

# A unique training event for professionals providing catering and related services within the care sector



**TWO DAYS** of keynote speakers, training workshops, live cookery demonstrations, meet the buyer meetings, exhibition viewing and networking



**ASPIRE • EMPOWER • INNOVATE**

**2nd – 3rd October 2024 | East Midlands Conference Centre, Nottingham**



# We've got everything covered!

**Our speakers will be looking to inspire you, empower you and show you innovative ways you can creatively make a difference within your care provision!**

- ✓ The future of care – what does new research show it will look like in 3-5 years
- ✓ Take a journey through an interactive care home to explore nutritional support and cutlery free ideas with a retro twist.
- ✓ Is your hospitality organisation ready to leverage the power of Gen Z? Take a deep dive into understanding our future workforce and the challenges that may arise.
- ✓ Uncover the latest insights from experts in food waste and energy conservation to discover a sustainable way forward for your organisation.
- ✓ The rise of diabetes – understand what we can offer those we care for while considering their unique needs.
- ✓ Understand the CQC Single Assessment Framework in context of Regulation 14, meeting nutritional needs to help you to meet this law and in turn, provide a responsive service to your residents.
- ✓ A-Z of nutrition - a top level, easy to implement guide to nutrition for all care caterers.
- ✓ Ideas and case studies for recruiting and retaining staff in the care sector
- ✓ What do you do when someone you care for has dementia and doesn't want to eat? Take away new learnings on overcoming eating behaviours for the people you support, improving their nutritional intake, overall wellbeing and quality of life.
- ✓ Keep calm and stay hydrated – explore the importance and benefits of good hydration.
- ✓ Get creative with all the alternative meat cuts available to you – maximise flavour by minimising costs.
- ✓ Introducing the new BDA Care Digest written in conjunction with the NACC to help you meet older adult's nutritional needs as stipulated by The Health & Social Care Act.
- ✓ We throw away 30% of the food we buy, find out ways you can reduce your environmental impact and food costs by minimising food waste.
- ✓ Purchasing – everything you want to know from a chef's perspective.
- ✓ Veteran Friendly Framework – discover how you can offer appropriate support for veterans living in your care homes, and how to recruit those leaving the armed forces into civilian employment.

