

Y&H Regional LACA Event 2025

Tuesday 3rd June – Ey Up! It's Yorkshire Day



The Yorkshire and Humber Regional Committee would like to invite you to join us for another action-packed catering industry networking day celebrating all that's Yorkshire ahead of the national 'Yorkshire Day'.

We have invited some local artisan and key industry professionals, growers (farmers), manufacturers and suppliers, promoting and showcasing Yorkshire products and services suitable for your Education Catering Industry and wider hospitality provision. With presentations from our special guests talking about soil health, sustainability, including the focus and challenges around farming, especially wild farming and the fishing industry; It's yet another one of our regional events, not to be missed!



Local businesses will share with us how they are ensuring sustainability, embed fair trading practices across the food supply chain, while bringing good working and living conditions for local farmers and producers who can sell locally for a fair price. There is a real need for public and private sector to collaborate to produce, procure and provide healthy, sustainable food, while keeping value within the local economy as much as possible.

The venue – Yorkshire Wildlife Park, Hurst Lane, Doncaster DN9 3QY

Itinerary – Timings

08.30	Registration: Refreshments- provided by Turner Price- Networking & Charity Support
09.15	Welcome. Itinerary & Supported Charity & Icebreaker !
09.30	Tiffin – Presenters – Laura Finn & Ian Archbold & Presenter Tommy Stroud – Wildfarmed
10.00	Fix Our Food – Dr Belinda Morris & Presentation By – Professor Bob Doherty, University of York
10.30	Public Health North Yorkshire Council – Presentation By - Angela Crossland and Ruth Everson
10.45	The Yorkshire Pasta Company- Founder & Presenter Kathryn Brumby
11.00	Coffee Break - Networking & Sampling – Raffle Support
11.30	Whites Bakery – Local Bakery – Use of Wild Crops
11.45	Whitby Seafoods & Fishing Challenges – Presenter - Steph Munnelly
12.15	Turner Price – Sourcing Local, Sustainability – Harriet Thursby
12.45	Yorkshire Quiz – Charity – SUDC – By Damien O'Brien
13.15	Lunch, Networking & Sampling- Raffle Support
14.00	McCains – Presenters - Jules Robinson & Peter Elfin & Presenter Ian Pennock – Director of Agriculture
14.30	Deliciously Yorkshire – Allison Cane
14.50	Quiz Results & Raffle
15.05	Final Q&A – Regional Update –Thank You & Close – Safe Journey Home – Damien & Jo
15.15	Finish

Charity Support

We will be supporting the SUDC (Sudden Unexplained Death in Childhood), which will once again help families especially children within the local community.



Book your place here - [LACA Yorkshire & Humberside Regional Event - "Ey up it's Yorkshire Day" | LACA, the school food people](#)

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

Here's a 'flavour' of our presenters



Founded by farmer's daughter Kathryn Bumby, who identified a gap in the market for British-made pasta. this family-run business brings authentic traditional techniques learnt in Italy to the UK.



Dr Belinda Morris & Bob Doherty from York University. Representing 'Fix Our Food' whose research focuses on how local school food procurement can impact health and wellbeing outcomes for all children, working towards a more equal, healthier nation in conjunction with regenerating our natural environment.



Angela Crossland & Ruth Everson, from Public Health NYC have worked with a wide range of food system partners and supported by researchers from the [FixOurFood](#) programme. They will provide an overview of this work and highlight progress against the local ambitions of food system transformation.'



Deliciously Yorkshire is a membership organisation proactively engaged in promoting, supporting, championing, and developing food and drink businesses that grow, rear, make, sell, or serve Yorkshire food and drink.



Whitby Seafoods is an independent family-owned and run business founded in 1985 by Graham Whittle. The business is committed being a sustainable company within a sustainable industry.



At McCain, we believe great food starts with healthy soil and strong farming communities. That's why we're investing £30 million over the next three years to support our network of 250 UK growers facing rising input costs, extreme weather, and economic uncertainty.



Turner Price offers a dedicated food partnership for schools and trusts across the North and the Midlands, with over 7,500 catering products, including our own produce and butchery ranges. We prioritise sustainable sourcing from regional producers and local farmers.



Tiffin Sandwiches is one of the UK's leading food-to-go manufacturers, supplying freshly prepared sandwiches, wraps, salads and snacks. With BRCGS AA* accredited production sites in England, Wales and Scotland, Tiffin delivers quality, consistency and convenience.



YPO has over 50 years' experience in helping the public sector achieve the best possible value when buying products and services. As public value champions, we're dedicated to providing great support and added value, as well meeting your changing needs for greater flexibility, innovation, and sustainability.



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