

## Yorkshire & Humber & The Northwest Regional LACA invite you to our joint event.

### ‘Evolution of Allergens’ - November 27<sup>th</sup>, 2024



The Y&H & NW Regional Committee would like to welcome you to join our joint networking day at the ‘Little Terriers Stadium – Huddersfield. We have joined forces for this event, to discuss a subject close to everyone’s heart, to help raise awareness of the risks and solutions available including measures that have been introduced and what we can expect in the future regarding the ‘Evolution of Allergens.’



Providing an opportunity to hear industry professionals, discuss challenges and solutions, while facilitating the exchange of experiences, views and information sharing. We will be looking at a new direction for providing allergen information helping us all reduce the risks to our customers. Catering experts will also discuss the ever-changing platform and need for providing special dietary requirements that seem to be evolving and increasing in complexities.

Did you know **LACA the school food people**, provide Allergens Guidance and a Risk Analysis Process (RAP) to support schools, caterers and pupils understand best practice with regards to managing allergens safely? Then come along and hear how LACA can support your services.

As caterers, manufacturers, producers and suppliers continue to navigate allergen management and the provision of special diets; there is a real need for public and private sector to collaborate and share best practice regarding allergens and special diets.

Hear presentations from leading experts, regarding the factors that have contributed to the rise in food allergies and what can we expect in the future. What do our EHO’s really want to see?

Listen to Kirklees Catering, one of our Regional, in-house, award-winning catering providers, as they share their commitment and investment regarding allergen management, taking it to the next level, to develop a new ‘Allergen Accreditation Team.’ It’s a great success story, that will have us all riveted and fired up, ready to take our services to that next level, to help reduce allergen risks.

Our showcasing suppliers will discuss how IT can support allergen management helping to reduce risks and Precautionary Allergen Labelling, what’s happening with this? Suppliers will give us a vital update regarding the Allergen Labelling law and provide solutions for best practice. Other sponsoring suppliers will showcase some of their amazing allergen and special diet friendly products, so come and taste the products for yourself!

We continue to maintain low prices for our events, enabling Education catering service providers to attend and remain current with trends and market intel, including learning new initiatives, innovations and solutions. A wonderful way to develop catering teams but also ease the burden on already stretched catering services.

**The venue** – Huddersfield Little Terriers Stadium. The conference room overlooks the stadium ground. At lunch break take the opportunity to walk through the changing rooms and enter the ground for that great photo shot and share on social media platforms.

**Itinerary – Timings – Presenters – Full itinerary will follow shortly;**

8.30 - Registration, Refreshments, Networking & Charity Raffle Support

9.15 – Conference Opens

15.30 – Conference closes

**Charity Support**



The chosen charity we will be supporting through the day will be dedicated to NARF – Natashas Research Allergen Foundation. Representatives of NARF will give us an update of the journey so far, what’s next including the clinical research and ‘Natasha Clinical Trial’ to try to find solutions to the food allergy epidemic.

**It really is an event not to be missed! – Aimed at all levels of catering providers, suppliers and industry experts.**

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

**Click the link to book** - [Yorkshire & Humberside And North West seminar - The Evolution of Allergens | LACA, the school food people](#)

**Refreshments breakfast & buffet lunch included.**

**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, helping you to deliver service excellence.**

## **Sponsoring Suppliers & Presenters**



**Planglow**  
**DrSchär**



**e)ssential**  
**cuisine**  
Brought to you by  OLINA



**Quorn**PRO