# Fully loaded – a packed two day programme

## WEDNESDAY 2<sup>ND</sup> OCTOBER

- 09:00 **EXHIBITION OPEN & PASTRIES**
- 10:30 **WELCOME – Phil Raynsford**, Forum Chair
- 10:35 **OPENING ADDRESS – Neel Radia**, National Chair
- 10:50 **THE FUTURE OF CARE**  
**Andrew Archer**, Managing Director, Dewberry Redpoint
- 11:50 **EXHIBITION VIEWING**
- 12:00 **GROUP 1 WORKSHOPS (YOUR CHOICE OF 1)**  
**1 HEALTHY SUSTAINABLE DIETS – CONSIDERATIONS FOR CARE CATERING**  
**Tess Warnes**, Registered Dietitian  
**Mike Meek**, Procurement & Sustainability Director, allmanhall  
**2 JOURNEY THROUGH THE INTERACTIVE CARE HOME EXPLORING NUTRITIONAL SUPPORT AND CUTLERY FREE IDEAS WITH A RETRO TWIST**  
**Emily Butler**, Customer Marketing Manager  
**Wayne Wright**, Culinary Development Chef  
**Samantha Mollart**, Nutrition & Allergen Manager, Bidfood
- 12:00 **GROUP 2: LUNCH & EXHIBITION VIEWING**
- 12:15 **LIVE TRAINING DEMONSTRATION: HINTS AND TIPS ON HOW TO REDUCE FOOD WASTE – SAVING MONEY AND THE ENVIRONMENT!**  
**Jamie Clews**, Key Account Manager, Metcalfe Catering Equipment Ltd
- 13:00 **GROUP 2 WORKSHOPS (YOUR CHOICE OF 1)**  
**1 HEALTHY SUSTAINABLE DIETS – CONSIDERATIONS FOR CARE CATERING**  
**Tess Warnes**, Registered Dietitian  
**Mike Meek**, Procurement & Sustainability Director, allmanhall  
**2 JOURNEY THROUGH THE INTERACTIVE CARE HOME EXPLORING NUTRITIONAL SUPPORT AND CUTLERY FREE IDEAS WITH A RETRO TWIST**  
**Emily Butler**, Customer Marketing Manager  
**Wayne Wright**, Culinary Development Chef  
**Samantha Mollart**, Nutrition & Allergen Manager, Bidfood
- 13:00 **GROUP 1: LUNCH & EXHIBITION VIEWING**
- 13:15 **LIVE TRAINING DEMONSTRATION: MAXIMISE FLAVOUR AND MINIMISE COST BY WORKING WITH CHEAPER CUTS OF MEAT**  
**Steve Munkley**, Head Judge, NACC Care Chef of the Year
- 14:00 **MEET THE BUYER SESSION COMMENCES**  
One-to-one appointments between delegates and exhibitors
- 14:00 **LIVE TRAINING DEMONSTRATION: PURCHASING – EVERYTHING YOU WANTED TO KNOW FROM A CHEF'S PERSPECTIVE**  
**Chris Dean**, Director of Procurement Optimisation, Procurement for Care Ltd  
**Nick Dutton**, Operations Manager, Primrose Bank Care Home  
**Nick Vadis**, Culinary Director, Compass Group UK&I
- 15:00 **LIVE TRAINING DEMONSTRATION: NUTRITION FOR CARE CHEFS**  
**Alison Smith**, Prescribing Support Consultant Dietitian  
**Sophie Murray**, Governance and Regulation Manager, Harbour Healthcare  
**Aaron Watson**, NACC Care Chef of the Year 2021
- 15:30 **MEET THE BUYER SESSION BREAK**
- 15:45 **MEET THE BUYER SESSION CONTINUES**
- 16:00 **LIVE TRAINING DEMONSTRATION: NACC CARE CHEF OF THE YEAR 2023 WINNER'S TOP TIPS AND LIFE AS A CHEF IN CARE**  
**Brian Preston**, Head of Catering, The Royal British Legion
- 16:40 **EXHIBITION CLOSE**
- 16:45 **MEET THE BUYER SESSIONS CLOSE**
- 17:00 **NACC ANNUAL GENERAL MEETING**
- 19:30 **NETWORKING DINNER – VIVA LAS VEGAS**

