

get back on track



LACA - THE MAIN EVENT 2022

Wednesday 6th to Friday 8th July 2022, Hilton Birmingham Metropole

DELEGATE PROGRAMME

A learning and development event incorporating
the LACA School Food Show
bringing together catering managers and colleagues
to network and discuss current issues

www.lacaminevent.co.uk

LACA MAIN EVENT SCHEDULE

As the School Food Sector starts to 'get back on track', this year's Main Event will take a look at the future of our service with in-depth sessions on sustainability and technology.

In addition to this this in 2022 we are also pleased to announce the return of LACA Live with cookery demonstrations focusing on local and sustainable produce. Those showcasing their culinary skills at LACA Live this year include former England rugby player and Celebrity Masterchef winner, Phil Vickery representing Creed Foodservice, school chefs working with Love British

Food, HCL Ltd sharing their expertise in fruit carving and ProVeg showcasing some of their SchoolPlates recipes. Our ever popular and informative Workshop Sessions are also returning this year. The sessions tailored for both kitchen managers and service directors/managers will offer practical advice and share best practice case studies. Angela Tregear of the University of Edinburgh Business School is returning to update us about the Carbon Calculator measuring the carbon footprint of the sector with other workshops focusing on energy efficient kit, team wellbeing and sustainable sourcing.

WEDNESDAY 6 JULY 2022

9.30 School Food Show exhibition opens

12.00-14.00 Lunch for delegates

14.15 LACA Forum opens including LACA's Year in Focus

Opening Address and Introduction to this year's Main Event – Jacquie Blake, LACA National Chair

14.45 School Food – The Ninth Lesson

Exemplar schools share their holistic approach to school food.

We will be joined by:

Amanda Dillon, Sandfield School.

Claire Ponder and HCL Schools.

Paul Evans, Operations Director of School Health UK and Co-Chairman of The British Obesity Society to discuss the role a Better Lunchtime can have in improving the school day; how to get headteachers to 'care' about school lunchtimes and the importance of school meals in contributing to tackling childhood obesity and poverty in England.

15.45 The Connected Kitchen

The role of technology and automation for the school kitchen today and into the future.

Speakers include: Keith Warren, FEA, he will be joined by Amelia Jonas, Food Development Manager at Karakuri who will be talking about Semblr, the world's leading food service robot combining robotics, automation and machine learning.

16.15 Keynote: TBC

17.00 Forum day one closes

19.30 LACA informal icebreaker evening



Jacquie Blake,
LACA National Chair



Tom Heap



Book now at www.lacaminevent.co.uk

LACA MAIN EVENT SCHEDULE

THURSDAY 7 JULY 2022

8.30 LACA Forum delegate registration opens - hotel and Monarch foyers
LACA School Food Show - exhibition opens, Palace and Monarch Suites

9.30 Forum day two opens - Welcome and LACA Year in Focus

9.45 39 ways to save the planet

Tom Heap

'39 Ways to Save the Planet emerged from a determination to celebrate the successes in our fight against climate change. Knowing where we are winning is fascinating in itself and vital to enlarging those victories and stemming anxiety.

10.30 The Sustainable School Kitchen

Tom Heap hosts a panel of subject matter experts to discuss the school food sectors role in the UK's journey towards Net Zero - what can realistically be achieved and by when?

Panelists: Jacquie Blake, LACA National Chair; Dale Vince, Chair Forest Green Rovers; Eleanor Morris, Wrap and Jack Ward, CEO, British Growers Association.

12.00 - 14.00 Delegate lunch and exhibition viewing

14.30 Announcement of the Winners of 2022

Finishing Touches and Best in Class and Best in Show (session open to visitors and Forum delegates)

14.45 Forum resumes

15.00 Four Nations Session 2022

With nearly 90% of children across the UK choosing to eat a school meal at least once a week*, our speakers representing each of the four nations, will discuss and debate the current priorities and challenges for the school meals service. This will be a wide-ranging discussion covering areas including: each nation's food standards and what changes may be required as a result of The National Food Strategy, Good Food Nation Bill in Scotland and the roll out of free school meals to all primary children in Wales.

Speakers will also focus on investment in and funding of the service, recruitment and supply chain issues in a post-Brexit and post-pandemic world and what impact the ongoing conflict in Ukraine might have on fast-rising food and energy costs.

Speakers: Stephen Briggs (NI) tbc, Brad Pearce (England), Judith Gregory (Wales) and Jayne Jones (Scotland).

