

The LACA Awards for Excellence 2018

Rewarding endeavour across the education catering industry

Every year the LACA Awards for Excellence acknowledge individuals and teams of people who continue to make a real difference in education catering. Good management, strong performances and high achievements deserve to be recognised at any time. Acknowledgement of effort is particularly important to not only reward but sustain motivation.

There are 11 awards this year – please read all of the award criteria carefully as some amendments have been made. LACA extends its thanks to all the award sponsors for their much appreciated support and for their ongoing commitment to recognising, along with the Association, the exceptional endeavours of all of our nominees.

Which category would be best for me to enter?

Primary school or Academy, local authority or contract caterer who provide catering to primary schools:

- LACA Apprentice/Trainee Award see page 3
- LACA Primary School Catering Team of the Year Award see page 5
- LACA Education Catering Marketing Award see page 7
- Nan Berger Award see page 8
- LACA Unsung Hero Award see page 11

Secondary school or Academy, local authority or contract caterer who provide catering to secondary schools:

- LACA Apprentice/Trainee Award see page 3
- LACA Secondary School Catering Team of the Year Award see page 6
- LACA Education Catering Marketing Award see page 7
- Nan Berger Award see page 8
- LACA Unsung Hero Award see page 11

A school or Academy catering team who manage their own in-house catering in a primary or secondary school and aren't tied to a local authority or contract caterer:

- LACA Apprentice/Trainee Award see page 3
- Nan Berger Award see page 8
- LACA Self-Delivered/In-House Catering Operation see page 10
- LACA Unsung Hero Award see page 11

A local authority or contract caterer who manage several school sites, either secondary or primary:

- LACA Apprentice/Trainee Award see page 3
- LACA Catering Business of the Year Award see page 4
- LACA Education Catering Marketing Award see page 7
- Nan Berger Award see page 8
- LACA Unsung Hero Award see page 11

A catering team working with a local authority but excluding education catering eg staff feeding, civic catering:

• Nan Berger Award – see page 8

An individual within education catering who has demonstrated outstanding levels of service and commitment:

- Nan Berger Award see page 8
- Roger Davis Outstanding Achievement Award see page 9

To enter a colleague, team or supplier read the award category criteria and submission requirements carefully and then either post your nominations by 12 noon on Friday 27th April to: LACA Main Event Office, Progressive House, 2 Maidstone Road, Sidcup, Kent DA14 5HZ or complete the nomination form on the website and upload your supporting information there.

Visit: www.laca.co.uk

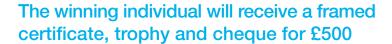


NEW FOR 2018

LACA Apprentice/Trainee Award 2018

Sponsored by Pasta King

The apprentice/trainee of the year award will be presented to an individual who, in the view of judges, has successfully carried out a recognised training course or programme. The nominee will have to illustrate what the impact of the training outcomes are following the programme and how the learning has been successfully implemented and embraced by colleagues, the workplace and ultimately improving client satisfaction.



Training has always been recognised as critical by LACA as the basis of a successful organisation which can demonstrate that an effective training programme is available to staff to enable their development within the workplace, industry and ultimately to further their career.

The introduction of the Apprenticeship Levy by the Government has enabled any team member to consider their own personal development and career path. This award applies to any member of staff employed within the School Catering Industry.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- No more than 6 pictures or graphics
- Support information not to exceed 6 x A4 sheets and to include evidence of client surveys, staff surveys or client feedback
- Where possible please provide a copy submission on memory stick
- Digital photograph of the nominated person
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





LACA Catering Business of the Year 2018

Sponsored by HOBART (UK)

This award aims to give recognition to a Catering Team/Organisation, which has made an outstanding contribution to catering for schools in their local area.



The winning team will have demonstrated a high level of management skill, initiative, and commitment in devising and implementing a business initiative or strategy, which has brought about a positive change or improvement in their food service across their area of operations.

The winning team will have demonstrated an energetic and imaginative approach to its work as well as illustrating active involvement of staff in the successful development and introduction of change.

Whilst judges will be looking for originality and creativity, other factors contributing to achieving a successful outcome will be taken into account. These will include areas such as staff engagement, an affinity with the customer profile and overcoming current financial challenges together with a proven track record in meeting business targets.

Exemplary people management and teamwork across all staffing levels will have ensured that not only were business objectives met and strategies successfully implemented but the results will show how the business has moved forward year on year.

