



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 industry networking day, with amazing hospitality, special guests, and a few surprises like no other!

To support our catering services, over 20 various catering industry suppliers will be exhibiting at the racecourse, through either live demonstration, presentations and showcasing, providing up to date market intel, including new trends and innovations. It’s yet another one of our regional events, not to be missed.

From professional decision makers, development chefs and front-line teams, we have lots of interesting and helpful ideas, solutions and new initiatives, so be the first to see and sample them.

We will be following on from our last regional event ‘Evolution of Allergens’. From your feedback it was a roaring success, especially given the showcasing and networking opportunities. This event will take you through the next steps of allergen management with cooking tips to ensure best practice, IDDIS (blended diets) to help cater for every customer’s needs. We have special guests including industry award winning teams, which evidences their commitment to providing blended diets, while remaining appealing to their customers.

Training and developing a new generation of talented professionals along with apprenticeships will also be a focus, including solutions that will be shared on the day, by the experts in this subject sharing their insights and knowledge with us all.

Unox who is co -hosting on the day will take us into a new AI generation of cooking. Learn about new catering equipment to help us build a greener and more sustainable future while helping to create efficiencies, improve standards and reduce costs!

To book simply click on this link to book your place -

<https://laca.co.uk/events/laca-yorkshire-humberside-regional-event-spring-forward-agm>

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 – York Racecourse, Knavesmire Road, York, YO23 1EX.

Itinerary – Timings – Presenters – Full itinerary to follow nearer the time.

8.30 - Registration, Refreshments, Networking & Charity Support

9.15 – Conference Opens

15.30 – Conference closes for the AGM

Charity Support

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

The Island supports some of our most disadvantaged, vulnerable and isolated children and young people to realise their potential through positive mentoring relationships and activities.

Our vision is to support, guide and positively influence the lives of every single young person in York, regardless of their socio-economic circumstances or life experiences’.



Enhancing children's
quality of life
through mentoring

Here is A ‘Flavour’ of our presenters. (More to follow – watch this space)

James Ball and Preston Walker

Co-Founders of OHK



James Ball and Preston Walker are the co-
OHK, a consultancy dedicated to improving
and dysphagia management in healthcare
Since 2017, they have pioneered training
programmes, including a widely adopted e-
platform for dysphagia, developed in
collaboration with East Sussex Healthcare NHS
(ESHT). OHK’s training, mapped to the Royal



founders of
food quality
settings.

learning

Trust
College of

Speech and Language Therapists’ Competency Framework, has achieved impressive
results, such as a 91% reduction in non-compliance incidents.

OHK remains committed to ensuring individuals with swallowing difficulties receive safe
and nutritious meals.

**Another 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

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.**