

# NEWSLETTER



## MESSAGE FROM CARRIEANNE BISHOP, LACA NATIONAL CHAIR

Firstly I would like to say that I feel privileged and honoured to have been chosen as the new LACA Chair.

This is probably the most exciting year that I have known working within the school food industry. It is very gratifying to see that school meals are finally being taken seriously and people outside of our industry are finally recognising what we have known all along; that there is an industry of dedicated professional staff cooking and serving a healthy nutritious meal every school day to children across the whole of the UK. These not only improve their health but also sustain them for an afternoon of learning.

I look forward to working alongside, Anne Bull who will be Immediate Past Chair and Peter McGrath who will be Vice Chair to support LACA's work as the voice of the school food industry. Anne Bull will be a hard act to follow as she has achieved so much for our industry over the last year and a half by raising our profile both politically and within the media. She has brought together many different experts and associations to work in partnership with LACA to ensure that we really are the **Lead Association for CAttering in Education**. I hope that with my contribution and assistance to the association, we can maximise LACA's resources and expertise to ensure that school food continues to sit high on the political agenda as well as that of other influential bodies concerned with children's health and wellbeing.

I will also be contributing over the coming year to LACA's key activities and events to raise our organisation's profile and to promote the good work of all of its Members.



**Carrieanne**

## DEVELOPMENT OF PROFESSIONAL STANDARDS FOR FRONT LINE STAFF WORKING IN THE SCHOOL FOOD SECTOR OF THE CATERING INDUSTRY

LACA are leading on the Workforce Development Group that is looking in to a set of standards within our sector. We are looking for any companies, service providers or individual members who would like to contribute towards the costs of developing these standards and details are set out below.

### KEY AIM & OBJECTIVES

To agree and publish professional school food workforce standards

- To set standards for professionals working in school food
- Gather consensus around standards that would recognise professional working in school food

N.B. It is worth adding that other industry sectors have professional standards and it was deemed that by emulating this model into the school food sector would enhance its standing with other sectors in the catering industry.

It would also enhance opportunities for young people pursuing careers in the catering industry that will enable and assist employers with succession planning.

### PROPOSED APPROACH

#### First Stage

- Agreed that the approach would focus on the output of what someone is expected to do rather than on the various qualifications and training that someone should achieve.
- The above is very different to the current approach – standards at the moment

underpin qualifications. The new approach would make the standard visible and something to aim at. It would create a level playing field where in house training, apprenticeships and qualifications all can contribute to the development of knowledge and skills to reach the professional standard.

- It was agreed that there would be five job roles that professional standards would be developed for:
  1. Catering Manager
  2. School Chef
  3. School Cook
  4. General Kitchen Assistant
  5. Dining Room Supervisor
- Initial draft standards would be produced utilising the existing NJC profiles and National Occupational Standards to assist in this process
- These would be discussed and amended by the Workforce Development Group following consultation with the final standards agreed and ready for implementation
- Any approach would need to identify and promote available training and support that will help individual schools and school meal providers to develop their staff to reach the professional standard according to their job role
- Agreed that the approach would need to enable each school/catering provider to have its route to achieve the standard – e.g. in house training, e learning, external provider etc.

## **OPPORTUNITY FOR INDUSTRY CONTRACTORS IN THE SCHOOL CATERING SECTOR**

This is a key piece of work that need financial resources /funding as key people need to develop the standards for the 5 job roles.

The Workforce Development Group is of the view that a Project Manager is needed to lead on this key piece of work.

An estimate of cost has been provided to develop these standards has been given at £4000 for each of the five job profiles identified.

This funding covers the research, development and writing of each of the five standards.

The opportunity to “sponsor” each of the five roles would in the first instance be offered to the contractors within the school catering sector as they would have the opportunity to provide input and “badge” the standard.

As a “sponsor” there would be opportunities to provide input based on industry knowledge and internal expertise together with understanding the needs and requirements for the professional standard for their own business.