## THURSDAY 3<sup>RD</sup> OCTOBER

- 08:30 **EXHIBITION OPEN & PASTRIES**
- 09:00 **WELCOME – Phil Raynsford**, Forum Chair
- 09:05 **OPENING ADDRESS – Neel Radia**, National Chair
- 09:15 **BLOOD, SWEAT AND WHEELCHAIRS**  
**Aaron Phipps** MBE, Paralympic Champion
- 10:15 **IS YOUR HOSPITALITY ORGANISATION READY TO LEVERAGE THE POWER OF GEN Z?**  
**Will Gennard**, Managing Director, Talent Hive
- 10:45 **RECRUITMENT INTO CARE CATERING PANEL**  
**Host: Amanda Scott**, Chief Executive Officer, Forest Healthcare  
**Josh Hawker**, Head of Operations, Able Care Homes  
**Paul Mannering**, National Hospitality and Culinary Lead, HIT Training  
**Dorothy Alexander**, Apprenticeship Specialist, Anchor
- 11:45 **EXHIBITION VIEWING**
- 12:00 **GROUP 1 WORKSHOPS (YOUR CHOICE OF 1)**  
**1 CARE CATERING AND THE SINGLE ASSESSMENT FRAMEWORK – TOOLS & TIPS**  
**Sophie Murray**, Governance and Regulation Manager, Harbour Healthcare  
**Charlotte Rudge**, Interim Deputy Director, CQC  
**2 WHAT TO DO WHEN A PERSON LIVING WITH DEMENTIA CHOOSES NOT TO EAT**  
**Jo Bonser**, Dementia Mealtime Specialist, Dignified Dining
- 12:00 **GROUP 2: LUNCH & EXHIBITION VIEWING**
- 12:15 **LIVE COOKERY DEMONSTRATION: HYDRATION – KEEP CALM AND STAY HYDRATED**  
**Simon Lawrence**, Director of Culinary and Hospitality, Avery Healthcare  
**Greg Simmonds**, Senior Regional Culinary and Hospitality Manager, Avery Healthcare
- 13:00 **GROUP 2 WORKSHOPS (YOUR CHOICE OF 1)**  
**1 CARE CATERING AND THE SINGLE ASSESSMENT FRAMEWORK – TOOLS & TIPS**  
**Sophie Murray**, Governance and Regulation Manager, Harbour Healthcare  
**Charlotte Rudge**, Interim Deputy Director, CQC  
**2 WHAT TO DO WHEN A PERSON LIVING WITH DEMENTIA CHOOSES NOT TO EAT**  
**Jo Bonser**, Dementia Mealtime Specialist, Dignified Dining
- 13:00 **GROUP 1: LUNCH & EXHIBITION VIEWING**
- 13:15 **LIVE COOKERY DEMONSTRATION: NACC CARE CHEF OF THE YEAR WINNER WITH UNILEVER FOOD SOLUTIONS**  
**Brian Preston**, NACC Care Chef of the Year 2023  
**James Birch**, Development Chef, Unilever Food Solutions
- 14:00 **VETERAN FRIENDLY FRAMEWORK PROJECT – ENGAGING WITH VETERANS PANEL**  
**Host: Marcus Appleton**, Past Master and Chair Assistance of Cookery, The Worshipful Company of Cooks London  
**Panel: Brian Preston**, Head of Catering, The Royal British Legion  
**Kathryn Glass**, National Programme Lead Veteran Friendly Framework Royal Star & Garter  
**Andy Cullum**, National IDDSI Craft Trainer, Avery Healthcare
- 14:45 **DIABETES IN OLDER PEOPLE**  
**Douglas Twenefour**, Head of Care, Diabetes UK
- 15:15 **REFRESHMENTS & EXHIBITION VIEWING**
- 15:45 **EXHIBITION CLOSE**
- 15:45 **BDA CARE HOME DIGEST – MENU PLANNING GUIDELINES**  
**Helen Ream**, Healthcare and Foodservice Dietitian, Compass Group UK&I  
**Allan Brazier**, National Treasurer, The NACC
- 16:15 **SUSTAINABILITY AT THE HEART OF CARE CATERING**  
**Host: Paul Anderson**, Chair, FEA  
**Panel: Andrew Stokes**, Service Manager, Fife Council  
**Tim Buckley**, Chief Executive Officer, Oyster Care  
**Aaron White**, Assistant Director of Corporate Services & Sustainability, Oakland Care
- 17:05 **CLOSING ADDRESS – Neel Radia**, National Chair
- 19:00 **NACC GALA DINNER & AWARDS DRINKS RECEPTION**
- 19:30 **NACC GALA DINNER & AWARDS 2024 AND NACC CARE CHEF OF THE YEAR PRIZE GIVING**

Please note: speakers, topics and times are subject to change.

# EIGHT Informative & thought-provoking presentations

## RECRUITMENT INTO CARE CATERING PANEL



**HOST: Amanda Scott,**  
*Chief Executive Officer, Forest Healthcare*



**Josh Hawker,**  
*Head of Operations, Able Care Homes*



**Dorothy Alexander,**  
*Apprenticeship Specialist, Anchor*



**Paul Mannering,** *National Hospitality and Culinary Lead, HIT Training*

Employee recruitment is still a challenge post COVID in the care sector. This panel will share ideas from members around what their organisations are doing to overcome these challenges.

## SUSTAINABILITY AT THE HEART OF CARE CATERING



**HOST: Paul Anderson,** *Chair, FEA*

**Andrew Stokes,** *Service Manager, Fife Council*

**Tim Buckley,** *Chief Executive Officer, Oyster Care*



**Aaron White,** *Assistant Director of Corporate Services & Sustainability, Oakland Care*

Sustainability and how it is implemented in care homes is a topic not going away any time soon. From food waste to energy conservation our panelist will share what they are doing in their care homes to be more sustainable for the future.



