

Y&H Invite you to our Regional Event; @ John Smith's Stadium-Huddersfield Wednesday 14th June 2023



Providing sustainable 'School SCRAN'.

S-ustainable
C-arbon footprint
R-educate food waste
A-ffordability
N-et zero journey

The 'Giant' Y&H Regional Committee aka -Little terriers! invite you to join us for yet another informative & action-packed networking day, to support Education caterers provide 'sustainable 'School SCRAN'!

Presentations will include new sustainable catering initiatives to help reduce our carbon footprint, including how to capture and evidence data. Come and listen to our guest speakers and suppliers below who will be showcasing resources and products to support everyone in their journey towards 'net zero targets'.



Paul Hawkins, from **Unilever**, will present two new Unilever initiatives. **Chef Academy** – an online chef academy portal that can upskill, train and contribute to personal development at no cost and is for Chefs, caterers, and cooks, curated by the Chefs. Over 100 free on-line courses have been launched across the UK with the vision to help grow knowledge and share skills to help retain valuable staff within the industry. **And;**



FairKitchens - Fighting for a fairer and more resilient foodservice industry. An inclusive industry-wide movement to better the lives of operators around the world. Fair Kitchens connects the industry to open-up a conversation around the unhealthy working conditions and call for change, because a healthier culture makes for a healthier business.

Beverley Bannister will join us to explain how **Harfield Tableware** are sustainable, reusable, recyclable and tick every box. Ideal for use by diners of all ages and in all settings. If you are wanting reliability, high quality, great value for money products that enhance your presentation and "green" credentials, then Harfield is your best choice.



Caron Longden has supported caterers to achieve Food for Life Served Here and Green Kitchen Standard. Join us to hear more how '**Cool Food Pro**', a free online carbon calculator can help tailor your targets and your move towards more sustainable practices and measure environmental savings.

<https://coolfoodpro.net/en/>



Simon Thornhill will be sharing news from **Seatable UK**, who continue to provide high quality contract educational dining solutions say's sustainability is key to our purchasing process. They will be showcasing 2 "Eco" chairs. One is manufactured from 85% marine waste, nets and plastic bottles and has passed all the European REACH and SVHC standards. The other manufactured from at least 85% recycled blue wrap (wrappers for keeping medical instruments sterile).



Andrew Pond from **Civica UK Ltd**, is committed to helping caterers serving the public sector to meet the challenges of rising costs, sustainability and compliance using Civica's catering management technology. Using automation and intelligent data to drive control, visibility, efficiency, and wellbeing, