

If you would like to know more about the Professional Standards or the Recognition Scheme, information is available on the LACA website www.laca.co.uk, email annebull14@gmail.com or admin@laca.co.uk or call: 0333 0050226



**SCHOOL
WORKFORCE
DEVELOPMENT**
*Professional
Standards*



A "Recognition Scheme" is now available for those using the Professional Standards. A certificate and a place on the LACA "Roll of Honour" recognising the commitment of those employers/ organisations/ schools/ individuals who sign up. So all you need to do is fill in the form and provide information telling us "why you are in".

Please send to:
LACA Administration
6 the Quad
Sovereign Way
Chester
CH1 4QP

or email it to: admin@laca.co.uk

The Roll of Honour will be on the LACA website.

There are so many dedicated and skilled staff in the schools, who should be recognised and valued for the contribution they are making to the health and well-being of pupils in our schools.



Workforce Development Standards

The UK's school food workforce is bigger than the Royal Navy, with more than 80,000 people involved in providing school meals for 4.8 million children a day. As of last summer, when workforce standards were launched at LACA's Main Event in Birmingham, this workforce can now be considered to be a leader in public sector catering and the most professional in the catering industry as a whole. The changes of the school food industry will have ramifications for schools and children across the country.

The last few years have seen monumental change in the school food industry, including new nutritional standards and all infants in England receiving a free school meal (which is seeing over one million more fed a year), one aspect of these changes has been to the school food workforce. The industry has been professionalised to the highest standard, the image of a school 'dinner lady' serving portions of chips followed by chocolate custard are long gone. Caterers in the Education sphere are amongst the most professional and talented cooks in the industry, this is evidenced each year by the consistently high standards in LACA's School Chef of the Year Competition.

The School Catering Workforce Standards clearly define the professional requirements that underpin the delivery of quality school food and help to create a consistent standard for the industry. They say exactly what employers agree are the 'knowledge', 'skills' and 'behaviours' that an individual needs to achieve the best industry standard of performance in their job role. They are a way for all front and back of house catering staff to see how they are doing in relation to what they know can be achieved.

By supporting schools and catering providers to develop a committed and skills workforce, the Workforce Standards will help to engage and motivate employees, raise morale and improve the profile and image of the school food sector. They are purposefully designed to sit along, but not replace, in-house training, apprenticeships and qualifications.

