



2024

LACA AWARDS FOR EXCELLENCE - NOMINEES

Thursday 4th July 2024, Hilton Birmingham Metropole

LACA Business of the Year Award

Sponsored by Rational



Big Fresh Catering

Big Fresh Catering Business Team have undergone huge changes in the last 4 years, before and after the roll out of the Local Authority Trading Company (LATC) in 2020. Consultation, change management, increase in turnover and a quality provision to our pupils being at the forefront of our service.

CATERed

Since its inception in 2015, CATERed has consistently strived for excellence, demonstrating unwavering dedication to improvement and growth year after year, we have successfully expanded our reach and enhanced our social media presence.

LB Tower Hamlets

In September 2023, Tower Hamlets became the first council in the county to extend FSMs to all secondary school pupils. The strategy was successfully implemented by a highly skilled, motivated and energetic management team and evaluations demonstrate that this strategy has many positive outcomes including improving pupils' health and wellbeing.

Local Food Links

Local Food Links has created a great quality school meals service that works for Dorset, a county where provision disappeared for 25 years. Employing 50 local people, meals are prepared using ingredients from local suppliers, ordered via a bespoke online system and delivered either hot or chilled to local schools.

Pantry Catering

Against a backdrop of one of the most challenging years in contract catering, The Pantry are immensely proud to have grown turnover by over 60%, staff by nearly 80%, and welcomed nearly 60 new contracts – all the while delivering their most balanced, nutritious and filling meals to every child we serve!

Waltham Forest Catering

Waltham Forest Catering are the long-standing principal catering provider within the London Borough of Waltham Forest, providing 13,000 value for money, high quality school meals a day to 49 primary, secondary, academies and free schools, with an established team of over 200 commercially trained and fully vetted staff.

LACA AWARDS FOR EXCELLENCE - NOMINEES

LACA Primary School Catering Team of the Year Award

Sponsored by Middleton Foods



Dersingham Primary School Catering Team - Juniper Ventures Ltd

Juniper Ventures takes pride in nominating Dersingham Primary School for the LACA Primary School Catering Team of the Year. Given the consistent outstanding support they give to Juniper and to school pupils, parents and management team, we consider it only fair and reasonable to demonstrate our appreciation in this way.

Glebe Primary School - Pantry Catering (UK) Ltd

Kayleigh Staples, the Chef Manager, leads an all-star cast at Glebe Primary School. The kitchen team are kind and caring toward all of the children and they go out of their way to make sure they are happy with their meal each day. Every child is treated like an individual; whilst the Meal Ordering system ensures the team know exactly what the children have ordered, the care and attention they pay ensures they know how each child wants it served.

Priory School Catering Team - SENDAT

The Priory School Catering Team have been nominated in recognition for their hard work and efforts over the past year. There have been many changes and demands on the team which they have managed with professionalism, enthusiasm and patience whilst maintaining an excellent service daily to the school's special needs students.

Southglade Primary School Catering Team - Nottingham City Council

The team at Southglade Primary School Catering Team have been nominated for their outstanding work participating with Eat Them To Defeat Them and Diversity Days as well as catering for an array of special diets and fostering positive relationships with the children and school.

St Johns College - Cleverchefs

The team at St John's College in Cardiff is a small yet highly efficient team that consistently surpasses expectations. Their exceptional teamwork, meticulous attention to detail, and unwavering commitment to the students and the school embody the core values of Cleverchefs. It has been wonderful to witness the company's growth and the impact good food has on people's health.

St Peters Primary Catholic School - Caterlink

The St Peters Trust schools are managed by Tarnia Locke. She has managed the Primary School since 2018 and was promoted to run the Secondary as well in 2022 when Caterlink were awarded the contract. She manages a fantastic team that she has trained, developed and progressed to ensure her high standards are consistently delivered every day. The whole team work incredibly hard to ensure excellent relationships with their on-site client and school staff as well as their valued customers – the pupils, and of course, the parents and carers .

Tenby VC Primary School Catering Team - Pembrokeshire County Council

The team at Tenby VC Primary School have demonstrated a high level of enthusiasm, commitment and effort in devising and implementing activities, which raise the profile of education catering. Lisa and her team at Tenby VC School have always pushed promotional boundaries and this is reflected in their 83% school meal uptake.

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LACA Secondary School Catering Team of the Year Award

Sponsored by Bidfood



Fulford School Catering Team - NYES Catering - North Yorkshire Council

The catering team at Fulford School set the standard for excellence and teamwork, thinking of how to make the dining experience better for all. Their unwavering support and dedication to others make them invaluable assets to the school community, going above and beyond to ensure all pupil needs are prioritised.

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South Axholme Academy - Isle Education Trust

The catering team at South Axholme Academy have been together so long that they have supported each other through birth, marriages, deaths and sickness, they have laughed together cried together and been there for each other, they really are the heart of South Axholme Academy.

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Tudor Grange Academy, Kingshurst- Caterlink

The team at Kingshurst ensure that the partnership between the school and caterer is seamless. Supervisor Denise is always welcome at the door of the school senior leaders to offer support and share ideas to continue to develop and adapt the catering service to the ever-changing need of the students.

Whittington Green School - Derbyshire County Catering Service

The catering team at Whittington Green are cooking up a storm in their kitchen. Over the last couple of years, they have fully immersed into the school significantly increasing the meal up take and positively raised the profile of the school meals service. Their energy and flair for catering is wonderfully refreshing.

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LACA Marketing Award

Sponsored by Wafflemeister



Norse Group

Norse Group's catering team recognises the importance of promoting the benefits a good quality meal at lunchtime can bring to children's learning, health, and happiness. Through creative thinking and a personable approach, Norse's marketing strategy focuses on creating varied engagement opportunities with schools and parents throughout the school year. Involving children and enabling conversations around healthy choices, meal preferences and menu ideas has been a key objective for 2023/24.

Shire Services

Marketing and engaging with schools and parents to enhance children's eating experience is core to Shire Services. Marketing has proven to support retention of business, client and customer engagement and increased income

LACA & Natasha Allergy Research Foundation Allergy Management Award

In association with NARF



Barry Dovell - Local Food Links

Barry Dovell, Catering Manager, is the Allergy Lead at Local Food Links. Barry strives to ensure that pupils with allergies can access a school meal with confidence and enjoy eating alongside their peers. Inclusivity is paramount and menus are planned with families to maximise safety and enjoyment.

Caterlink Nutrition Team

Caterlink cater for 350,000 pupils daily, and champion the importance of safe allergen management to all stakeholders. It's vital that parents and pupils feel confident and assured about allergen processes, from training staff to producing special diet menus, and the Caterlink Nutrition Team go above and beyond to achieve this.

SchoolGrid

SchoolGrid is a technology industry trailblazer in education catering. It aims to provide every child with a safe lunchtime experience. It was the FIRST in market to deliver an Online Allergy Protection System, and its exceptional commitment to managing allergens has led to it supplying this module free to customers.

Waltham Forest Catering

All 250-catering staff at Waltham Forest Catering have been trained in and hold an allergen awareness certificate. The menu development team have gone the extra mile to ensure inclusiveness for all their customers by introducing an allergen friendly day to the weekly menu. Our robust allergen management provides reassurance to parents.

Roger Davis Outstanding Achievement Award

Sponsored by Essential Cuisine

To be announced on the night



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Nan Berger Memorial Award

Sponsored by Cereal Partners



Cereal Partners Worldwide
Nestlé and General Mills

Cardiff Council

The FSEP project provides individuals with ALN opportunities to develop and hone employability skills, in order to gain employment within a related catering/hospitality position. The project demonstrates tangible benefits including better outcomes for individuals with ALN, improved diversity/inclusion within the LA workforce and improved community cohesiveness, contributing to social value.

HCL - Herts Catering Ltd

Being nominated for such a prestigious award is testament to the dedication and expertise, with a combined experience of 153 years, the team brings a wealth of knowledge and acumens to the table. Their innovation and initiatives play a pivotal role in driving the organization forward to ensure its continued success.

Pembrokeshire County Council

A Service Review took place which was the catalyst to grasp the opportunity for the Pembrokeshire team, led by Sandra Gardner, to remodel the service on the back of the Welsh Government policy change, which introduced the Universal Free School Meals for all full time Primary School Children in June 2022. This policy aligns with Pembrokeshire County Council's Well Being goals and corporate strategy.

