

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

#### Introducing our presenters and sponsoring suppliers

##### **Julian Edwards FCSI (UK&I) Chair, FIH, CFSP of CEO Allergen Accreditation**

Julian is the MD of GY5 Food Service Consulting, that delivers independent consulting on management and design projects, CEO of Allergen Accreditation, that is celebrating its 10<sup>th</sup> year and currently Chair of the Foodservice Consultants Society International (FCSI UK&I). Julian is also a Fellow of the Institute of Hospitality and a Certified Food Service Professional. Most recently he was honoured to be listed in the Top 20 Most Influential in Public Sector Catering in the UK. Julian dines out 1-3 times a week at a school as it's his preferred favourite restaurant chain!



##### **Jacqui McPeake is the Founder and Director of JACS Ltd**



Jacqui McPeake has worked for 35 years in the catering industry, predominantly the HE sectors. Jacqui worked for 20 years at Manchester Metropolitan University and was previously Head of

Catering for 10 years. Jacqui has also led her team to win the Cost Sector Team of the Year 2017 for their work on Allergen Management and improving the “Free From” offers for students with Food Allergies. Jacqui was also winner of the “Free from Hero Award 2018”. Jacqui McPeake is the Founder and Director of JACS Ltd and offers allergen training, audits consultations to support food businesses to get this right.



##### **Rachel Ellis is the Director of Communications at The Natasha Allergy Research Foundation, the UK’s food allergy charity.**

Before joining the charity, she was a health journalist and editor for national newspapers and magazines for over 25 years. She has also worked with healthcare organisations on how to effectively get their message across through website content, press releases, brochures and reports, and has edited a series of in-house magazines.



Kirklees Catering Service provides a comprehensive, high quality school meals service to 156 Primary, High and Special schools across Kirklees and in neighbouring authorities with a team of 800 staff providing approximately 32,000 meals a day.

We ensure all our food is sustainable and sourced with full traceability and proud to hold the Soil Associations Accreditation. All our menus are fully compliant with Government School Food Standards and are developed to be fun whilst encouraging pupils to eat healthy, nutritious meals.

Serving approx. 800 medical diets each day we have robust procedures to ensure the pupils with these needs can safely access a school lunch. These procedures have been developed in line with the Food Information Regulations (2014), current LACA national allergen guidance, Department for Education (DfE) guidance and the Kirklees Medical Needs Policy.

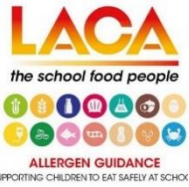
To support our teams delivering these meals we have developed egg free, milk free & gluten free menus along with an allergen (14 EU identified) free menu.

**Presenters include Cath Holmes, Kirsten Catling and Caroline Kimber from Kirklees Catering Services.**



"SchoolGrid is an all-in-one catering management system for schools and caterers, addressing dietary needs, allergen safety, kitchen management and menu planning. They will discuss the rising demand for special diets, especially with food allergies, and introduce MenuGrid+, their new tool designed to streamline menu creation and ensure safety."

## LACA Food Allergen Guidance - Stephen Forster



Stephen has been an active member of LACA since 1993 participating in many local and regional events and joined the LACA Board as regional representative for the Northeast and Scotland in April 2014. He served as National Chair for 2 years from 2019-21 where he counts the LACA Allergens Risk Assessment Process, as a highlight of his tenure as chair.



Chair of Governing Board for a Primary Federation in County Durham, he has a unique overview into the impact, food can have on schools and local communities and is fully aware of real challenges facing schools at this time.

## Sponsoring & Showcasing Suppliers & Bios

Dunsters Farm is a family-run foodservice, supplying quality food and drink from depots in Bury and Oswestry across the North. Starting as a milk round in 1963 & now managed by the 3rd generation, Dunsters Farm are education experts - offering school-compliant products, competitive pricing, and excellent customer service.



Multi-award-winning food labelling and compostable packaging solutions provider Planglow has proudly supported food businesses of all sizes for more than 35 years. Planglow's 'LabelLogic' Live software and high-quality labels enable full compliance with labelling legislation and can be paired with our curated packaging ranges to provide a complete branded look off the shelf.



TUGO are committed to product safety, traceability, authenticity, and quality, reflected by our BRC certification and AA status.



Clients receive comprehensive product specifications with ingredients, allergens, nutrition, and dietary suitability, all verified by our Health & Food Safety team and developed with our in-house dietician.

Schar is the UK's number 1 gluten-free brand, with a range of gluten-free products available for every meal occasion. In 2022, Schar acquired their first bakery facility in the UK. This facility handles no declarable allergens. Schar can help fulfil your customers' needs for those with food allergies and intolerances.



## Showcasing Suppliers