## BLOOD, SWEAT AND WHEELCHAIRS



**Aaron Phipps MBE,**  
*Paralympic Champion*

Aaron Phipps MBE is a gold medal winning Paralympic champion. He plays the brutal, only full-contact disability sport, Wheelchair Rugby.

In 2016 he became the first person in the world to scale Kilimanjaro on his hands and knees.

He has been voted in the top 100 most influential people in the UK with a disability.

Aaron will share his personal story oozing with grit and determination.

## IS YOUR HOSPITALITY ORGANISATION READY TO LEVERAGE THE POWER OF GEN Z?



**Will Gennard,**  
*Managing Director, Talent Hive*

Will will discuss one of the major challenges about to hit the hospitality and catering sector – Gen Z, our future workforce!

continued...

## VETERAN FRIENDLY FRAMEWORK PROJECT – ENGAGING WITH VETERANS PANEL



**HOST: Marcus Appleton**, Past Master and Chair Assistance of Cookery, The Worshipful Company of Cooks London



**Brian Preston**, Head of Catering, The Royal British Legion

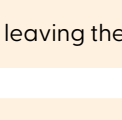


**Kathryn Glass**, National Programme Lead Veteran Friendly Framework, Royal Star & Garter



**Andy Cullum**, National IDDSI Craft Trainer, Avery Healthcare

An introduction to the new Veterans Friendly Framework, helping care providers offer appropriate support for the thousands of veterans living in care homes across England.



We will then follow on with a panel discussion on not only catering for veterans in the care sector, but also how to attract talent from those

leaving the armed forces and into civilian employment.

## BDA CARE HOME DIGEST – MENU PLANNING GUIDELINES



**Helen Ream**, Healthcare and Foodservice Dietitian, Compass Group UK & Ireland



**Allan Brazier**, National Treasurer, The NACC

In June, The British Dietetic Association launched its 'Care Home Digest' in collaboration with the NACC. This is the first ever freely available, national food-based guidance designed to support care home chefs to understand how to meet older adult residents nutritional needs using food. Helen

and Allan will introduce the document with particular focus on the menu planning guidelines in chapter 3.

## DIABETES IN OLDER PEOPLE



**Douglas Twenefour**, Head of Care, Diabetes UK

Douglas will discuss the rise of diabetes in the elderly, and what care we can offer while considering their unique needs.

## THE FUTURE OF CARE



**Andrew Archer**, Managing Director, Dewberry Redpoint

Public Sector Catering is one of the most under researched and undervalued industries in the UK. Over 2.6bn meals are served every year in care homes, schools, hospitals, universities, prisons, etc.

Public Sector Catering invested heavily at the end of 2023 to be able to provide the industry with some comprehensive data and to look at how the sector is likely to develop over the next 3-5 years. Andrew will share some of these findings and take a deeper dive into the data and trends that are likely to most effect the development of the care home sector.

For more information visit [www.thenacc.co.uk](http://www.thenacc.co.uk)

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# FOUR Educational and interactive workshops

Wednesday 2<sup>nd</sup> October

## 1 HEALTHY SUSTAINABLE DIETS – CONSIDERATIONS FOR CARE CATERING



**Tess Warnes**, Registered Dietitian

**Mike Meek**, Procurement & Sustainability Director, allmanhall



This workshop will focus on what healthy sustainable diets are, why they are so important and how care catering can align to these principles without incurring increases to already challenging catering budgets.

## 2 JOURNEY THROUGH THE INTERACTIVE CARE HOME EXPLORING NUTRITIONAL SUPPORT AND CUTLERY FREE IDEAS WITH A RETRO TWIST



**Emily Butler**, Customer Marketing Manager, Bidfood

**Wayne Wright**, Culinary Development Chef, Bidfood



**Samantha Mollart**, Nutrition & Allergen Manager, Bidfood

This workshop will take you on a journey exploring Bidfood's interactive care home, taking you room by room where you'll be able to hear directly from their nutrition, marketing, and chef specialists gathering inspiration and support, while discovering innovative and retro cutlery-free ideas.



