

THE CLOSE



Chefs Club

We at The Close Care Home have been asked by OCC if we could host and arrange a chef's club, run by Care Chefs for Care Chefs in Oxfordshire.

The main purpose of the club is the sharing of information but will also be based around food demonstrations, updates in the care industry by suppliers, Chefs and anyone with anything to say purely for the benefit of chefs to improve the catering given to the people in our care.

The meetings will be every other month but the subjects covered or type of meeting will be set by the majority at the end of each meeting, it could be practical demonstrations, supplier presentations, just an open forum meeting to talk about issues or new ideas. The table is open, if you need help or advice on any area or if you have been making great progress in an area and want to share that's what it's all about.

One of the biggest changes and improvements in care catering in the last 30 years is the introduction of IDDSI or (International Dysphagia Diet Standardisation Initiative) so we thought to kick things off we could use that as a starting point and go from there.

Some of you will know what this is, others may not, some of you may have fantastic ideas to share about this and others may want to get started on this. The one thing we all know is it needs to be started by the end of April, CQC inspections will be based upon this for catering.

The good news is **its free**, all you have to do is come along.

The first session will be at The Close Care Home, Burcot, OX14 3DP on Wednesday 24th April @ 3pm, please let me know if your planning on coming by dropping me an email or calling the home to let us know you are coming on 01865 407343 or richard.edwards@theclosecarehome.co.uk