Evidence of community partnerships and how they worked together with any other relevant awards or accreditations received may be included in the submission.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than six pictures or graphics
- Support information not to exceed 8 x A4 sheets
- Where possible please provide a copy submission on memory stick
- Digital photograph of the nominated team
- 50 word overview of the entry





2017 Winner

Roll of Honour

2017	HCL Ltd
2016	CATERed, Plymouth City Council
2015	HC3S Management Team
2014	London Borough of Tower
	Hamlets – Contract Services
2013	Derbyshire County Council
2012	Nottinghamshire County Council
2011	Northamptonshire County
	Council
0040	B 11 E 1 1 1 A 1

2010 Bolton Environmental Services School Meals

2009 School Food Support Service, Leicestershire County Council

2008 Catering Direct Management Team, Rhondda Cynon Taf CBC

2007 Nottingham City Council2006 Fresh Start Team,

2006 Fresh Start Team,Devon County Council2005 Tower Hamlets

2004 North Region Team, Surrey Commercial Services

2003 Stockport Direct Services

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



LACA Primary School Catering Team of the Year 2018

Sponsored by McCain Foods (GB)

This award aims to give recognition to a primary school based catering team which has made an outstanding contribution to raising the profile of education catering within the school and/or its local community.

The winning primary school team will receive a trophy, framed certificate and a cheque for £500.

The winning primary team will have demonstrated a high level of enthusiasm, initiative, commitment and effort in devising and/or implementing activities, which increase awareness of and support the school's food service.

Maintaining a consistent level of professional standards in day-to-day work will be taken into account as much as originality and creativity. Candidates should seek to highlight the aims behind any ideas, outline through examples and visual illustrations how the plans were put into action and provide evidence of the achievements or results. Partnerships with stakeholders and any other relevant awards or accreditations received such as the Healthy School Standard should be included in the submission.

This high profile award represents a significant accolade for a primary school team whose performance has pushed the promotional boundaries and made a major impact on customer attitudes towards or uptake of its school's food service.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than 6 pictures or graphics
- Support information not to exceed 4 x A4 sheets
- Where possible please provide a copy submission on memory stick
- · Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





2017 Winner

Roll of Honour

- 2017 Toner Avenue Primary School, South Tyneside Catering Services
- 2016 Victoria Lane Academy, Taylor Shaw
- 2015 Green Lane Primary School, Taylor Shaw
- 2014 St Giles Primary School, Warwickshire
- 2013 Riverbank Primary School, Cardiff County Council
- 2012 Ashley CofE Primary School, Surrey Commercial Services
- 2011 Tenby Junior School, Pembrokeshire County Council
- 2010 Norbury CE Primary School, Derbyshire
- 2009 St Andrew's School, Shropshire County Council
- 2008 Dickleburgh School, Norfolk County Services
- 2007 St Luke's RC Primary School, Salford
- 2006 Horton in Ribblesdale School, North Yorkshire County Council
- 2005 Ferrars Junior School, Luton
- 2004 Green Lane Primary School, Bradford City Council
- 2003 St Clare's RC Primary School, Middlesborough Council



LACA Secondary School Catering Team of the Year 2018

Sponsored by Bidfood

This award aims to give recognition to a secondary school based catering team which has made an outstanding contribution to raising the profile of education catering within the school and/or its local community.



The winning secondary team will have demonstrated a high level of enthusiasm, initiative, commitment and effort in devising and/or implementing activities which increase awareness of and support the school's food service.

Maintaining a consistent level of professional standards in day to day work will be taken into account as much as originality and creativity. Candidates should seek to highlight the aims behind any ideas, outline through examples and visual illustrations how the plans were put into action and provide evidence of the achievements or results. Partnerships with stakeholders and any other relevant awards or accreditations received such as the Healthy School Standard should be included in the submission.