Thursday 3<sup>rd</sup> October

## 3 CARE CATERING AND THE SINGLE ASSESSMENT FRAMEWORK – TOOLS & TIPS



**Sophie Murray**, Governance and regulation Manager, Harbour Healthcare

**Charlotte Rudge**, Interim Deputy Director, CQC



This workshop will enable you to understand the Framework in context of Regulation 14, meeting nutritional needs, also encompassing other linked regulations. This workshop is intended to provide you with a good understanding of what CQC will be looking

for and which tools may help you to meet this law and in turn, provide a responsive service to residents.

## 4 WHAT TO DO WHEN A PERSON LIVING WITH DEMENTIA CHOOSES NOT TO EAT



**Jo Bonser**, Dementia Mealtime Specialist, Dignified Dining

The aim of this interactive and engaging workshop will allow you to take away new learnings on overcoming eating behaviours for the people you support which will improve their nutritional

intake, overall wellbeing and quality of life.

And, you will be able to implement these tips in your care service from the next day!

By immersing yourself in role play and other exercises you will gain greater understanding of the 30 plus reasons why the people you support may not be eating, learn new strategies and ways to overcome these challenges, improving your skills and confidence in supporting those living with dementia at mealtimes and reducing food waste at the same time.

# Chef training demonstrations

Hear from experts in their field discuss their top tips and tricks that you can take back into your kitchen

## 1 HINTS AND TIPS ON HOW TO REDUCE FOOD WASTE – SAVING MONEY AND THE ENVIRONMENT!



**Jamie Clews**  
Key Account Manager,  
Metcalfe Catering  
Equipment Ltd

Jamie will discuss the issues around food

waste and looking at ways we can reduce our impact on the environment, food costs and how to respect the ingredients. We throw away over 30% of the food we buy in so let's do our bit and reduce this one ingredient at a time.

## 3 PURCHASING – EVERYTHING YOU WANTED TO KNOW FROM A CHEF'S PERSPECTIVE



**Chris Dean**, Director of  
Procurement Optimisation,  
Procurement for Care Ltd



**Nick Dutton**  
Operations Manager,  
Primrose Bank Care Home

**Nick Vadis**, Culinary Director,  
Compass Group UK&I



This expert panel will discuss how care catering purchasing differs between independent, groups and contract caterers. Comparing

flexibility versus economies of scale, how training and labour shortages effects buying decisions and what the future landscape holds with chefs and the produce they use.

## 2 MAXIMISE FLAVOUR AND MINIMISE COST BY WORKING WITH CHEAPER CUTS OF MEAT



**Steve Munkley**  
Head Judge, NACC  
Care Chef of the Year

Steve will share his ideas of using meats that aren't always

chefs top picks for alternative dishes to use in your care provisions.

Get inspired and find out ways to get creative with alternative meats available to you.

## 4 NUTRITION FOR CARE CHEFS



**Alison Smith**  
Prescribing Support  
Consultant Dietitian



**Sophie Murray**  
Governance and  
Regulation Manager,  
Harbour Healthcare



**Aaron Watson**  
NACC Care Chef of the  
Year 2021

An Introduction to the Care Home Digest food based standards for care home caterers and how this evidence based resource may differ from previous guidance provided by different sources.

## 5 NACC CARE CHEF OF THE YEAR 2023 – TOP TIPS AND LIFE AS A CHEF IN CARE



**Brian Preston**  
Head of  
Catering,  
The Royal  
British Legion

Brian started in the catering business aged 14 in his local fish and chip shop on work experience from school.

Fast forward to when he joined the Army Catering Corps at age 16, Brian's last posting in the forces was as chef to the Governor general and Keeper of the Keys at HM Tower of London, where he catered for visiting dignitaries, ambassadors and royalty.

Leaving the forces in 1989, he started his own patisserie business and 23 years later, sold the business after having a new hip and knee. After which, he was looking for a new challenge.

Brian joined the care industry in 2013 as agency at the Royal British Legion in Ripon North Yorkshire and has now been catering manager for the last eight years.

Uncover Brian's story of becoming a care chef, which lead him onto winning the NACC Care Chef of the Year Competition in 2023. Brian will also share his top hints and tips as a care chef.

