

Catering for a Sustainable Future, Association

Hosted by: Halton Vent Master, Rochester

23rd June 2006

1. Present:

David Clarke	CDIS-KARM	DC
Calton Clarke	CDIS-KARM	CC
Janette Hewitt-Allard	CDIS-KARM	JHA
Kerry Burnett	CDIS-KARM	KB
Colin Nevitt	Falcon Foodservice Equipment	CN
Phil Gibson	Halton Vent Master	PG
John Eaton	Salix	JE
Chris Hinton	Shine Food Machinery Ltd	CH
Mick Jary	Williams Refrigeration	MJ
Kate Gould	Merritt-Harrison	KG
Ian Parr	Hobart	IP

Apologies:

Andrew Galeckyj	Foster Refrigerator	AG
Vim Hariani	Foster Refrigerator	VH
Steve Holland	Foster Refrigerator	SH
Chris Playford	Foster Refrigerator	CP
Bob Plumb	GWP	BP
David Riley	Hobart	DR
David Ramscar	Installation Design Services	DRa
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 PG and Halton Vent Master for the venue.

KB welcomed Kate Gould of Merritt-Harrison and Ian Parr of Hobart to the meeting.

3. Minutes of Last Meeting.

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

4. Action From Previous Meeting.

4.1. Group Identity.

KB circulated a list of responses received with respect to:-
Name for the group
Structure for the group
"mission statement"

The consensus of the group was the following:-

Group name ~ "Catering for a Sustainable Future, Association"

Structure.

It was agreed that the structure should consist of Chair, Secretary with a quorum of 6. To have any validity the quorum should be represented by at least one person from; Consultancy, Manufacturer, Supplier and Installer

Chair.

As BP had been one of the proposed candidates for the Chair, but had not been asked if he were willing to take on this role, the decision for this position has been deferred until the next meeting. KB to discuss with BP prior to next meeting.

KB

Secretary.

DC nominated KB for the position of Secretary, seconded by PG, with the agreement of the group KB accepted.

"Mission Statement"

The chosen statement was:

"To provide the foodservice industry with a code of practice and guidelines for consideration towards energy efficiency and use of sustainable products"

4.2. Calendar of meetings.

KB asked if we could agree on a calendar of meetings, not only for our own diaries but to aid booking guest speakers that often need a selection of dates.

It was agreed to meet on the third Thursday of each month, therefore for the next six months the dates will be:

20th July 2006
17th August 2006
21st September 2006
19th October 2006
16th November 2006
21st December 2006

4.3. Contact with Andy Heathcote.

AG had yet to confirm if he had been able to contact Andy Heathcote with regard to any future projects that could potentially offer a site for a "Test Kitchen".

However, there was considerable discussion with regard to a test kitchen, what we needed from it, what type of establishment it should be, whether it should be a "lab" type or truly operational etc.

It was generally agreed that we needed to identify a live operational kitchen in to which we could place testing and monitoring equipment to provide actual figures with regard to the energy usage of current equipment. It was felt that a client with an interest in either energy or catering would be more receptive to this, KG advised that Sheffield Hallam University was in the process of instructing a new facility and with their relationship with the FCSI they may be a candidate, however this would need to be taken up through the existing consultants and client. KG would investigate.

KG

In order to approach a client we need a "statement of requirement" with regard to what we are seeking to do and achieve. Everyone was asked to provide a list of what they would want to achieve from such a testing and monitoring exercise, this could then be collated in to a single objective document.