This high profile award represents a significant accolade for a secondary school team whose performance has pushed the promotional boundaries and made a major impact on customer attitudes towards or uptake of its school's food service.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than 6 pictures
- Support information not to exceed 4 x A4 sheets
- Where possible please provide a copy submission on memory stick
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





2017 Winner

Roll of Honour

2017	South Axholme Academy,
	T(n)S Catering Management

2016 Warwick Secondary School, Surrey Commercial Services

2015 Walbottle Campus, Newcastle City Council

2014 Manchester Health Academy, Manchester City Council

2013 Emulf Academy, Cambridgeshire County Council

2012 St Josephs High School, Wrexham CBC

2011 Meadows Community School, Derbyshire County Council

2010 Solway Community Technology College

2009 Kirk Hallam Community
Technology College, Derbyshire
County Council

2008 Alderman Smith School, Warwickshire County Caterers

2007 Lyndon School, Solihull

2006 Deincourt Community School, Derbyshire County Council

2005 Churchill Community College, North Tyneside

2004 Walbottle Campus Technology College, Newcastle City Council

2003 Arden School, Solihull Catering Services



LACA Education Catering Marketing Award 2018

Sponsored by Elygra Marketing Services

Effective marketing is an important function in any organisation's success and this is certainly true within the school catering industry. UIFSM provides a great platform to introduce new customers to the service and most junior and secondary schools have an opportunity to increase meal uptake. Marketing practices can be used to support school caterers in many ways.



Please answer the questions below and ensure that you comply with the submission requirements.

- 1. What were your key marketing objectives during 2017/18 and how did you perform against the 'plan'?
- 2. What did you do to maximise meal uptake?
- 3. How did you maximise PR opportunities and how did this support LACA's aims to promote all that is great about school meals?
- 4. What role, if any, did National School Meals Week play in your marketing plan for 2017?

Entries should show:

- the marketing strategies/techniques used to meet objectives, giving key data to support your results and conclusions
- what you actually did, highlight successes and lessons learnt
- the effect the marketing has had on uptake / perception or addressed any other aims and objectives
- if/how you promoted your service during the year either locally or by supporting any national initiatives

The judges will assess entries based on the above criteria and submissions should meet the following requirements.

Submission requirement:

- Up to a maximum of 1000 words on paper (word count must be shown)
- Up to maximum of 6 photographs or graphics may be included within the submission
- Support material (optional) to be no more than A2 size and a maximum of three items
- A single video is allowed as support information
- Where possible, please submit a copy of your total submission on memory stick
- Digital photograph of the nominated team
- 50 word overview of the entry





2017 Winner

Roll of Honour

2017	CATERec

2016 North Ayrshire Council

2015 Chartwells Marketing Team

2014 ISS Facility Services – Education

2013 Caerphilly County Borough Council

2012 Good Fresh Food Team, Hertfordshire Catering

2011 Bolton School Meals

2010 Solutions SK, Stockport

2009 Metrofresh, Wigan Metropolitan

Borough Council

2008 North Lincolnshire Council

2007 Nottinghamshire County Council

2006 Manchester Fayre

2005 Cardiff Catering

2004 North Tyneside Council

2003 AVF Consultancy and InDzine

2002 Knowsley Contract Services

2001 Shire Catering

2000 Manchester Fayre

Judging criteria

Marks will be given for each element of the criteria identified above, and with compliance to the submission requirements.



The Nan Berger Memorial Award 2018

Sponsored by Nationwide Retail Systems

This award is in recognition of Nan and of her exemplary work in the field of innovation, accreditation and/or collaboration which has led to a successful result either with increased meal uptake or raising the profile of the school catering service.

The winner will receive a trophy, framed certificate and a cheque for £500.

What has an individual or team achieved that is different and makes them stand out from the rest? We are looking for innovative ideas that have been introduced and may include collaboration/partnership working, which has helped to achieve business objectives and in addition raised the profile of the school catering service.

The nomination will have to demonstrate how this has impacted on increased sales and/or helped to achieve a specific accreditation (ie FFL, ISO, IIP etc)

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- No more than 6 pictures of graphics
- Support material not to exceed 10 x A4 sheets
- Where possible please provide a copy submission on memory stick
- Digital photograph of the nominated person/team
- 50 word overview of the entry

Nan Berger OBE FIOH (1914-1998)

As an appreciation of Nan and her commitment to LACA and the school meals service, the LACA National Board felt it appropriate that the membership of LACA had a greater understanding of how she played a key role in our transition and shared our ambitions to see the school meal service thrive.

Nan worked for many years in association with the IOH and was a founder member of LACA. Nan had a great dedication to the cause of nutritious school meals for all pupils, and in 1990 published a book on the service, setting out the complete history, how it was formed from the early days of temporary kitchens and the structures and economics of school meals. As an editor she also enabled our first handbook to be published. Nan received an OBE in 1948 for the work she did on behalf of the government in the statistics department of the Ministry of Fuel and Power.





