

# So what is LACA Ltd?

## Who are we?

LACA is the Lead Association for CAtering in Education, 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 Local Authority providers, contract caterers, catering managers, 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 work to ensure that the investment in school meals is matched by the highest standards of professionalism in education catering. Being the lead association 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.

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"

LACA Ltd aims to set high standards of professionalism in Education catering; to be the lead consultative body to the Government in delivering healthy eating policies and to equip education caterers with the necessary skills, knowledge and support which will enable them to meet the changing demands of the industry sector.

We believe that investing in School Meals means investing in a **healthier future** for our children.

# Ten good reasons...

## Why you should become a LACA member

#### Campaigning and lobbying...

LACA works with Government and Industry Associations to represent the catering in schools sector interests. One current project is protecting and increasing the UIFSM value into the next comprehensive spending review.

#### The Main Event...

The industry's largest annual supplier exhibition and conference. Membership fee gains a reduction to the cost of the conference covering the cost of membership. Networking opportunities, innovation and product launches. Gain national recognition for the work you and your team do at the annual awards ceremony.

#### National School Meals Week...

Benefit from being part of a national promotion, boost uptake, attract new customers and retain your current ones by taking advantage of free resources and activities and being part of national media coverage.

Held in November each year, NSMW gives you the chance to celebrate and promote the value of schools meals. With a specific website for members, where you can access free and exciting support and theme day materials.

### www.thegreatschoollunch.co.uk

School Chef of the Year (SCOTY)...

...benefit locally from being part of a national event which showcases your skills and talents.

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#### Regional networking events...

Phone 0333 005 0226 to find your local regional chairman for local information.



#### Comprehensive and interactive website...

...which is an invaluable source of information and news about your industry. Newsletters, magazine and handbook keeping you up to date.



#### Learning and development...

...easy to access online learning for you and your



#### Workforce development...

...setting the standards for key posts in the sector which helps to engage and motivate staff, raise morale and encourage teamwork. The standards will assist you with recruitment, selection and induction.



#### Seminars and events...

...to assist in the development of new skills and make sure you are up to date with new legislation.



#### Menu Checking Service...

Use the service and include the LACA Menu Checked logo to assure your customers the food you serve is legally compliant - reduced charge for members.





# Spotlight on the value of Membership

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

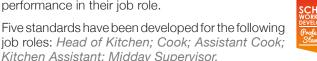
#### Host a School Chef

Host a School Chef is firmly established as one of the most popular events in the school catering calendar. The promotion offers school chefs the opportunity to spend a day in the kitchen of some of the most exclusive restaurants in the country, working alongside some of themost celebrated chefs in the catering industry, demonstrating the breadth and depth of talent of today's education caterers.

www.hostaschoolchef.co.uk

# 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.



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.

#### E-learning packages

LACA, through Highfield Qualifications, offer a suite of learning packages - available via the LACA website.



Food Safety - Levels 1,2 & 3, Health & Safety - Levels 1,2 & 3 Manual Handling - Level 1, Allergen Awareness - Level 1 Fire Safety - Level 2, Customer Service - Level 2

There are also a number of short courses on offer.

#### **Industry Surveys**

Providing information about the sector.

#### Communications

You will receive legislation updates, regular newsletters, *School Caterer* magazine and annual yearbook providing a valuable reference tool.







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