doing.

CESA is already in contact with many bodies that have an interest or influence on the industry with regard to specifications, standards and legislation and fortunately the general approach favoured is one of voluntary compliance rather than enforcement, which helps our general cause greatly. They are in contact with European bodies and are monitoring the output from the European Parliament, DEFRA, The Carbon Trust and many of the trade publications such as Caterer and Hotel Keeper.

They are also part of BEAMA and have the ability to draw on their resources such as the Project Management Team, who are currently working on "Smart Metering" in domestic dwellings.

CESA are currently in the process of applying for a grant from the Carbon Trust, some of the aims and objectives of this group may be useful as demonstration of the willingness of the industry to improve carbon emissions.

Caterer and Hotel keeper are to have a "Green" month in October where articles etc. will be dedicated to the energy, environmental and sustainable issues.

KW offered the use of the CESA website to promote the activities of the group which could have the appropriate links etc. this would overcome the question of funding a separate website.

KW suggested that this group could possibly be recognised as a sub committee of CESA, CEDA & FCSI giving it the credibility and resources assistance it will require moving forward.

The group agreed this should be explored, KB to write to the Chair of each organisation by way of introduction and raising the question of the sub committee. PSP and KW to compose the correspondence.

KW/
PSP
/KB

8. Preventative Maintenance.

During different discussions the benefits of preventative maintenance have been raised, and it was felt that this could be a relatively easy means for the client to achieve some energy savings. VH advised results suggesting up to 30% saving achievable simply by regularly cleaning condenser fans.

KW advised that on the CESA website they had thirty buying guides and offered this as a platform for providing advice and guidance on PPM. All were asked to look at these and advise which ones they felt they could contribute to, as far as possible the remaining ones would be covered generically. All to advise KB which ones they were to cover within the next seven days.

ALL
KB

9. Peter Sage-Passant

Peter informed the group of the work he had and was conducting with regard to standards and guidelines and the work he had been involved in with British Standards. He was able to outline some of the problem areas in trying to establish standards and the benefits of guides and best practice.

He felt that although it should be viewed as a long term objective, the creation of a CIBSE guide would provide the best route to market to achieve a widespread improvement within the industry.

PSP to provide a sample guide for the next meeting to help illustrate how this could be created for our industry.

PSP

10. AOB

10.1. DC issued a working draft "contents" for a "commercial food Service Design & Installation Specification" that could form the basis for a Statement of Requirement document, and asked for any comments.

PSP asked that Environmental Controls and Water Usage I.e. taps etc. be added.

10.2. Next Meeting

VH kindly offered to host the next meeting this to be 17th August 2006 10.00am for a 10.30 start to be held at Foster Refrigerator, Kings Lynn.

There being no further business the meeting was closed.