

A snapshot of notes from the Discussion Carousel

Ideas/suggestions on topics for next year's event

- Legal Responsibilities
- Funding
- Basic Hygiene
- Entertainments Licence



Changes you would make to next years meeting

- Hand outs to take away
- One in the East and one in the West
- Keep an evening and daytime meeting
- Maybe make it 2.5 hours long



Challenges faced in running a hall

- Policing events
- Thinking of new events to encourage people to attend
- New volunteers & volunteer 'overload'
- Community Schools and upkeep of halls

Sharing ideas and good practice

- Good willing volunteer, essential to all halls
- Committee t-shirts with logo on it
- Keep a list of folk willing to help at events but not necessarily on the committee
- Good teamwork

Thank you

Thank you to everyone who attended the events and made them such a success. We were delighted to see representatives attending from so many community halls. We will also take on board all your feedback for planning future annual halls events.

Thank you also to all of the presenters who came along to the events., and Burray Community Association for being great hosts and providing us all with delicious homebakes.

If you would like any further information on this event then please contact Cheryl Rafferty, CLD

cheryl.rafferty@orkney.gov.uk or Edwina Lloyd, VAO Edwina.lloyd@vaorkney.org.uk



Orkney's Annual Halls Event Report 2017

This event is run jointly by Voluntary Action Orkney, in partnership with Orkney Island Council's Community Learning and Development Sector.

This year's Annual Halls Events took place in Burray Community Hall during the week of 4th September 2017.

This event; organised by Community Learning and Development (CLD) and Voluntary Action Orkney (VAO), is now in its 16th year and is a very popular event for the dedicated volunteers who run halls and community centres / schools across the county.

This year we doubled the amount of committee members attending with 33 people attending from 18 different halls; by holding the event twice during the week, on both an evening and a weekend to make it more accessible to more volunteers from across Orkney.

Topics covered during the sessions included a presentation from OIC's Environmental Health Officer, David Brown, a presentation on diet from Lindsey Kolthammer - NHS dietician, and a short presentation from Tanya McGill / Liam McArthur MSP on the potential for Community Hall usage during the proposed Island Games in 2023.

The event is an opportunity for volunteers to network, whilst receiving lots of useful information on a range of topics affecting them. Each year those in attendance decide on what topic they think would be useful to discuss at the next event, and therefore all those who have attended this in the past see this event as very worthwhile, as well as social.



Jon Humphreys – Emergency Planning OIC

Jon is part of the Emergency Planning group that looks at planning for those, hoped for never to be needed, occasions where emergency planning would be necessary. Very topical at this time of Hurricanes and flooding disasters worldwide!

Many folk in an emergency would use their own resources to look at solutions to their plight, however, there may be many that can't or don't have this option and particularly in large scale emergencies, the provision of rest centres is particularly important.

They have a large list of buildings that could be used in such circumstances and this list was brought along and displayed over two trestle tables! Attendees were asked if they would mind poring over the list and making sure that the contact details displayed were correct, if not, to correct them and if there were any missing Halls, buildings in their local area that could be contacted, then to add them, so that this list could be used in the future case of an emergency.

Tanya McGill / Liam McArthur MSP

Island Games 7th to 14th July 2023

Tanya came along on Wednesday evening and Liam on the Saturday afternoon to explain the situation.

An application to host the 20123 Island Games is about to be made and Orkney is the preferred bidder for those games. Learning from every other preceding island, Orkney needs to make sure that accommodation and transport requirements are addressed early on. It is estimated that as many as 2 ½ thousand folk are likely to make their way to Orkney in that week! This is where the Halls may be able to assist!

Some Halls have already indicated that they would be happy to host athletes, using the Hall as an accommodation base. This would be a financial arrangement, as would provision of breakfast and a packed lunch – where the Halls feel that they would be able to provide it. They do NOT want the Hall committee to feel overburdened at all and any provision would only be what the committee felt they could manage.

It is factored into the application that beds and bedding would be bought in by the Island Games committee and also provision of extra toilets and shower blocks where required. Transport to and from venues may be able to be arranged by Halls using local community transport – again all would be on a financial arrangement, so the event will NOT put Halls out of pocket at all. It is hoped that parishes may be able to adopt a team, so that that team would stay at the Hall and a connection built up between the local community and the sporting teams.

During the week, Harbours have already indicated that the diary will not be taking cruise liner bookings!

