

# **NHS Supply Chain Chef's Academy** 2020 - Present

















## **Identifying a Gap**



1

No external forum for NHS chefs to improve knowledge and craft skills.

2

New, innovative recipes will mean a greater breadth in food offering.

3

Networking and sharing ideas will mean improved practices and a sense of pride.



Root Kitchen, Satay Noodle Salad









### **Our Goals**





- Create a new training platform bespoke for NHS chefs.
- Teach culinary skills through hands-on learning.
- Inspire through new recipes and analysis.
- Provide a platform to share best practice.
- Support and recognise achievements of NHS chefs.

Later picked up by the Hospital Food Review team and mentioned in the document.







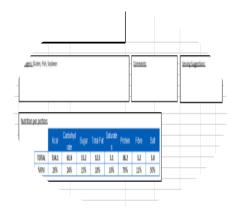


### What we Developed











Recipes

Recipe Sheet

**Nutritional** Information

Added Support.









### What we Developed



#### Length:

One day (approximately 9-4)

#### **Content:**

- Live demonstrations
- Hands-on cooking
- Expert speakers
- Networking opportunities.

#### **Joining you from NHS Supply Chain:**

- Our culinary specialists
- Either a nutritionist or dietitian.







Birmingham, March 2021









### The Right Environment









"The chef's academy is a great concept. The opportunity to work alongside colleagues from NHS Trusts, the private sector and supply chain is one that should not be missed."

Daniel Hoggett, The Robert Jones & Agnes Hunt Orthopaedic Hospital NHS Foundation Trust.









### **Open to All**

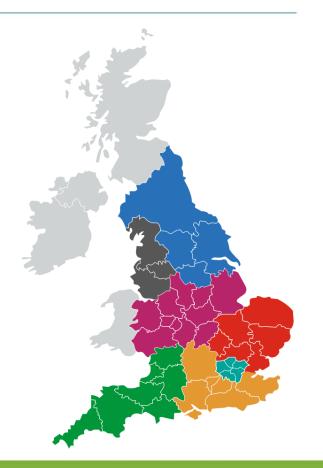


All spaces limited

Any NHS trust can attend

### To date:

- Over 100 attendees
- Championed by the industry
- Roughly 30 hospital sites using recipes learned at an event.











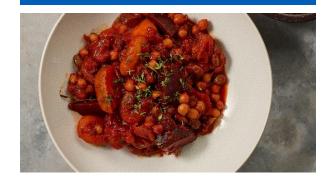
# **New Recipes**



200+ Recipes

60+ Vegetarian

40+ Vegan





















### **New Recipes**





Chef's Academy event, 24 May 2021.

### The positive change we want to support\*

98%

Sat. fat target <6g

91%

Below 600 kcal

**72%** 

Protein target >15g

98%

Sugar target <30g

\*based on current calculations











# **Training and Development**





A ttractI nvestR etain











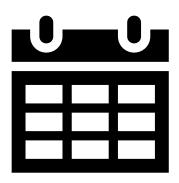




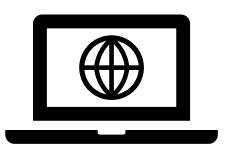


### The Future of the Chef's Academy





2022



**Events on our Website** 



More Recipes







### NHS Supply Chain

### The Future of the Chef's Academy





Phil Shelley, Senior Operational & Policy Manager – Soft FM, NHS England



"Thank you from every NHS caterer. What you've achieved, what you're going to achieve going forwards, and the support you're giving the chefs to enhance what they do for their patients and staff back in their trusts is absolutely amazing."

Andy Jones, Facilities Manager, Birmingham Women's And Children's NHS Foundation Trust









### **Get in touch**



www.supplychain.nhs.uk/categories /food

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