



Membership

WITH

**LACA**

*the school food people*

[www.LACA.co.uk](http://www.LACA.co.uk)

So **what** is **LACA** Ltd?

**Who** are we?

**LACA**

*the school food people*

**LACA, the school food people, is a membership association. Our members sit at the heart of school food delivery, representing over 3,300 different organisations and individuals, all dedicated to ensuring that our children get the benefits from a healthy nutritious school lunch.**

Our members range from providers within Local Authorities, contract caterers, catering managers, heads of kitchen, kitchen and school staff, through to food and catering equipment suppliers and manufacturers.

Our members ensure that over 3 million lunches are served in 22,000 schools every day throughout England and Wales. In total, 80% of the education catering service in England and Wales is provided by our members.

LACA works to ensure that the investment in school meals is matched by the highest standards of professionalism in education catering. Being the school food people means that we work with Government and other relevant organisations on all aspects of school food and in delivering healthy eating policies, as well as equipping school catering providers with the necessary skills, knowledge and support to enable them to meet the changing demands in the industry.

There are different membership categories for catering providers and suppliers to the sector and additionally, LACA offers a Partners' scheme to all suppliers to the LACA market, although there is a maximum number of Partners each year set by the Board. The scheme is intended to maximise the partnership working so essential to the success of LACA.

## **LACA vision and mission statement**

**“Together we achieve excellence in school food”**

We are here to give everyone who provides catering within the education sector a voice – as well as the knowledge, resources and support to make nutritious and healthy food part of everyday life. We do this each day because great school food helps young people to thrive, concentrate, enjoy school and achieve more.



## Ten **good reasons why** you need to become a member of **LACA**

- 1 Widening the reach of caterers and the school food industry within the political arena, ensuring we continue to be the voice of the 'school food people' with a national profile.
- 2 Public Affairs - LACA Campaigns and lobbies Government on issues that will shape the future of the industry. Follow us on Twitter and Instagram for the latest government updates.
- 3 Being recognised by the Under Secretary of State for Education for Children and Families, LACA provides members with a powerful voice representing the interest of members on issues of relevance and importance to the sector.
- 4 Membership provides unparalleled business opportunities: networking with industry leaders and education catering colleagues along with specialist suppliers to the sector.
- 5 High Profile Recognition – National Campaigns and Events
- 6 Member only access to our interactive website, providing a behind the scenes insight to LACA's diplomatic manoeuvres including the Chair's Diary and Regional Meeting events specific to geographical areas.
- 7 A regular newsletter to keep you up to date and an annual handbook showcasing industry case studies.
- 8 Access to a national Allergen Policy and Allergy Risk Assessment Tool endorsed by the DfE, a must for all schools providing food for pupils with special dietary needs.
- 9 Access to e-learning solutions and professional standards for all levels of catering staff.
- 10 Purchasing and Contract services enabling savings, opportunities and efficiencies in your supply chain.

## Spotlight on the **benefits** of Membership

Included within your annual membership fee, LACA offers and organises the major events of the Education Catering Industry.

### LACA Buying Group



Offering School Caterers a cost-effective way to procure food and supply contracts.

- LACA members have access to a number of TUCO frameworks, enabling members to harness the group buying power of TUCO
- FREE to use
- Saving time and money – No need to undertake your own full procurement exercise
- Simplified process
- Legally compliant framework agreements developed within the EU public procurement regulations
- Access to a vast network of more than 200 approved UK suppliers of all sizes
- Full-time CIPS-qualified team available
- Opportunity for additional savings by utilising TUCO's Further Competition service



# Spotlight on the **benefits** of **Membership**

## Professional Standards/Learning and Development



The School Workforce Professional Standards clearly define the professional requirements that underpin the delivery of quality school food and the knowledge, skills and behaviours that an individual needs to achieve the best standard of performance in their job role.



Five standards have been developed for the following job roles: *Head of Kitchen; Cook; Assistant Cook; Kitchen Assistant; Midday Supervisor*



Apprenticeships are the next step and progression for those staff using the professional standards to gain a qualification and LACA signposts members to two that have been identified for our catering sector:

*Production Chef – Level 2* for those staff using the Cook Professional standard

*Senior Production Chef – Level 3* for those staff using the Head of Kitchen Professional Standard



## LACA Menu Checking



LACA's Menu Checking Service allows organisations, academies, schools and caterers to demonstrate that their menus meet national best practice nutritional guidelines and demonstrates independently authenticated compliance. Support is given to ensure that pupils have access to healthy, balanced, nutritious meals and are encouraged, via the catering provision, to make healthy choices, thereby supporting the development of healthy eating habits.



## LACA School Allergens Guidance and Risk Analysis Process



The LACA Allergen Management Guidance for Catering in Education aims to support schools, caterers and pupils in understanding the best practice for caterers in education with regards to managing allergens safely.



## For more **information**

t. 0333 005 0226 e. [admin@laca.co.uk](mailto:admin@laca.co.uk)

LACA Ltd | 11-13 The Quad | Chester | CH1 4QP