



APSE Facilities, Catering and Cleaning Management Seminar 2022

The future of Soft Facilities Management: A seminar for Local Council Catering and Cleaning Services



3 – 4 March 2022

The Nottingham Belfry, Mellors Way, Off Woodhouse Way, Nottingham, NG8 6PY

Programme

Day One: 3 March

10:00 Registration and Exhibition viewing

10:30 **Welcome by the Chair:**
Councillor Shelley Powell

Opening address:

Cllr Dave Trimble, Mayor of Nottingham

Session One

Challenges and opportunities in FM, Catering and cleaning

- The local government context
- Key findings of the APSE State of the Market surveys for catering and cleaning
- Building for a sustainable future

Mo Baines, Deputy Chief Executive, APSE

Catering for Climate Change: From Evidence to Action

- Carbon footprints of public catering services – what do we know?
- Reducing emissions and path to net zero
- Carbon measurement tool for catering managers

Angela Tregear, University of Edinburgh Business School

Audience question and answer session

11:45 Coffee and Exhibition Viewing

12:15 **Session Two**

Minimising the impact of cleaning products on our environment

- How do you judge whether a product has a high or low impact?
- As well as the products themselves, what else should you consider for sustainability?
- Future focus

Vikki Morris, Environmental Manager, Evans Vanodine International plc, APSE Approved Partner

Overcoming the challenges of special diets, lifestyle diets and Natasha's Law

- What are the challenges presented by special diets?
- Developing a strategy to cater for the needs of varied diets
- Ensuring ongoing compliance with Natasha's Law

Jacque McPeak, Food Allergen Specialist and former Head of Catering at Manchester Metropolitan University

Audience question and answer session

13:15 Lunch and Exhibition Viewing

14:15 **Session Three**

Building Cleaning in a post COVID-19 world

- The impact of COVID-19 on the cleaning sector
- Establishing an All-Party Parliamentary Group for cleaning
- Apprenticeships and building for the future

Simon Hollingbery, Company Secretary, British Cleaning Council

The association between meal choices and mental wellbeing in schoolchildren.

- Mental health issues and the prevalence of low mental wellbeing is increasing in children.
- An overview of fruit and vegetable consumption and meal choices in school children in Norfolk
- Key findings and mental wellbeing scores.

Dr Richard Hayhoe, Senior Lecturer in Public Health, School of Allied Health

Audience question and answer session

15:00 Coffee and Exhibition Viewing

15:30 **Session Four**

Parliamentary briefing

- Championing School Food through the All-Party Parliamentary Group on School Food
- An outline of the challenges for Public Health
- What steps must Government take in the future

Sharon Hodgson MP, Chair of the APPG for School Food

The changing workplace and challenges in FM

- Reducing occupied spaces and what this may mean for the demand for services within workplace and FM
- The opportunities for Workplace and Facilities professionals to take the lead and enable the new ways of working that far outweigh the negatives.
- The powerful influence of the profession as the established agents of change.

Peter Brogan, Head Of Research and Insight, Institute of Workplace and Facilities Management

Audience question and answer session

16:30 Day One Close

Evening Programme

APSE FM catering and cleaning management charity dinner featuring the APPG Excellence in School Food Awards and APSE Innovation in Soft FM Awards

19:00 Pre-dinner Welcome

19:30 Annual charity dinner and awards evening

Day Two: 4 March

10:00 Registration Morning Briefing

What do secondary school aged children think about school meals?

- The research methodology
- Key findings of the research
- A summary of what children in Scotland really think!

Professor John McKendrick, Scottish Poverty and Inequality Research Unit, Glasgow Caledonian University

APSE Research Launch – More than just a service

The wider values that local authority catering has been overshadowed for years by the expectation that in a service context catering will be commercially viable.

This research highlights;

- The far-reaching value that local authority catering services has on strategies local and national strategies
- Examines the positive impact on the local communities through the pay and conditions.
- Comparison of the differing policies across the UK

Wickie Hacking, Principal Advisor, APSE

Audience question and answer session

11:30 Close of seminar with refreshments and networking opportunities



Seminar Objectives

About the Seminar

Change within local authority FM, catering and cleaning services is a constant and organisations are continually adapting and innovating to remain competitive and commercially successful in a fragmented marketplace. Whilst the wholesale move to Academy schools is no longer Government policy, the relationship with schools will necessarily move to a contractual one and in-house teams must ensure that their commercial and tendering skills meet the challenge. At the same time, Councils continue to seek budget savings and FM is increasingly the beneficiary of this strategy as ever more services are bundled within the FM umbrella. School food policy across UK is increasingly divergent, reflecting the priorities of the devolved governments and funding for Universal Infant Free School Meals and Breakfasts is not protected and therefore uncertain into the future. Opportunities to add value to the core service, thorough links to the curriculum and public health should be seized and built into the package of services offered.

This seminar brings together speakers from facilities management, catering and cleaning and the organisations that impact on them to chart the future and highlight some of the many challenges facing service providers. The two days are crafted to give delegates the opportunity to refresh their knowledge, learn new skills and give practical advice on implementing some exciting new ideas back in the workplace.

Who should attend?

This unique seminar is designed to give service directors, managers, elected members and trade union representatives in the service areas of catering, cleaning, facilities management the opportunity to gain knowledge from experts in the sectors and to discuss strategic and policy issues with colleagues.

Venue

The Nottingham Belfry
Mellors Way
Off Woodhouse Way
Nottingham
NG8 6PY

The Nottingham Belfry is a contemporary, warm and stylish four star hotel located on the edge of the Nottingham making it easily accessible. Just a mile from J26 of the M1, 15 miles from East Midlands Airport and just 5 miles from the city centre. The Hotel can be reached in under an hour from Sheffield, Derby and Leicester

The hotel also offers 250 complementary car parking spaces and comes with an electric car charging point.

Booking information

Delegate Packages Exclusive of VAT

What's included?

The delegate fee covers attendance, delegates' documentation, lunches and light refreshments and dinner on the evening of 3 March.

APSE member delegate fee: **£249 + VAT**

Non member delegates fee: **£390 + VAT**

Commercial delegates: **£459 + VAT**

Accommodation Available on a 'first-come, first-served' basis

Option A: 1 night accommodation
Date: 2 March 2022 **Cost(B&B) £94***

Option B: 1 night accommodation
Date: 3 March 2022 **Cost(B&B) £80***

Option C: 2 nights accommodation
Dates: 2-3 March 2022 **Cost(B&B) £174***

**APSE will invoice delegates for the accommodation cost at the appropriate rate. All the above rates are exclusive of VAT. All extras must be paid directly to the hotel on departure.*

Click [here](#) to reserve your place on this event

CANCELLATION & REFUND POLICY: Reservation is a contract. Substitution of delegates is acceptable any time in writing by email to mbutterworth@apse.org.uk. Cancellations must be made in writing at least 10 working days before the event, and will incur a 20% administration fee. No refunds can be given for cancellations received less than 10 working days before the event or for nonattendance. In the unlikely event of cancellation by the organisers, liability will be restricted to the refund of fees paid. The organisers reserve the right to make changes to the programme, speakers or mode of delivery should this become necessary. If due to emergency action by UK Governments/Administrations or Public Agencies this event is postponed, for example for reasons of public health and safety, the organisers will transfer your booking to the replacement event or provide a credit voucher against a future event booking.