



2023

LACA AWARDS FOR EXCELLENCE - NOMINEES

Thursday 6th July 2023, Hilton Birmingham Metropole

LACA & Natasha Allergy Research Foundation Allergy Management Award

NEW FOR 2023 - In association with NARF



Chartwells Medical Diets Team

Chartwells take allergies seriously, it is a fundamental part of their business. From resource to recipes, it forms part of every decision they make and is part of everything they do. Allergy management is no longer a policy for Chartwells, it's a culture.

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. Special meals are planned with families and produced in house, maximising safety.

HC3S

To protect customers, HC3S have designed and implemented allergen knowledge and training programmes for colleagues. They communicate confidently to stakeholders, complying with legislation and reducing allergen incidents through our robust allergen management policy and protocols that demonstrates successful practice in allergen management and risk analysis within the education catering workplace.

Kirklees Catering Allergen Team

The Kirklees allergen team continually work to learn, develop, train, and equip staff and stakeholders with robust systems to manage the provision of food and drink for pupils with allergies and other medical dietary requirements. Kirklees school catering currently provides over 900 medically diagnosed special diets, with up to 20 dietary needs per school, where the risk analysis process (RAP) has never been a more important control.

Charlotte Quick - ISS UK (Education)

ISS put allergen management at the forefront of everything we do. We operate robust allergen management processes to ensure our customers can confidently and safely enjoy our service while managing their allergies and our aim is that as many children as possible are able to enjoy eating with us.

LACA Apprentice/Trainee Award

Sponsored by Unilever Foodsolutions



Helena Brown - HCL

Helena being awarded the Apprentice/Trainee of the Year award is testament to the success of HCL's training courses and the impact they have on the individuals who complete them. Since joining HCL in 2017, Ellie, as she's known, has demonstrated high standards in all aspects of food safety, healthy and safety and food presentation.

Tracey Mason - NYES Catering

Tracey commenced her apprenticeship journey in 2019, working throughout lockdown supporting our service whilst studying on her apprenticeship. She completed in 2020 and progressed to Level 3 in 2021, successfully completing in January 2023. The apprenticeships have developed Tracey's skills, knowledge, and confidence as a great ambassador for NYES Catering.

LACA Catering Business of the Year Award

Sponsored by Rational



Derbyshire Catering Service

Despite celebrating over 70 years of trading, Derbyshire Catering Service has during the last three years shown itself to be an agile and flexible business, through the introduction of a business strategy that meets the requirements of the time whilst continuing to meet its business objectives.

Olive Dining Team

Olive Dining is a family-run catering company whose Founder Directors have a wealth of catering experience, especially within the state education sector. Their ethos is to maintain the family feel whilst ensuring they are resourced to deliver on their promises to create an efficient, cost-effective and vibrant catering services for individual schools.

The Pantry Catering

In being able to offer unrivalled practical resource for the day-to-day running of the contract, together with transparent and realistic finances, The Pantry Catering have been able to win 35 new contracts through competitive tender processes, and grown their turnover to nearly £10 million in the last academic year alone.

SIPS Catering

SIPS Catering is enviably placed as a provider of award-winning services to Schools, as part of the wider SIPS family. Inherent in the nature of our organisation is our not-for-profit status, with our sole purpose being that of helping achieve excellent outcomes for our children, young people and our community.

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 Primary School Catering Team of the Year Award

Sponsored by Middleton Foods



Crooksbar Primary School Catering Team - Stockton Borough Council

Vicky Claire and her dynamic catering team at Crooksbar Primary School are 100% invested in the school community. They produce 370 fabulous school meals daily; 200 to feed pupils on site and 170 dispatched meals to King Edwin School. Vicky and the team also manage to provide spectacular Themed Days that blow the minds of both pupils and Teachers alike!

