



Minutes of Management Committee Meeting held at Just Eat, London at 11am on Tuesday 11th June 2019.

Committee in attendance:

Richard Harrow, Freiburger
Phil Goodall, Stateside
Kathryn Thomason, Glanbia
Seth Gulliver, JustEat
James Faulkner, Leathams
Eddie Grimes, Surgital

Secretariat:

Jim Winship
Sam Day

Apologies:

Geoff Parsons, Basilico (Chairman)
Alan Ribakovs, Whitworths
Maurice Abboudi, Consultant
Julie Sloan, Dawn Farms
Richard Norman, Jestic
Keith Griffiths, Pizza Hut (Vice-Chairman)
Phillip Quinn, Papa Johns

Minutes of the last meeting

These were approved.

Immigration

The meeting discussed the shortages which are particularly affecting the foodservice sector. Although a new report by the Migration Advisory Committee has accepted that there are 'significant issues' with the recruitment of 'good quality' chefs they are continuing to argue that low-skilled shortages should be addressed through schemes such as the Youth Mobility Scheme which allows 19-32 year olds to gain work experience in the UK but they have to leave at the end of the period. They are also rigidly sticking to minimum pay at £29,570.

The argument they put forward is that immigration is itself causing the shortages as the more migrants entering the UK, the more demand there is for goods/services which requires more people.

World Skills

It was suggested that the Association might co-ordinate a stand at the World Skills exhibition which takes place at the NEC, Birmingham from 21st to 23rd November. In order to attend the Association would need the support of 4 or 5 national businesses as the costs are likely to be around £20,000. The Association to explore interest among some brands.

Brexit

The meeting briefly discussed Brexit and the consequences of delaying the outcome until at least the end of October.

Allergens

Jim Winship reported that he had written to the Food Standards Agency Board following their decision to support full labelling of products packaged for direct sale. In the letter he had expressed concern that they were ignoring the food safety risks in reaching that decision, particularly in relation to smaller businesses.

In response to the letter the Chair of the Board, while ignoring the issue of risk, reported that 73% of the responses they had received supported full ingredient labelling. She further said that, while they understood that there would be cost implications, businesses should be able to easily identify allergens from supplier labelling.

Furthermore, she invited him to join a new 'Industry Leaders Forum' which they plan to set up.

Since writing Jim reported that he had also had a meeting with officials from both Defra and the FSA to express concerns that the safety of consumers was being ignored. He was supported at the meeting by both the Craft Bakers Association and the British Retail Consortium.

The feedback from this meeting was very much that the option for full labelling will be supported by Ministers and that an announcement will be made formally in the summer (after the leadership election) with secondary legislation introduced in August/September with a transition period of probably two years.

There is also a suggestion that this may in future be extended to wider areas of the catering industry.

Jim Winship has agreed to work the BRC to draft a definition of products packaged for direct sale.

Calories

Given the likelihood of allergen labelling being required, it looks increasingly likely that calorie declarations on all foodservice products will become mandatory in the near future. Work is already being done by Defra and the Department of Health with a view to this. Foodservice businesses are likely to be allowed to give 'typical' figures but will need to be able to show how they have calculated this.

The Association – and others – are arguing that if this is to happen the Government will need to provide a simple on-line calculator for small businesses to use.

Jim Winship also reported that he continued to maintain contact with Department of Health officials over proposals for showing calories on packs as part of a strategy to encourage consumers to eat healthier foods. From feedback it appears that this is still on the table but nothing is likely to happen until labelling is reviewed after Brexit.

Salt Targets

Jim Winship reported that new targets are expected to be set for salt regardless of whether sectors have met the previous targets or not.

Flour Dust Guidance

The meeting was informed that the Association has launched new guidance on managing flour dust, which can cause respiratory and skin health issues. The guidance is now available on the PAPA website.

Promotional Bans

Proposals for a ban on promotions from the Regulatory Policy Committee appear to be gaining some traction.

Environment and Packaging Waste

The meeting briefly discussed food and packaging waste, including the increasing cost of commercial waste.

The meeting took the view that there is likely to be increasing pressure to deal with food and packaging waste.

It was suggested that members should look at the campaign 'Step up to the Plate'.

Awards

Committee members were asked to consider nominations for the Industry Award, which is an optional award given to a business or individual who has made an exceptional contribution to the industry.

Members were also asked to consider charities that the Association might support. One suggestion was the Phoenix Project which provides food for hungry children in the UK and which is supported by the European Pizza & Pasta Show.

This year the awards will take place on the mid-evening of the show for the first time.

It was agreed that the proposed Young Ambassador award should be delayed to 2020.

European Pizza & Pasta Show

The meeting heard that the show has developed a strong programme of speakers and is attracting visitors from across the globe, with increasing numbers expected this year from the USA.

Brexit is causing concern and there is some caution amongst overseas exhibitors over accessing the UK market if Britain leaves without a deal. However, the show is already well supported.

There is a potential issue with the venue for 2020 due to redevelopment of Olympia exhibition halls but the organisers have been assured that they will be able to continue at Olympia. However, as a precaution they have secured a provisional tenancy at Excel.

Food Standard Agency Review of Hygiene Ratings

Seth Gulliver reported that the Food Standards Agency has issued a review of the Food Hygiene Rating Scheme – see link [Link](#)

Next Meeting

The next meeting will take place on 9th October 2019. Venue to be confirmed.