*ParentPay and LACA School Meals Report



15.50 Keynote: Natasha's Law 9 months on

Tanya Ednan-Laperouse OBE and Nadim Ednan-Laperouse OBE, Natasha's Allergy Research Foundation (NARF)

Following on from their deeply moving and impactful speech at the Main Event 2021, Tanya and Nadim Ednan-Laperouse OBE return to update us on the impact of Natasha Law to date and to discuss the next steps in creating a world that is safe for all allergy sufferers, everywhere.

16.30 Forum day two closes

19.00 Drinks Reception

19.45 LACA Awards for Excellence Dinner

FRIDAY 8 JULY 2022

8.00 Networking Breakfast

9.30 Forum Day Three opens

9.40 LACA School Chef of the Year Interview

David Foad talks to the newly crowned winner of LACA School Chef of the Year 2022

10.00 Research Update- ParentPay and LACA School Meals Report

Brad Pearce, LACA Vice Chair and Merica Wilsher, Head of Sales at Cypad (part of ParentPay Group) will discuss the findings from the latest ParentPay, Cypad and LACA research capturing the views of parents and carers on the key issues for the school meals service including allergen management, The National Food Strategy, sustainable sourcing, meal uptake, cashless payments and the role of digital technology.

10.30 Levelling up school Food

James Toop, Chief Executive, Bite Back 2030
James Toop, Chief Executive of the charity, Bite Back 2030 and members of their Youth Board join us to talk about their mission to help ensure that every young person has access to healthy and nutritious food, no matter where they live.

11.15 LACA Political and Policy Update

11.45 Chair's handover and closing remarks

Book now at www.lacaminevent.co.uk

LACA MAIN EVENT SCHEDULE

LACA MAIN EVENT - WORKSHOP SESSIONS

Our ever popular and informative Workshop Sessions will also return with sessions for both kitchen managers and service directors. These will offer practical advice and share best practice case studies.

The workshops are free to attend and open to both visitors and delegates.

WEDNESDAY 6 JULY 2022

10.30 - 11.00

Workshop 1 - Service Management/Director Stream

Sustainable Sourcing
Soil Association

11.15 - 12.00

Workshop 2 - Kitchen Manager Stream

Making the School Kitchen as energy efficient as possible. With skyrocketing energy costs and the labour and skills shortage impacting all school kitchens as well as the government's target of net zero carbon by 2050 focussing minds and investment budgets there has never been a better time to look at investing in energy efficient kit to save money, time and resources.

This informative session will discuss energy and water-saving solutions to consider for a school kitchen with a focus on all stages of the daily preparation and serving of school food. Our speakers are Keith Warren, Chief Executive of the Foodservice Equipment Association and Chris Mansell, Product Manager Warewashing, and John Stewart, Product Manager - Cooking and Food Prep from Hobart UK.

THURSDAY 7 JULY 2022

10.30 - 11.00

Workshop 1 - Kitchen Manager Stream

Ways to wellbeing

As we build back from the pandemic what can we do to help support our teams mental and physical wellbeing.

13.45 - 14.30

Workshop 2 - Service Management/Director Stream

Angela Tregear - University of Edinburgh Business School returns to update us on the LACA Carbon Calculator - measuring the carbon footprint of the sector.



Phil Vickery

We are also pleased to announce the return of LACA Live with cookery demonstrations focusing on local and sustainable produce.

Those showcasing their culinary skills at LACA Live this year include former England rugby player and Celebrity Masterchef winner, Phil Vickery representing Creed Foodservice, school chefs working with Love British Food, HCL Ltd sharing their expertise in fruit carving and ProVeg showcasing some of their SchoolPlates recipes. These sessions are open to both delegates and visitors.

WEDNESDAY 6 JULY 2022

11.00 - 11.45

Love British Food School Food Working Group

12.00 - 12.45

Fruit Carving, HCL Ltd.

Kirsty Yearsley Community Support Manager
Annette Blackburn Community Support Team
Kirsty and Annette will demonstrate their skills in Fruit Carving and share their experiences in creating imaginative displays for primary school children with themes including dinosaurs, sharks, pirates and princesses, all designed to encourage pupils to eat more fruit and vegetables. Kirsty and Annette will also discuss their roles in providing community support to over 400 schools through a range of initiatives including cookery lessons, gardening clubs and healthy eating workshops and assemblies.

13.15 - 14.00

Local Produce

Phil Vickery and Creed Foodservice

THURSDAY 7 JULY 2022

12.45 - 13.30

Feeding Children not Bins

Reducing food waste - a demonstration on how to use food that would usually go to waste.

13.45 - 14.50

ProVeg

The impact of what we eat on children's health and the environment.

Colette Fox and Lisa Marley

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