Please contact either Tanya or Liam for further information and to note Halls interest to assist.

Tanya.McGill@parliament.scot and
Liam.McArthur.msp@parliament.scot

Mind Your Head

Hannah Casey came along from NHS Orkney Public Health Team to speak about the Mental Health campaign “Mind Your Head”. Posters are available for community halls to display on their premises.

Lindsey Kolthammer – Dietician



Lindsey’s slot was after the break, where lovely home bakes, including scones, jam and cream were served – unfortunate as all those goodies were not a dietician’s friend!

However, Lindsey’s practical approach was aimed at treats being just that - treats - and that they don’t have to be every day, but once in a while is OK.

Portion sizes are important and she displayed a paper plate split into thirds, 1/3 vegetables, 1/3 protein and 1/3 carbohydrates. These are the average amounts that should be consumed at a meal to maintain weight. If weight loss is required, then the plate should be split in half and half a portion should be vegetables and the remaining half split equally between protein and carbohydrate.

Fat should be no bigger a portion size than your thumb nail, and should be spread on and spread off the food item. Spray oils for frying deliver a smaller portion of fat when shallow frying to aid a reduction in the use of fat when cooking.

The Zimbabwe Hand Jive <https://theafricanpotnutrition.com/2017/01/11/estimateafricanfoodportions/> also gives ideas for measuring out portion sizes using the two readily available measuring tools – your hands!

All in all, Halls cannot only be healthy in their servings, but also perhaps, more economical! Smaller portions are not necessarily a bad thing!

Draft Community Schools Updated

Operational Handbook

The Community School Handbook has recently been updated and is just awaiting to go through Council. One change to this is that School Catering will be introducing charges to kitchen bookings for groups using this on a commercial basis, and Anne Harrison, School Catering Manager came along on Wednesday evening to explain this. If Community School, Community Associations can have a look through the draft document, can they please direct any comments with regards to this to anne.harrison@orkney.gov.uk, or any other suggested changes to Community Learning & Development Team Leader Kerry.spence@orkney.gov.uk.

David Brown, Environmental Health, OIC

David’s presentation elicited probably the majority of the questions in the two sessions – unsurprisingly! David is the Manager of the service and has two staff carrying out educational visits and also investigative visits should an incident be reported.

An informative PowerPoint and a common sense approach backed up by science and legislation, meant that Halls got a clear view of what is required. The PowerPoint is sent out to all attendees, but is also available from Edwina at VAO should others want to receive it.

Food Safety legislation is designed to protect the consumer from illness and harm and applies both to food made in business premises, community halls or in the home to take to public events.

It is a legal requirement for premises that produce food for public consumption to be registered and for those making and serving it to receive training that is recorded, updated and at a level appropriate.

Recommendations that at least one committee member to receive training, that is refreshed every 3 years. Committees will be responsible for food prepared at home and brought in by volunteers.

Volunteers/committee therefore should be made aware of these requirements:

- Personal cleanliness, washing facilities available. Hands washed with liquid soap and correct hand washing procedures, no animals in the kitchen whilst preparing food.
- Equipment to be clean and adequate for task.
- Waste must not contaminate, and beware of cross contamination of cooked and uncooked food
- Personnel to wear protective clothing, follow hygiene procedures and if ill, DO NOT PREPARE FOOD!

The 48 hour rule applies with illness. If someone has a stomach bug, then they can only work/volunteer in a food preparation environment **48 hours AFTER they begin to feel WELL.**

Other useful information to highlight:

Best before date – OK to use after that for a short period.

Use by date – NO, do not use after the date given

Legal Guidelines for:

reheating food – heat up to 82 degrees C. Only store food for up to 3 days and no longer once cooked.

keeping food warm – keep at 63 degrees C

Use probe thermometers to check temperatures.

Although there are no defined fridge temperatures, cold will deter bacteria from developing, therefore 1 to 4 degrees C should be maintained in the fridge.

Bleach diluted or Milton diluted 1 :20 with water are good disinfectants in the case of bodily fluid contamination in your premises. Novo virus has a 3m radius of infection from a vomiting event! See power point on spill kits!

Environmental health’s premise is that Education is the best way forward, therefore, the power point is attached. Please contact the team on 873535 extension 2817 for further advice, to request an update registration vi

Environmental health’s premise is that Education is the best way forward. Please contact the team on 873535 extension 2817 for further advice, to request an update registration visit, or for an informative, educational session in your Hall.

