



Y&H Regional LACA Event & AGM

Co Hosted by 

Wednesday 26th March – ‘Spring Forward’

The Yorkshire and Humber Regional Committee would like to invite you to join us for ‘a day at the races! for an action-packed industry networking day, with amazing hospitality, special guests, and a few surprises like no other!

Over 20 catering industry suppliers will be exhibiting and showcasing, through live demonstrations and presentations. It’s yet another one of our regional events, not to be missed!

This event will feature cooking tips for best practices and IDDIS (blended diets) to cater to every customer's needs. Special guests, including award-winning industry leaders, will showcase their commitment to providing appealing blended diets.

Training and developing a new generation of talented professionals along with apprenticeships is on the agenda, including a new age for catering equipment using AI technology!

A must for all Education catering service providers to attend ensuring you and your team remain current with trends and market intel. A wonderful way to develop catering teams but also ease the burden on already stretched catering services.

The venue – York Racecourse, Knavesmire Road, York, YO23 1EX – Floor 3

Itinerary – Timings

- 8.30 - Registration, Refreshments provided by UNOX, Networking & Charity Support, Meet & Greet with Exhibitors.
- 9.15 – Conference Opens – Welcome by Y&H Regional Committee.
- 9.30 10.30 – Guest Speakers – Hit Training, Preston Walker & James Ball.
- 10.30 – 11.30 – Break, Meet & Greet – Showcasing & Demonstrations, Networking.
- 11.30 – 12.30 - Guest Speakers – Anita Brown, Unox.
- 12.30 – 2.00 – Lunch, Meet & Greet – Showcasing & Demonstrations, Networking.
- 2.00 – 3.15 – Presentations, Antony Gascoigne, National LACA, Quiz results & Raffle.
- 3.15. Close for AGM.

Charity Support

‘The Island is a charity in York providing islands of space and time for vulnerable children and young people.



Enhancing children's
quality of life
through mentoring

Here is A 'Flavour' of our presenters



James Ball and Preston Walker are the co-founders of OHK, a consultancy dedicated to improving food quality and dysphagia management. They have pioneered training programmes, including a widely adopted e-learning platform for dysphagia. OHK remains committed to ensuring individuals with swallowing difficulties receive safe and nutritious meals.



Anthony Gascoigne - My sole goal is inspiring and preparing students to enter the hospitality industry. Working with industry to bridge the gap between education and employment is key to developing a resilient and sustainable workforce.



Rory Mitchell, Chef Academy Lead Trainer for HIT Training, the market leading specialist apprenticeship and training provider for the UK's hospitality, catering and retail industries.



Anita is currently LACA the school food people Immediate Past Chair . Her main focus as Chair was the underfunding of UIFSM and FSM in England and the differences across the four nations. Anita and the Team won the APSE Catering Team of the year in 2023 for their work on Allergens and SEN special diets as they wanted to see all children irrelevant of their needs enjoy great school foods that also looks appetizing ... a mad idea but with great outcomes.

Admission Members - £30 +Vat PP - Non-Members -£35 + Vat PP

Not a member? don't worry you can attend as a non-member or join on the day and enjoy a year of amazing benefits.

Sponsoring suppliers

