**LACA SPRING BUSINESS SEMINAR**



**Friday 3 March 2017**

**Venue: Stratford Manor Hotel**,

Stratford upon Avon, Warwickshire CV37 0PY

**SEMINAR PROGRAMME**

**09.00** Arrival, registration and coffee

**09.30** Welcome – Neil Porter, Chair of Events Group, LACA Ltd

Aims of the day – Sally Shadrack, LACA National Chair

**09.40** Update on Apprenticeships

Julie Barker, Director of Accommodation & Hospitality Services, University of Brighton

An overview of the new apprenticeship levy, the hospitality industry apprenticeship scheme and quality standards. Julie will present all the key facts and latest information for school caterers on how best to operate an apprenticeship scheme.

**10.15** Interview with the new LACA School Chef of the Year

**10.45** Coffee break

**11.15** LACA Update including an update on the LACA research project evaluating the impact of

UIFSM on health and attainment.

Sally Shadrack, LACA National Chair

**11.40** School Workforce Development Professional Standards

Anne Bull, LACA National Steering Group

Developed and supported by leading figures in the sector to improve the image and raise the profile of school food within the wider catering industry, the professional standards clearly define the requirements that underpin the delivery of quality school food creating a consistent standard for five key roles.

Anne will provide an update that will include an overview of the recently launched Recognition Scheme outlining how your organisation can achieve recognition for using the Professional Standards.

**12.00**  Secondary School Catering Makeover

Julian Edwards, Chair, Foodservice Consultants Society International

Helen Blunden, Bursar, Wavell School, Hampshire

Following the launch at the Autumn Seminar, Wavell School in Hampshire was selected as the school to work with the FCSI. Julian and Helen will update delegates on how the makeover is taking shape in its early stages.

**12.15** Case study: Lancashire County Catering on their school meal recipe competition

Alison Ashton, Skills and Standards Trainer, Lancashire County Council

After a break of a few years, Lancashire County Council went to regional final success in the 2016 LACA School Chef of the Year competition with entries from nine of their school chefs seeing their contestant go through to represent the North West region at the national final. They have achieved this success by holding a competition locally among their chefs to devise a winning menu which is then rolled out across their schools and entered into the national competition. In this session, find out more on how you could implement a similar scheme.

**12.45** Members Forum

**13.15** Lunch and depart