



Thursday 27th November – A Credit to School Food

Yorkshire Sculpture Park, Wakefield

Join Us to Celebrate, Collaborate & Create the Future of School Food!

You're invited to join us for yet another dynamic day of inspiration, collaboration, and celebration as we shine a spotlight on the incredible work happening across the industry and school food communities. Bringing together school caterers, chefs, educators, food suppliers, and community leaders to share innovative ideas, celebrate successes, and shape the future of school food.

What's on the Menu?

This isn't just another networking event – it is a feast of ideas, innovation and free access to support.

Inspiring Presentations

- **Growing & Community Cooking Clubs:** Discover how caterers and schools are cultivating curiosity and confidence through creative hands-on education programmes — from seed to plate.
- **Funding and Grants** – Learn about new opportunities to support your schools and caterers' food initiatives. Hear from the experts to help support your own projects.
- **New Recipe Apps & Menu Planning Programmes:** Explore digital tools that make healthy cooking accessible and fun, with cutting-edge **menu planning and recipe apps**.
- **On-line Training Academies and development programmes** - Designed to help boost skills, develop teams and promote retention of experienced workforces, inspiring the next generation of school food champions.
- **Veg Power spotlights: *The Big Bean Boost!***
Once again Veg Power take centre stage sharing their new strategies and latest national campaign encouraging schools to get more beans and pulses on the menu — tasty, sustainable, and packed with plant protein power!
- **Chef and Cooking Competitions** – Celebrate culinary creativity and student-led innovation, hear direct from the judges and previous winners, how these can boost confidence and help career paths grow.

Supplier & Industry Insights

- Key suppliers will share how they're delivering **social value**, enhancing **sustainability**, and helping schools **reduce their carbon footprint** while maintaining delicious, nutritious meals and improving impact on local communities.

Research & Reports

- Dive into the latest research and hear from a leading **university research team** unveiling the latest insights into *why young people choose what they eat* — and what we can do to influence healthier, more sustainable choices.

Connect, Collaborate & Celebrate

Network with colleagues from across the catering and education sectors, exchange best practice, and discover new opportunities to innovate in your own setting. Who should attend? School leaders, caterers, suppliers, educators, funders, food campaigners, chefs and anyone passionate about nourishing the next generation.

Enjoy an inspiring day of conversation, food, and fresh thinking — all dedicated to making school meals the best they can be.

Let's connect, cook up new ideas and champion the future of school food together, to make school food a true credit to our communities.

Charity Support – The local children's charity we will be supporting on the day will be;



The Exodus Project was founded in 2000, beginning as a single activity club in the heart of Barnsley. It has since grown into a vibrant network of **14 activity clubs**, a **weekend activity centre**, **three charity shops**, and a dedicated team of **18 staff and over 80 volunteers**, with projects now reaching across **Barnsley and Wakefield**.

Working closely with children and young people from less advantaged communities, Exodus aims to **steer them away from harmful choices** and create opportunities for **personal growth, skill development, and raised aspirations**.

Their services offered rely on the generosity of supporters who stand in solidarity with those who need it most.

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