

# Local Groups' Weekend 2017, Hawes

## Friday Evening Table sessions

### Key Notes from Event Catering and Food Hygiene session

Lynne Harness, Catering Manager for the weekend, led the discussion, which focussed primarily on key challenge events and the annual 100.

Lynne has a Basic Food Hygiene Certificate following a course which was paid for by the local Mountain Rescue Service for which she volunteers

- It was suggested, though not required, that for major events the person in charge of the catering team should have a basic Food Hygiene Certificate
- The catering team at any event should be able to evidence food contents if asked
- There are difficulties in catering for all special dietary needs. Consider offering catering to a limited number of special requirements depending on circumstances. Other needs to self-provide and have their own food fully labelled packages transported to checkpoints
- On the NYM 100 someone was in charge of special dietary needs.
- There appeared to be some difficulty in passing information about entrants' special dietary needs on to the catering team due to data protection and it would be helpful if this can be addressed on the application form in future.
- Some discussion about the option for entrants to provide their own food at a discounted rate where appropriate – though it was pointed out that administering this would not necessarily be cheaper
- Checkpoint menus are important so that people know what to expect
- Clearly label and store special requirements food in different coloured bags for safety and ease of identification. Should there be a policy around this?
- Provide a lockable fridge for storage of special requirements food
- Need a standard LDWA Catering Risk Assessment form for people to use. A standard one can be tailored for the event, time of year, venue, etc instead of everyone needing to spend 2-3 hours developing one from scratch. (examples were available to see and will be circulated with the delegate pack) Chris Pitt offered to circulate the Dorset 100 risk assessment.
- Hand sanitizers at the entrance to checkpoints
- Write everything down – this may seem like documenting common sense, but it may be invaluable when someone is asked to provide evidence in the event of an incident
- Source from reputable suppliers
- Worth spending money on First Aid and Food Hygiene Certificates – perhaps nominate 1 or 2 people per group
- Need Good Practice Guides – one for where there is a certificated person in charge of the event catering and another for when there is not. Perhaps in the form of checklists
- Timing of communications is important,. These need to be in advance of the event so if necessary appropriate actions can be taken. No point in only getting notice of something at the start of an event.
- Need to have clear rules on dogs at checkpoints and around any food.