2017 Winner

Roll	of Honour
2017	Derbyshire County Council
2016	GS Plus Ltd
2015	Chartwells Nutrition & Isle of
	Wight Teams
2014	Plymouth Education Catering
	Services
2013	Torfaen County Borough
	Council
2012	BAM FM & PKL Group
2011	Rhondda Cynon Taf County
	Borough Council
2010	Carmarthenshire County
	Catering Service
2009	Nottinghamshire County
	Council
2008	Kirklees Catering Service
2007	Suffolk County Catering
	Training Team
2006	Tameside MBC, Primary
0005	School Catering
2005	Warwickshire County Caterers
2004	Support Function Team,
0000	Scolarest
2003	Education Contract Services,
	Bradford Metropolitan District
	Council

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



Roger Davis Outstanding Achievement Award 2018

Sponsored by ParentPay

This prestigious award represents the highest accolade that can be bestowed upon an individual within education catering. It is awarded to the person who has, above all others, demonstrated outstanding levels of service and commitment and made an enormous contribution to local authority catering.



The recipient of this award will have exceptional leadership qualities and the respect and admiration of colleagues from across the industry. The individual will have sound business acumen, extensive experience in his or her field, a reputation for sharp commercial judgement and impressive personal abilities.

The winner of this award may have successfully overseen or steered his or her organisation through a major industry change, a milestone event or introduced new techniques, policies or strategies which have taken their business to new heights of growth, profitability and success. He or she will have displayed an astute sense of people management which has motivated and inspired staff regardless of changing or challenging business circumstances.

This category is open for individuals to not only nominate colleagues they believe are worthy of being presented with this award but to put themselves forward if they feel that their work or achievements should be considered.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 6 x A4 sheets
- Where possible please provide a copy submission on memory stick
- · Digital photograph of the nominee
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





2017 Winner

Roll of Honour

- 2017 Judith Gregory, Education Catering – Cardiff Council
- 2016 Ken Campbell, North Ayrshire Council
- 2015 Pat Fellows
- 2014 Sandra Weigel, Carmarthenshire County Council
- 2013 Lousie Kerton, Bridgend Borough Council
- 2012 Rosemary Griffiths, Pembrokeshire County Council
- 2011 Carole Moseley
- 2010 Sue Eakers, Cardiff Council
- 2009 Tom Seery, ISS Caterhouse
- 2008 Nigel Argyle
- 2007 Sandra Russell
- 2006 Michael Hales
- 2005 Arnold Fewell
- 2004 Roger Sheard
- 2003 Bill Kennedy

Open to non LACA members



LACA Self-Delivered/In-House Catering Operation 2018

Sponsored by Young's Foodservice

This award aims to give recognition to a catering team/operation which is managed in-house and which has made a significant contribution to the health and wellbeing of its customers, raising the profile and the importance of education catering within the school and local community.



The winning team/operation will have demonstrated a high level of enthusiasm, commitment and passion for the catering service and be able to prove what extra steps have been taken to engage the school, teachers and wider community in sharing the focus on the importance of healthy nutritious meals, education and exercise.

The judges will be looking for examples of creativity and collaboration where engagement of the catering staff, pupils, teachers, parents and/or community all come together to share the same ethos which can be reflected and evidenced in either the increased uptake of school meals/services and/or the improved satisfaction rates through customer feedback.

The winning team/operation will need to demonstrate the unique nature of their service and how it stands out from the rest. The judges will need to see a sample menu that demonstrates creativity and skill, utilising seasonal foods and/or foods grown within the school grounds. In addition the judges will be looking to see how special diets are catered for through health or religious requirements.

This high profile award is open to self operated catering units within a standard nursery, primary, secondary or academy educational establishment. This award is open to entry from all schools not just LACA members. Shortlisted schools in this award category will be given one year's membership of LACA as part of their prize.





