



Event: Winter Seminar
Date: 21 November 2024
Time: 10.00 - 4.00 pm
Venue: Swansea.Com Stadium, Plasmarl, Swansea SA1 2FA

AGENDA

- 10.00 Arrival with tea and coffee
- 10.15 Welcome, Winter Seminar Welsh Committee & National Chair - update on TDF, Meals on Wheels week.
- 10.30 Round table Introduction
- 10.45 Debbie Storr - Müller Yoghurt & Desserts
- 11.30 Professor Kevin Morgan: Cardiff University: Sustainability and innovation in Wales
- 12.15 Jason Warrington - Healthcare Solutions by Harfield Tableware
- 13.00 Lunch sponsored by Alan Higginson Rational
- 14.00 Naomi Lovesay: Service Manager for Direct Care:
Nutrition, hydration and reablement: Catering for rehabilitation
- 14.45 Christmas Wordsearch:
- 15.00 Neel Radia - National Chair -Cake4Kindness Day
- 15.45 Questions & Reminders
- 16.00 Close

Kindly sponsored by Rational UK.

Speaker Profiles



Neel Radia - National Chair - Cake4Kindness Day

Professor Kevin Morgan: Cardiff University - Sustainability and innovation in Wales

Kevin Morgan is Professor of Governance + Development at Cardiff University. One of his key research interests is sustainable food procurement in public sector institutions, a subject which he has been working on for over 20 years. The results of this research will appear in his new book - *Serving the Public: The good food revolution in schools, hospitals and prisons* - which is published by Manchester University Press in January 2025.

Jason Warrington - Healthcare Solutions by Harfield Tableware

Harfield have been manufacturing for the healthcare sector for over 60 years. From our first factory in Manchester, to our purpose-built facility in Stockport, we are now selling Harfield tableware to every corner of the world. We are still a family-owned independent business with the highest quality of service and products at the core of our business. The environmental impact of plastic is at the centre of many of our customers' decision making. Harfield have always supplied reusable and recyclable products that have been welcomed by our customers as tried and tested replacement options for disposable products. The environmental impact of disposables and finding alternative solutions to this problem has focussed our planning for new products.

Myself.

With over 25 years of experience in sales, particularly in the foodservice and manufacturing industries, I've spent the last 9 years as a Senior Account Manager at Harfield Tableware, covering Southern England and Wales. My journey started in the kitchens of some of London's finest hotels and restaurants, where I trained as a chef, before taking a fascinating turn by serving several years in the military in France. Outside of work, I'm passionate about horse riding and have a strong interest in archery. I'm excited to be here today and share my experience with you.

Debbie Storr - Müller Yoghurt & Desserts

Debbie Storr. National Account Manager at Muller Yogurt & Desserts since 2019. Her whole career and experience have been in Foodservice. Since leaving University worked with some iconic companies and brands. Kerry Foods, Business Account Manager at Nestle Professional for 15 years. Predominantly working closely with end-users to understand their needs and placing the right product solutions.

Muller is established in providing everyday appealing choices which bring moments of joy to patients with specific dietary requirements can be challenging. Whether their need be for low-fat, energy-dense, or calcium-rich choices, or for more specific dietary considerations such as dysphagia, Müller has a range to suit all needs. Let Debbie tell you more.

Naomi Lovesay - Monmouth County Council

Nutrition, hydration and reablement: Catering for rehabilitation

Naomi is the Service Manager - Direct Care Services in Monmouthshire County Council. Having qualified and worked as a physiotherapist since 2004, Naomi has a keen interest in supporting people to maximise their potential, independence and to live well. Managing both Monmouthshire Meals and the Reablement Services within Monmouthshire, Naomi recognises the importance and positive impact correct nutrition, and hydration has on a person's health and wellbeing so is working closely with both services to align the great work to ensure a holistic and optimal approach to rehabilitation in our communities.