



## **Q Guild Scottish Region Meeting**

Q Guild Office, Perth

Monday 13th March 2017 at 3.00pm

Chair: John Davidson

Present: Linda Lawson, Graham Lawson, Stewart Collins, Steven Cusack, James Patrick, Ian Jack, Drew McKenzie, Angela Docherty, Tom Rodgers, Danny Upson (Dalziel Ltd.), Douglas Scott (Minutes).

Apologies for absence: Duncan Fraser, Alan Kennedy, Nigel Ovens, Tom Grierson, Graeme Johnston, Gordon Newlands (Guild manager).

The Scottish region BBQ heat was held first and this was followed by a presentation by Danny Upson.

Results of the BBQ heats were announced, the category winners were:-

Pork Sausage: House of Bruar

Sirloin Steak: House of Bruar

Beefburger: S Collins & Son

Speciality Sausage: Tom Rodgers

Speciality Burger: Robert Alexander

Barbecue Product: Patricks of Cameron

PR would be arranged but it was agreed that this would be more relevant in mid April.

### **Dalziel Presentation**

DU gave a presentation on Smiths products majoring on Eicker brand of knives, Zoetelief bespoke clothing, display trays, machinery. Of particular interest was the Enterpac skin wrap machine. He also gave a run down on what the competition (supermarkets and convenience stores) was doing.

He highlighted McGees involvement with counters in ASDA stores.

Consumer trends - more people eating on their own. Convenience, no longer than 30 minutes to the table, health, cooking from scratch.

DU stressed that Dalziel aim to inspire butchers and recognised that anything they can do to help butchers helps Dalziel too.

### **Smithfield Awards**

JD asked for ideas for personalities to present the Smithfield Awards in 2018.

### **Executive Council Update**

News on standards: it has been agreed by the Executive Council that all members would have to maintain four or five stars, (pass in Scotland). If a shop drops below the rating required then the business would need to be re-inspected by the local authority within four months and would have their membership temporarily suspended pending the re-inspection. Failure to achieve this would result in the business being referred to the TAC under code to decide course of action.

*a Masterclass in Meat...*

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New Q Guild standards had been drawn up but the feeling was that hygiene entry level should be to EHO standards. The entry level quality standards would be assessed by the Guild manager on a visit to prospective members and current members would get a scheduled visit from the Guild manager.

A new Members Manual would be sent out to members in due course addressing all the requirements of membership.

Only three members present at the meeting had so far accessed the Back Office side of the Guild website. Some concern was expressed about capability to delete uploaded pictures.

A new PR company has been appointed by the Guild to replace Robin Moule. Jessica Sneddon from Charlotte & Joseph had written introducing herself to all members.

Date of next meeting: Monday 5th June 2017

Meeting closed at 6.40pm

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