### **Get baking for your chance to be crowned Big School Bake Off Winner 2014**

*Stork launches baking competition in partnership with LACA*

Calling all school cooks. Stork and LACA are looking for the first ever Big School Bake Off winner.

Following the runaway success of the Stork Big School Bake Off activity in schools, the search is now on to find the best school baker.

Entries are now open to school cooks and caterers – all those engaged in the school kitchen – to submit their best sweet bake recipe

and take part in this exciting competition.

The winner will not only be crowned The Big School Bake Off Winner, they will also receive a trophy for their school, a workshop with TV Baking winner Jo Wheatley and afternoon tea at The Ritz, London.

James Allred, Channel Marketing Manager, Unilever Food Solutions explains: “As part of our School Food Programme this year, The Big School Bake Off competition aims to recognise the great talent and passion we know there is in the school kitchen. Baking is a great way to get the whole school involved in cooking. Not only does it get the school cooks and catering staff using their key skills, it also encourages children to take greater interest in cooking and the food they eat.

“We know the fantastic work our school cooks and caterers do, and their critical role in the exciting, challenging times ahead. This competition will celebrate their enthusiasm and commitment together with the important role they play in the health and food education of school children across the country.

“Our School Food Programme is dedicated to supporting school cooks through challenging times while helping ensure children have a brighter future both here and in developing countries.”

The competition has three stages: written recipe entry, semi-final bake-off at the LACA Conference and Exhibition on Thursday 10 July and the grand final at Knorr’s Kitchen in Leatherhead, Surrey in October.

To find out more about the competition and to download an entry form and rules, go to [www.UFS.com/schoolfood](http://www.UFS.com/schoolfood)

#### **Ts & Cs**

*The competition is open to all caterers working within a primary or secondary school and resident in Great Britain 18+. To enter complete the entry form and post to BSBO, c/o William Murray Communications, Cygnet House, 12-14 Sydenham Road, Croydon, Surrey, CR0 2EE. Email entries to [UFS@williammurray.co.uk](mailto:UFS@williammurray.co.uk). Closing date: 5.00 pm Friday 30 May 2014. Availability required for: 10 July 2014 (Birmingham-travel not included) and 7 October 2014 (Leatherhead). 1 winner. Prize: workshop for*

*4 with Jo Wheatley & afternoon tea at the Ritz for 2 (both to be taken pre April 2015), Jo Wheatley signed baking book, £50 Love to Shop vouchers and a goody bag. Travel not included for competition prizes. See [www.ufs.com/schoolfood](http://www.ufs.com/schoolfood) for full terms.*



This September, two of the most significant changes proposed by the School Food Plan will come into effect. All infant pupils will receive free school meals; and practical cookery will be compulsory in the new national curriculum up to age 14.

What Works Well is a School Food Plan [www.schoolfoodplan.com](http://www.schoolfoodplan.com) initiative, which brings together the best ideas in school food. At the centre of this is an online hub for sharing what works well: [www.schoolfoodplan.com/www](http://www.schoolfoodplan.com/www)

This is a resource for schools and caterers, covering 5 areas:

1. The Food
2. Lunchtime Experience
3. Learning About Food
4. Making It Happen
5. Getting Everyone Involved

The School Food Plan imagined a new golden age for school food. That dream is closer now than we could have hoped. It’s down to all of us to make it a reality.

Share your story of what works well – email [www@schoolfoodplan.com](mailto:www@schoolfoodplan.com)



### **REGIONAL ROADSHOWS**

From September 2014 all children in Reception, Year 1 and Year 2 in state-funded schools in England will receive free school meals. Is your school ready for the big increase in school meals? Book your FREE place at one of nine regional roadshows.

Visit [www.uifsm-roadshows.co.uk](http://www.uifsm-roadshows.co.uk) for more information and to book your FREE place, or for more information regarding the events call 01244 399900.