For more information visit [www.thenacc.co.uk](http://www.thenacc.co.uk)



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@NACCCaterCare #NACC2024

Thursday 3<sup>rd</sup> October

## Inspiring cookery demonstrations

Watch our amazing culinary demonstrations, and gain ideas and inspiration to take back to your kitchens



### HYDRATION – KEEP CALM & STAY HYDRATED

**Simon Lawrence**, Director of Culinary and Hospitality, Avery Healthcare

**Greg Simmonds**, Senior Regional Culinary and Hospitality Manager, Avery Healthcare

In this cookery demonstration, Simon and Greg will explore and discuss the importance and benefits of good hydration.



### NACC CARE CHEF OF THE YEAR WINNER WITH UNILEVER FOOD SOLUTIONS

**Brian Preston**, Head of Catering, The Royal British Legion

**James Birch**, Development Chef, Unilever Food Solutions

Get up close and personal with the 2023 winning dishes prepared by Brian Preston, our 2023 Care Chef of the Year Winner.

Brian will show you how he prepares his chicken paupiettes with black pudding and apricots along with his toffee apple pudding with cinnamon ice cream.

He will be joined with James Birch from Unilever Food Solutions as they discuss his journey as winner of this prestigious competition and what he's been up to over the past year.





# EIGHT Meet the buyer appointments

Your opportunity to choose a selection of suppliers you would like to meet on a one-to-one basis – just like speed dating! These sessions are always popular with both our delegates and exhibitors.



**NB:** for packages including Wednesday day booked after the 9<sup>th</sup> September, you may not receive a full meet the buyer itinerary due to limited spaces with exhibitors. If you are a supplier booked as a delegate, unfortunately you will be unable to participate in the meet the buyer sessions.

## Numerous networking opportunities where you can exchange ideas with like-minded colleagues

### Wednesday

- Meet the buyer one-to-one meetings
- Refreshment breaks & lunch
- Dedicated exhibition viewing times
- NACC Annual General Meeting
- Networking Themed Dinner – Viva Las Vegas



### Thursday

- Refreshment breaks & lunch
- Dedicated exhibition viewing times
- NACC Gala Dinner, Awards and Care Chef of the Year Prize Giving Evening



For more information visit [www.thenacc.co.uk](http://www.thenacc.co.uk)



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# Delegate Booking Form 2<sup>nd</sup> – 3<sup>rd</sup> October 2024

MEMBER RATES (PER PERSON)	RATE	TOTAL
<p><b>2 night residential package</b>, includes training forum, meet the buyer*, accommodation and networking evening on Wednesday, training forum, accommodation and awards dinner on Thursday. All refreshments, breakfast, lunch &amp; dinner included.</p> <p><i>*For all delegates booking the 2 night residential package you are agreeing to participate in the meet the buyer session on the Wednesday afternoon.</i></p> <p><i>Non-attendance will incur a £100 booking fee.</i></p> <p><i>If you are a supplier booking a delegate package, you will be unable to take part in meet the buyer.</i></p>	£555.00	
<p><b>1 night residential package (Wed)</b> includes training forum, meet the buyer, accommodation and networking evening on Wednesday. Depart Thursday morning, prior to training forum commencing. All refreshments, breakfast, lunch &amp; dinner included.</p>	£399.00	
<p><b>1 night residential package (Thurs)</b> includes training forum, accommodation and awards dinner on Thursday. All refreshments, breakfast, lunch &amp; dinner included.</p>	£455.00	
<p><b>Gala Dinner with Accommodation (B&amp;B) (Thursday)</b></p>	£270.00	
<p><b>Day delegate (Wednesday)</b> includes training forum, meet the buyer, workshops, cooking demonstrations and expert speakers. All refreshments and lunch included.</p>	£215.00	
<p><b>Day delegate (Thursday)</b> includes training forum, workshops, cooking demonstrations and expert speakers. All refreshments and lunch included.</p>	£215.00	