Emmanuel School Catering Team - Waltham Forest Catering

A small but dynamic team, the catering team at Emmanuel school work well together to provide an exceptional service every day. Their commitment to providing a healthy balanced lunch, and desire to create a positive, fun filled lunch experience reflects in their uptake level of over 75%.

Knights Enham Junior School Catering Team - HC3S

Catering improvements have directly attributed to increased meal numbers and higher vegetable uptake thanks to the dedication, expertise and relationship building made by Knights Enham Junior catering team. They make huge efforts to contribute to school life and encompass their school motto: Together We Achieve, to demonstrate what's great about school meals.

Littletown JI&N - Kirklees Catering

This team, over the last few years have increased meal take-up by 50%, whilst contributing to the school experience and healthy living education. Involved in the teaching of sports, nutrition, and the global food system; both in and out of the classroom, their positive impact on the children is significant.

Mellers Primary Catering Team - Nottingham City Council

The Catering Team at Mellers Primary School are a highly motivated team who are extremely dedicated and deliver an excellent meals service. The school has achieved 100% take up of UIFSM and this is due to the effective partnership between the headteacher and the Catering Team.

LACA Secondary School Catering Team of the Year Award

Sponsored by Bidfood



De Ferrer's Pingle Catering Team - Caterlink

The team at De Ferrer's Pingle go above and beyond every day and to them it is all in a day's work. The team have previously won Caterlink's team of the month and to them they are just doing their job, but they are the heart of everything the school does. The team truly care about each student and have worked tirelessly to ensure no child goes hungry.

St Francis of Assisi Catering Team - Caterlink

As a team the Caterlink staff are a huge part of school life every day, they represent everything that is great about their school. They go above and beyond every single day, be that if they are supporting the school's Catholic ethos, Culture and Theme days, helping the most vulnerable students or just being consistently helpful and friendly.

Thomas Deacon Academy Catering

Thomas Deacon Academy is a large multi culture academy based in Peterborough catering for 2500 students from year 3 to year 11. The catering team at TDA is led by Sarah Bucknall senior catering manager who leads a team of 18 dedicated catering staff to provide a wide varied daily food offer to students, staff & visitors ensuring the promotion of health eating and maintaining national food standards is always at the forefront when planning any menus.

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Whitcliffe Mount High School - Kirklees Catering

The catering team at Whitcliffe Mount High School has become an integral part of the school day, being involved in school activities, annual events, school activities and regular school council meetings. They provide a quality, healthy and balanced meal to all students and staff everyday always with a smile and sometimes a song.

LACA Marketing Award

Sponsored by Wafflemeister



Enquire Learning Trust

The Go Green Lunch Campaign was implemented across 30 academies by Enquire Learning Trust in collaboration with Green Cuisine. Its objective was to bring the many benefits of plant-based eating to pupils not only on Meatless Mondays but throughout the week – the focus was healthy eating, education and menu planning.

HC3S Business Development Team

HC3S' clear goal for primary school pupils to increase vegetable consumption was achieved with an innovative marketing approach, built with excellent levels of support for all stakeholders. Our campaign has reached 201K children via the schools' programme, reduced waste and boosted children's perceptions about vegetables to support longer term improvements in children's diets.

Local Food Links Marketing Team

Local Food Links is a social enterprise that has been supplying school meals for more than 16 years in Dorset. We listen and respond to our customers and work hard to incorporate feedback from schools and parents into our daily food and service provision.

Norse Catering

Through creative thinking and a personable approach, Norse Catering's marketing strategy or 2022/23 yielded impressive results. Key to their success was creating and implementing engagement opportunities with schools for parents and children through multimedia communication and experiential events all whilst seizing opportunities to showcase school meals both locally and nationally.

Nottingham City Council

Nottingham City Council's marketing is innovative, enthusiastic and well organised. Primary schoolchildren are at the centre, so their focus is on making things fun, appealing and enjoyable. The aim is to increase uptake of our school meals because the meals are nourishing, delicious and support children's health, wellbeing and educational attainment.