LACA Apprentice/Trainee Award

Sponsored by the Worshipful Company of Cooks



To be announced on the night

LACA Unsung Hero Award

Sponsored by Civica



Stephen Balding - Midshire Signature Services

Stephen has been an unsung hero as he is a perfect example of how hard work can achieve great things. For seven years he has consistently developed and improved his skills and is a key asset to the Midshires Team.

Rebecca Britton - Impact Food Group

Rebecca has been nominated by her peers because she is passionate, enthusiastic and in all her roles tries and succeeds in going above and beyond. She is a beacon of all knowledge and sets a standard that many others fail to match.

Katrina Lockwood - Midshire Signature Services

Katrina has been nominated by her operations manager for the unsung hero award as she consistently goes above and beyond for our clients, young customers and her team. She is truly an asset to both Midshire Signature Services and Stanton Road Primary School.

Tracey Usher - NYES Catering

Tracey joined NYES Catering at North Yorkshire Council in 2022. Tracey's unique, transferable skills stem from 14 years new product development within food manufacturing and 5 years teaching in primary schools. This, combined with passion and dedication, has resulted in added value and benefits to our school catering service.

Kirsty Yearsley & Charlotte Theopani - HCL Ltd

The Community Support Team at HCL support schools with cookery lessons, healthy eating initiatives, sustainability, garden workshops and assemblies. All workshops are designed with the schools to support their curriculum, and to encourage pupils to apply their learnings at home.

Over the past 18 months, Kirsty and Charlotte have been working hard with schools and pupils to ensure the learning is fun, but informative. Their workshops are highly successful and in demand.

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LACA Region of the Year

East Midlands

The East Midlands regional committee aim to share best practice with their members as well as inspiring them with insights from the catering industry. The committee has a wealth of experience in the catering industry and plenty of enthusiasm for making improvements to school food catering service.

Wales

Supporting their members is a key driver for the Wales committee when organising events and regional meetings. The relationships formed between LACA Wales and key organisations critical to their member's day to day operation is testament to the region's hard work and dedication to the school meals service within Wales.

Yorkshire & Humber

The Yorkshire & Humber regional committee aim to demonstrate their commitment and how their positive and enthusiastic committee are working hard to proactively promote LACA. Their number one priority is to increase membership, identifying the benefits of LACA to all.

LACA Outstanding Supplier Award

ABM Catering for Leisure

ABM have continued to build on their long-standing successful relationships with local authority caterers across Wales, with the rollout of Universal Primary Free School Meals. Their knowledge and experience have enabled them to support caterers with kitchen upgrades to meet the challenges of increased food production and service.

Bidfood

Bidfood is proud to be one of the UK's leading foodservice providers. A specialist within the Education sector, Bidfood delivers over 1,000,000 meals to schools nationwide every day and are a longstanding partner of LACA.

Creed Foodservice

Creed Foodservice supply the education sector with quality multi-temperature catering products from their strategically located depots, delivering to schools nationwide. As an independent, family-owned food wholesaler, they aim to partner with customers to show they're much more than just a foodservice provider and that we understand the challenges faced within the education sector and have a specialist team support customers with a solutions-led approach.

MKN UK

As leading manufacturer of cooking equipment, MKN recognises its responsibility to support school caterers to get the most from their equipment. This submission explores some of the initiatives to achieve that, including a major installation and training programme for LACA Wales members, and continued support for the LACA School Chef of the Year competition.

SchoolGrid

SchoolGrid is an industry trailblazer in technology for education catering. With a portfolio of 1200 schools nationwide, it aims to provide every child with an excellent lunchtime experience. As a LACA partner, it is a dedicated LACA supporter, and is delighted to be this year's Grab 'N' Go Challenge sponsor.

Tugo Food Systems

Tugo Food Systems are an SME with a passionate team of food service fanatics, committed to creating the freshest, most flavourful globally inspired food concepts. Our culinary, sales, marketing and customer services teams are dedicated to delivering high quality food solutions to the education sector.

Wibble Foods

Although Wibble is relatively new entrant in the ambient dessert space, it has proved a formidable force already by winning contracts to supply its jelly crystals to the Education and Healthcare sectors. Wibble has set itself apart as a beacon of innovation and social responsibility in the catering industry by not only its commitment to creating delicious desserts but also its dedication to promoting healthier eating habits among children.