2017 Winner

Roll of Honour

- 2017 Mendip Green Primary School
- 2016 Harrogate Grammer School
- 2015 Sticklepath Catering Team
- 2014 Primary Turton and Edgeworth School, Bolton MBC
- 2014 Secondary The Oldham Academy
- 2013 Primary Heather Garth Primary School
- 2013 Secondary Ysgol y Grader School

Submission requirements

- Up to a maximum of 1000 words (word count must be shown)
- Two letters of support (one of which must be the Principal/ Headteacher/or Chair of Governors)
- No more than 6 pictures or graphics
- Support information not to exceed 4x A4 sheets (one of which must be copy of current weekly menu)
- Where possible please provide a copy submission on a memory stick
- Digital photograph of nominated team
- 50 word overview of the entry



LACA Unsung Hero Award 2018

Sponsored by YPO

This award is looking to celebrate those unsung heroes within the school catering industry. We are encouraging anyone who has seen amazing dedication, or who has witnessed someone go above and beyond in their role, to send in their nominations for the Unsung Hero Award.

The winner will receive a trophy, framed certificate and a cheque for £500.

The recipient of this award will have demonstrated a unique contribution to the school catering industry, whether this individual works within the school, is a supporter of school meals or provides or supplies to the industry.

The consequences or outcomes of this individual's contribution will have demonstrated added value, new initiatives or a unique situation that benefited the school catering service in some way.

This award is about raising the profile of the individual who under normal circumstances would go unrecognised.

Submission requirements:

- Up to a maximum of 1000 words (word count to be shown)
- All entries to be on paper.
- Support material not to exceed 4 x A4 sheets, which should include two or more independent testimonials that could come from a recipient of a school meal, parent, teacher,
 - co-worker or catering manager. To also include a maximum of 6 supporting images.
- Where possible please provide a copy of the entry on memory stick
- Digital photograph of the person or team being nominated
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





2017 Winner

Roll of Honour

2017 Larissa Wells, Villa Real School, Taylor Shaw



Region of the Year 2018

Sponsored by Dr Oetker

This award aims to recognise the great work done in the regions at the grassroots level of the Association.

The winning region will receive a trophy, a framed certificate and £500 to be donated to the charity chosen by the winning regional chair.

Nominations for this award should be submitted by the regional committee and are required to demonstrate the successful operation of the region throughout the year.

The award will be presented to the region that has most effectively met the judging criteria:

- Interesting and original events and meetings programme
- Demonstrated creative ways of engaging and maintaining UIFSM/single site members
- Recruitment and retention of members generally
- Raising the profile of LACA

Submission Requirements

- Up to a maximum of 1000 words (word count to be shown)
- Supporting evidence not to exceed 8 x A4 pages to demonstrate how you met or exceeded the evaluation criteria
- 50 word overview on the entry





2017 Winner

Roll of Honour

2017 North East & Scotland 2016 Wales



LACA Outstanding Supplier of the Year Award 2018

This award is in recognition of a LACA Partner or Associate Member who has consistently maintained the highest level of support and service excellence to the education catering sector.

The winner will receive a trophy and a framed certificate.

The winning supplier will not only have demonstrated a fundamental appreciation of the requirements of local authority catering and exceptional commitment but a significant degree of loyalty, active involvement and an immeasurable contribution to the future development and growth of education catering.

The activities of a key member of the organisation may be equally considered suitable criteria for this award, through individual support to local authority catering above and beyond their job role.

The winning supplier may be a dynamic force in the market place that regularly handles challenges with positive and workable solutions. Other winning attributes to be considered would be a friendly, helpful sales force, excellent customer service and efficient business sales and distribution systems.

This award is open for school meal providers to nominate a supplier/manufacturer company or one of its departments, divisions or individual employees. The category is also open to suppliers and manufacturers themselves to put forward their own company, a department or an individual for consideration.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 5 x A4 sheets
- Where possible please provide a copy submission on memory stick
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.





2017 Winner

Roll of Honour

2017 YPO

2016 Radnor Hills

2015 Cool Milk

2014 Premier Foods and Unilever

Food Solutions

2013 E&R Moffat

2012 Premier Foods

2011 Falcon Foodservice Equipment

2010 McCain Foods (GB) Ltd

2009 Crown Foods

2008 UK Foodhall

2007 E & R Moffat

2006 RHM Foodservice

2005 Pure Organics

2004 Green Gourmet and Natural

Soft Drinks

2003 Roger Kellow, Hobart UK



LACA Special Contribution Award

The LACA Special Contribution Award was introduced in 2017 and presented to Jacqui Webb in recognition of her work as LACA School Chef of the Year judge for the past six years.

The LACA Special Contribution Award is in the gift of the LACA National Steering Group to decide and presented to the LACA individual member or organisation who has demonstrated great commitment to the Association.