NYES Catering - Marketing and Development Team

Being a local authority-based caterer means that we are extremely streamlined with the marketing we offer our customers. We ensure that our marketing provides the most benefit to pupils, schools and parents. This past year has seen us further enhancing our offer, resulting in increased uptake of school meals.

SIPS Education

SIPS understand the shared responsibility with schools to engage children (and their families) in the benefits of eating school meals and meet the challenge of how to keep them interested through their School career. With 2022/23 seeing the full post-covid return to a normal counter service for the children, alongside a backdrop of increasing home finance pressures for those families not eligible for a free school meal, the objectives for their marketing activities were taken 'back to basics' – promoting the benefits of nutritious school meals, and ensuring they reached the breadth of the new intake of pupils.

Waltham Forest Catering

Despite having no marketing team, the Catering team launched their new initiative this year, our Forest Eco Rangers, to all primary school aged children within their contract. The aim is to encourage all children to choose one plant-based dish a week and help to lower their carbon emissions.

The Nan Berger Memorial Award

Sponsored by Cereal Partners



Cereal Partners Worldwide
Nestlé and General Mills

HCL Community Support Team

It is the team's mission to work with their schools to drive and support healthy eating initiatives. They don't have a 'one size fits all' approach, they shape their support so it aligns with the diversity and specific needs of each school and pupil.

ISS Education Nutrition & Marketing Team

ISS launched the roots for the future programme which put pupils wellbeing at the centre of the service through three pillars – For you, For life & for the planet. The implementation of this programme resulted in pupils being nudged towards healthier options, increased uptake and higher engagement.

NYES Catering Technical Team

Over the last year, the Technical Team in Facilities Management for North Yorkshire Council, have worked through budget restraints, had new teams and staff, had new Managers, implemented a new MIS system and a new ambient contract, and yet remained positive and productive throughout.

SchoolGrid

Nan Berger was not content with 'maintaining norms', instead she was recognised as a driving force for progressive change in school meals. Likewise, SchoolGrid has revolutionised the way in which school meals are now delivered, through customer focussed inventions which have led to significant industry wide changes.

Linda Seales - South Tyneside Council

Linda provides a first class service to her school ensuring maximum meal uptake (92% of infants, 68% juniors) which led to a dual-serve lunch queue system and pre-order scheme being implemented. She leads a highly skilled, loyal and motivated kitchen team and also finds time to deliver a six week 'budget bites' cookery course for parents.

Torfaen Schools Catering Team

With transparency and accountability in their published pledges, Torfaen School Meals Service have produced an innovative and interactive sustainable school meals roadmap to ensure they stay on track. Raising the profile of the school meals service whilst meeting the needs of today's pupils and without damaging opportunities in the future.

The Roger Davies Outstanding Achievement Award

Sponsored by Green Cuisine



Christine Cornall - Waltham Forest Council

Christine has dedicated 34 years to school catering, leading Waltham Forest Catering to an award-winning standard since 2015. Her more than 3 decades' experience in school catering have seen her build exceptional relationships, expert sector knowledge, whilst defining WF Catering as an employer of choice and an exemplar in sustainability.

Caroline Morgan - Local Food Links

In Caroline Morgan's 17 years at Local Food Links she has played a leading role in the reintroduction and development of school meals in Dorset after a significant period when there were none, her consummate professionalism, commitment and dedication to the provision of school meals is exemplary.

Helen Buxton - NYES Catering

Helen started in school catering over 30 years ago, her experience has given her compassion and understanding of the school catering business. She brings out the best in her team with her enthusiasm, knowledge, methodical ways, and sense of humour which always makes them smile. She truly is an unsung hero.

Vicky Clair - Stockton Borough Council

Since joining Stockton Borough Council's catering team in 2016, Vicky has gone from strength to strength. After her initial training, she was a mobile cook but her talents were quickly recognised and she began running her own kitchen. She has gone on to represent the region in the LACA School Chef of the year final in 2022 and is now starting training courses for catering assistants looking for promotion to a catering supervisor role.