NON-MEMBER RATES (PER PERSON)	RATE	TOTAL
<p><b>2 night residential package</b>, includes training forum, meet the buyer*, accommodation and networking evening on Wednesday, training forum, accommodation and awards dinner on Thursday. All refreshments, breakfast, lunch &amp; dinner included.</p> <p>Why not save £145 and enjoy member rates for the event for only £80+VAT</p> <p><i>*For all delegates booking the early bird 2 night residential package you are agreeing to participate in the meet the buyer session on the Wednesday afternoon.</i></p> <p><i>Non-attendance will incur a £100 booking fee.</i></p> <p><i>If you are a supplier booking a delegate package, you will be unable to take part in meet the buyer.</i></p>	£700.00	
<p><b>1 night residential package (Wed)</b> includes training forum, meet the buyer, accommodation and networking evening on Wednesday. All refreshments, breakfast, lunch &amp; dinner included.</p> <p>Depart Thursday morning, prior to training forum commencing.</p>	£499.00	
<p><b>1 night residential package (Thurs)</b> includes training forum, accommodation and awards dinner on Thursday. All refreshments, breakfast, lunch &amp; dinner included.</p>	£555.00	
<p><b>Gala Dinner with Accommodation (B&amp;B) (Thursday)</b></p>	£270.00	
<p><b>Day delegate (Wednesday)</b> includes training forum, meet the buyer, workshops, cooking demonstrations and expert speakers. All refreshments and lunch included.</p>	£315.00	
<p><b>Day delegate (Thursday)</b> includes training forum, workshops, cooking demonstrations and expert speakers. All refreshments and lunch included.</p>	£315.00	

If you would like to share a room, please tick the box

Please return the completed registration form to:  
**callie@mcculloughmoore.co.uk**

Or post to: **NACC Training & Development Forum 2024**  
 (c/o McCullough Moore), S01-03 Milnwood House,  
 13 North Parade, Horsham, West Sussex RH12 2BT

For details of membership please visit: **www.thenacc.co.uk**

Subtotal		
VAT		
Total		

Please complete in **BLOCK CAPITALS** using one form per person

Delegate Name: \_\_\_\_\_

Job Title: \_\_\_\_\_

Company/Authority Name: \_\_\_\_\_

Company/Authority Address for Correspondence: \_\_\_\_\_

Postcode: \_\_\_\_\_

Tel (Day): \_\_\_\_\_

Email: \_\_\_\_\_

(required for correspondence)

Member:  Non-Member:  (please tick one)

Membership Number: \_\_\_\_\_

Please state special dietary requirements: \_\_\_\_\_

If sharing a room with a colleague, please state colleagues name and Authority/Company: \_\_\_\_\_

## PAYMENT INSTRUCTIONS

Full payment must accompany your booking form unless a purchase order number is given

Please invoice and quote purchase order number:

Accounts contact name: \_\_\_\_\_

Accounts email: \_\_\_\_\_

My cheque is enclosed please send a receipt

Cheques payable to **McCullough Moore Ltd**

Please send me a payment link to pay via card

Please note a 1.6% handling fee will be added to the net cost on ANY card transaction.

**PAYMENT TERMS** Payment terms are 15 days from date of invoice & must be paid to **McCullough Moore's** bank, details will be provided on the invoice. Please do not pay the NACC directly. All delegate fees must be paid in full prior to the event.

**BOOKING TERMS AND CONDITIONS:** Up until 31<sup>st</sup> July 2024 all cancellations will incur an administration fee of £25 + VAT. No refunds will be made after 31<sup>st</sup> July 2024 although substitutions can be made at anytime. Any changes to accommodation bookings must be made in writing. Residential packages include bed, breakfast, lunch and dinner. Delegates are personally responsible for settling accounts for telephone, newspapers and other personal expenses before leaving the hotel.

In the event that suppliers choose to attend the event as a delegate, they are not permitted to solicit business. This expressly includes the showing and distribution of their products and interaction with delegates in any areas covered by the NACC Training & Development Forum.

The information you provide may be used for direct marketing purposes by us, and in particular your contact details will be given to the NACC Premier Partners. If you do not wish it to be used for such purposes, please email: **tash@mcculloughmoore.co.uk** to opt out.

GDPR The information you supply to us will be used to administer this event. We may also contact you in the future about NACC events. For further information on how your information is used please visit:

**www.thenacc.co.uk/file/2847-NACCWebsitePrivacyPolicyMarch2023.pdf**

If you do not wish to be contacted about future NACC Events, please tick this box