LACA Specialist Caterer / Catering Team of the Year

Roll of Honour

2016	Commercial Catering Team, Nottingham Cit	ty
	Council	

2015 Durham Recruitment & Training Team

2014 North Ayrshire Council – Tournament Café
Team

2013 Hertfordshire County Council

2012 Newcastle City Council

2011 Warwickshire County Caterers

2010 Nottingham County Council Staff Catering

2009 Civic & Staff Catering, North Tyneside

2008 Yeoman Park School, Nottinghamshire County Council

2007 Ashgate Croft School, Derbyshire

2006 Bolton Civic Catering Team

2005 Woodlands Secondary School, Luton

2004 Service Direct Team, Durham County Council

LACA/DfE School Food Achievement Award

Roll of Honour

Primary

2016 Haydonleigh Primary School, Swindon2015 Bolsover CofE Primary School, Derbyshire

Secondary

2015 Kesteven Grammar School for Girls, Lincolnshire

LACA Change4Life Award

Roll of Honour

2017 Education Catering – Cardiff Council

2016 Manchester Fayre

2015 Solihull Catering Services

2014 Taylor Shaw

2013 ISS FS Education

2012 Taylor Shaw, Food Fitness & Fun

2011 Caterlink

2010 Manchester Fayre



With thanks to our Awards for Excellence sponsors

Bidfood



Dr Oetker



Elygra Marketing Services



Hobart UK



McCain Foods (GB)



Nationwide Retail Systems



ParentPay



PastaKing



Young's Foodservice



YP0



NOMINATION FORM

· · · · · · · · · · · · · · · · · · ·	
Your name:	
Job title:	
Establishment name:	
Address:	
Postcode:	
Tel no:	
Email:	
LACA membership No.	
Please complete this section if you are nominating an individual	
Your candidate's name:	
Job title:	
Establishment name:	
Address:	
Postcode:	
Tel no:	
Email:	
Please complete this section if you are nominating a team	
Team name:	
Please give names and job titles for each member of the team:*	
1. Name:	
Job title:	
2. Name:	
Job Title:	
3. Name:	
Job Title:	
Establishment name:	
Address:	
Postcode:	
rusicuut.	
Tel no:	
Email:	

Send your nomination to:

LACA Awards for Excellence, Progressive House, 2 Maidstone Road, Sidcup, Kent DA14 5HZ

* If more than 3 team members please list separately

or via email to laca@dewberryredpoint.co.uk

or online - visit www.laca.co.uk

For any queries regarding the awards call 0845 108 5504 or email laca@dewberryredpoint.co.uk

Closing date for submissions: 12 noon, Friday 27th April 2018



Please complete this section if you are nominating a supplier	
Company name:	
Department:	
Main contact at company:	
Job title:	
Address:	
Postcode:	
Tel no:	
Email:	

I am nominating this candidate / team / company (delete as appropriate) for the following category:

NEW AWARD FOR 2018

LACA Apprentice/ trainee Award 2018
LACA Catering Business of the Year 2018
LACA Primary School Catering Team of the Year Award 2018
LACA Secondary School Catering Team of the Year Award 2018
LACA Education Catering Marketing Award 2018
The Nan Berger Memorial Award 2018
The Roger Davis Outstanding Achievement Award 2018
LACA Outstanding Supplier of the Year Award 2018
LACA Unsung Hero Award 2018

The judging process:

Each award is shortlisted by two members of LACA's National Steering Group, for which their own authority has not participated. The first check is against the Submission Requirements – if an entry is non-compliant at this stage it is eliminated from the process. Each compliant entry is then read and judged against the criteria outlined in the award. The criteria are then weighed and scores given with comments made regarding the submission. At the second stage of judging the sponsor of the award will judge the top three scored entries using the same approach as in the first stage. The winner will then be determined by the highest score achieved.

LACA Self Delivered/In House Catering Operation 2018

LACA Region of the Year Award 2018

When making a nomination it is important that you:

- Complete the entry form carefully and correctly for each entry
- Read the submission requirements carefully and ensure that these are fully complied with
- Submit your entry by the closing date:
 12 noon, Friday 27th April 2018

Please send this completed form with your submission and support material as detailed in the award's criteria. Photocopies of this form are acceptable as are downloaded forms from the website www.laca.co.uk Alternatively please call 0845 108 5504 for more copies.