Jane Caulfield - Caterlink

Jane is a very experienced manager with 32 years' service to education catering who manages a large secondary academy which Caterlink are privileged to operate. Jane leads her team in a very professional manner, she demonstrates excellent standards going above and beyond her day job, and works incredibly hard to ensure excellent client relationships with her on site client and the school staff as well as her valued customers – the pupils, and this is also evident in her approach to commercial awareness delivering strong financial results month on month.

Shari Fowlds - Thomas Deacon Education Trust

Shari Fowlds is the Chef Supervisory at Warboys Primary Academy where the catering team offer a nutritional balanced diet using fresh and locally sourced ingredients for up to 300 pupils within the school. Shari has worked at Warboys primary academy school for over 7 years and has learnt what the children's likes and dislikes are, she treats all the children individually regardless of if they have allergen's or dietary needs so they all have a nice relaxed and happy lunch time.

Peter Sawula - Juniper Ventures

Peter has achieved so much and brought the highest standards of catering and education to the young people of East London over a career spanning 20+ years in the education catering sector. A quiet and humble man who never puts himself at the centre of attention -he is the epitome of an Unsung Hero.

Katie Wood - Thomas Deacon Education Trust

Katie works in a very busy kitchen catering for up to 2200 students daily. The role is new to Katie after working at the Academy since leaving school, firstly as a catering assistant. Katie brings new ideas to the team and wants to share these with the students through her menus and dishes. She has that eye for detail when preparing food and shows this with her presentation not just for the daily food but for functions which Katie normally takes control of within the department. Katie manages a team of 17 staff and offers support to them on a regular basis as well as supporting the Senior Catering manager.

LACA Outstanding Supplier Award

Sponsored by Bidfood



Bidfood is proud to be one of the UK's leading foodservice providers, a specialist within the Education sector, providing over 1 million school meals daily, and a longstanding partner of LACA.

JJ Foodservice

JJ Foodservice is on a mission to offer local authorities and schools quality products, great value and a service they can rely on. We are continuously learning, and this entry outlines the progress we have made so far to achieving supplier service excellence.

Quorn

Education has had, and continues to face, many different hurdles. Covid, energy costs and now inflation have made the challenges even bigger. That's why Quorn launched Cost Crunchers. An initiative to ensure affordable, quality red meat protein that doesn't compromise on taste or sustainability, is available to caterers throughout 2023.

Youngs

Young's have managed to maintain a strong level of consistency throughout our contract and exceed expectations when challenged. Whilst there are political and economic hurdles to overcome, they are solution-focused and honest about what is achievable.

LACA Region of the Year Award

East Midlands

LACA East Midlands region is situated in the centre of England but believes itself to be the "heart of LACA" promoting all aspects of the LACA vision and providing a local voice for the education catering community.

East of England

The LACA East of England region covers a wide landscape in Essex, Hertfordshire, Luton, Norfolk, Suffolk and Cambridgeshire. Currently the region has 123 members comprising of 33 service providers, 52 partners, 10 associates, 25 individuals and three Honorary member with eight dedicated committee members from a diverse representative from Partners, Caterers, Suppliers as well as Multi Trust Academies. With this wide range of expertise, the committee can work towards supporting LACA and are able to shape their regional events.

Wales

The Welsh Regional Committee puts their members needs at the forefront of its agenda, promoting membership recruitment and retention through thoughtful engagement with topical speakers at regional meetings, acting as a conduit between front line operators and governmental policy makers, and encouraging the camaraderie and mutual respect between members.

Yorkshire and Humberside

The Yorkshire & Humberside Region aim to demonstrate our commitment and show how our positive and enthusiastic committee are working hard to proactively promote LACA. Our number one priority is to increase membership, identify and share the benefits of LACA to all.