

WEDNESDAY 14TH OCTOBER

- 12:30 **REGISTRATION & NETWORKING LUNCH**
- 13:30 **MEET THE BUYER COMMENCES**
A series of meetings giving delegates the opportunity to source products and learn the latest solutions for their care catering service
- 15:00 **REFRESHMENT BREAK**
- 15:30 **MEET THE BUYER CONTINUES**
- 17:10 **NACC AGM**
- 19:30 **NACC CARE CHEF OF THE YEAR PRIZE GIVING CEREMONY & NETWORKING EVENING**

THURSDAY 15TH OCTOBER

- 08:30 **EXHIBITION OPEN**
- 09:00 **WELCOME**
Neel Radia, National Chair
- 09:10 **MEALS TO REMEMBER: CATERING, CARE AND COMPASSION IN OUR HOSPICES**
Toby Porter, Chief Executive, Hospice UK
- 09:30 **DIFFERENT MINDS AT THE TABLE: UNDERSTANDING NEURODIVERSITY IN CARE**
Suzi Payton, AuDHD Speaker, Comedian and Coach
- 10:10 **REFRESHMENTS & EXHIBITION VIEWING**
- 10:15 **COOKERY DEMONSTRATION**
THE VERSATILITY OF JIMJAMS IN CARE CATERING
Kevin Bath, Founder, JimJams
- 10:40 **A CANADIAN PERSPECTIVE ON CARE CATERING – WHAT CAN WE LEARN?**
Stacey Scaman, RD Director of New Developments and Special Projects, Seasons Care Dietitian Network
Twinkle Patel, RD RAC-CT Director of Quality, Nutrition and Food Service, Seasons Care Dietitian Network
- 11:10 **BEYOND THE ROTA: WHAT CARE TEAMS CARRY, AND WHAT LEADERS CAN DO ABOUT IT**
Sarah Restall, Culture and Wellbeing Consultant, Hello All Consulting
- 12:10 **MASTERCLASSES**

A PLANT-RICH FOOD THAT DELIVERS ON TASTE, NUTRITION & NET ZERO

Tanya Haffner, CEO, MyNutriWeb – Dietitian – Policy & Engagement Lead, The Plants First Healthcare Coalition

Amy Roach, UK Healthcare Manager, Greener by Default, Plants First Healthcare Coalition

Alex Jemison, Awards and Engagement Manager, Pro Veg UK

Jordan Bourzig, Chef, Pro Veg UK, Plants First Healthcare Coalition

B MANAGING BLOOD SUGARS IN CARE HOMES

Andrew Mussett, Hotel Services Manager, Care UK
Samuel Mort, Hotel Services Manager, Care UK

C BEYOND COMPLIANCE: NATASHA'S LAW AND THE FUTURE OF FOOD ALLERGY SAFETY

Nadim Ednan-Laperouse OBE, Founder, The Natasha Allergy Research Foundation

Tanya Ednan-Laperouse OBE, Founder, The Natasha Allergy Research Foundation

D WILD MEAT – FIELD TO FORK

Leon Challis-Davies, Culinary Director, Eat Wild

13:00 LUNCH & EXHIBITION VIEWING

13:10 COOKERY DEMONSTRATION FRESH PERSPECTIVE: REIMAGINING SALADS FOR IDDSI DINING

Ilona Tomza, NACC Care Chef of the Year 2025 / Development Chef-Innovation, Porthaven Care Homes
James Brown, Executive Chef, Unilever Food Solutions

13:45 COOKERY DEMONSTRATION 60 SECOND IDDSI SOLUTION & THE FORTIFIED HYDRATION BOOSTER

Richard Clark, Area Sales Manager, Robot Coupe UK

14:20 MASTERCLASSES (REPEAT)

A PLANT-RICH FOOD THAT DELIVERS ON TASTE, NUTRITION & NET ZERO

B MANAGING BLOOD SUGARS IN CARE HOMES

C BEYOND COMPLIANCE: NATASHA'S LAW AND THE FUTURE OF FOOD ALLERGY SAFETY

D WILD MEAT – FIELD TO FORK

15:15 REFRESHMENTS & EXHIBITION VIEWING

15:55 IF AI CAN'T FIND YOU, YOU DON'T EXIST: THE NEW REALITY FOR CARE PROVIDERS

Sachin Parmer, Founder & Creative Director, Graphic Kitchen

16:25 FROM ELITE SPORT TO EXCEPTIONAL CARE: BUILDING HIGH-PERFORMING TEAMS UNDER PRESSURE

Michael Caulfield, Performance Psychologist, English Premier League Football Team Brentford FC

17:10 CLOSING ADDRESS

Neel Radia, National Chair

19:00 NACC AWARDS DINNER DRINKS RECEPTION

19:30 NACC GALA DINNER & AWARDS 2026