ALL

- The manufacturers and suppliers were asked to investigate what testing and monitoring equipment would be needed for their equipment and also whether they had such instrumentation at their disposal. ALL
- 4.4. Contact with Bob Plumb.
- KB advised that BP had been contacted and he had expressed an interest in being involved with the group, unfortunately he was unable to make this meeting. KB had forwarded the previous minutes etc. to BP to enable him to gain an understanding of what we have discussed to date. KB to contact BP with regard to the position of Chair. KB
- 4.5. Contact to be made with The Carbon Trust.
- KB had contacted Will Fellows with regard to the possibility of a grant to assist toward the "Test Kitchen" however we need to provide more information for this to be reviewed by them. KB to follow up. KB
- 4.6. Test Kitchen Project Meeting.
- Until we have established the SOR for the test kitchen and used this to identify the optimum client type and other issues raised in 4.3. we are unable to convene a "project meeting".
5. KB explained the presentation given to the CCFRA and that it was well received. Copy of the presentation, handout and CCFRA information to be attached to minutes.
6. Ventilation and Heat Recovery.
- PG gave a brief presentation on ventilation and heat recovery systems (copy attached) the differing types and uses, providing typical energy figures used and potential savings.
- PG commented on the "borrowed air" regulations used elsewhere, where the air used for ventilation has to be returned to atmosphere in the same condition as when drawn in, in the same manner that water used in cooling towers has to.
- PG also commented on studies being carried out with regard to ventilation monitoring and controlling whereby the ventilation system has sensors that can detect when equipment is on and when it is in use and can adjust air flows accordingly.

DC was aware of some work currently being carried out whereby the CO₂ is measured and the levels are visually displayed, so that the ventilation system can adjust accordingly but also so that steps can be taken if the CO₂ levels begin to rise, this would be used rather than the gas/ventilation interlock. The aim would be to maintain the safety but allow the operation to continue within controlled parameters.

KB asked if there was anyway the Glycol heat recovery system in ventilation could be coupled with the refrigeration glycol system. It would not be possible for them to be a common system due to the difference in operation temperatures but there may be ways that rejected heat etc. could be jointly tackled.

7. End user training.

One reoccurring theme during the discussions has been the need for end user training, there were many examples of where good practice was well known in an establishment but that for varying reasons these were not followed through.

One potential use of the information gained from the "test kitchen" measuring would be to be able to give monetary examples of unnecessary costs to the business when these good practices are not followed.

This collated information would prove valuable and essential for the design process, equipment development, end user training, operations and maintenance staff, in establishing and maintaining the energy efficiencies we are seeking to achieve.

Could this lead to a unit on a catering college syllabus?

8. Funding

CN queried the need for the group to obtain funding for such activities as the "test kitchen" CN will contact Keith Warren of CESA to investigate. (See also item 4.5.)

CN
KB

9. Website.

KB asked, following comments from the CCFRA presentation, whether we should develop a website as the main means of information distribution. Whilst it was agreed as being one of the best options there are considerable costs in the creation and maintaining of a website, which links back to the funding comment. KG to investigate costs.

KG

10. News Release

Now that the group has an identity and is becoming more widely known, is now the right time to make a formal announcement of its existence and aims etc.

It was agreed that a news release should be prepared; however, the position of chair needs to be resolved before this can be issued. KB to prepare a news release. KB

Everyone was asked to identify interested bodies that the news release should be issued to. ALL

11. AOB

11.1. PG asked if manufactures had required extraction rates for their equipment and could this be added to their technical sheets. The consensus was that they did not and this could prove difficult for existing ranges but could be reviewed for new equipment.

11.2. KG asked if we should have a logo. KG and KB to prepare proposals. KG
KB

11.3. DC asked if anyone had any objections with inviting Peter Sage-Passant of Mechline to join us as he is well known for his innovative thinking and is well experienced in various aspects of the industry. There were no objections, DC to make contact. DC

11.4. DC offered to prepare a list of the top ten items of catering equipment that should ideally form the initial focus of the testing and monitoring. DC

11.5. PG suggested that once we have more information on the test kitchen and equipment etc. we need to prepare a "test protocol".

12. Next Meeting

MJ kindly offered to host the next meeting this to be 20th July 2006 10.00am for a 10.30 start to be held at CESA, London (final venue to be advised).

There being no further business the meeting was closed.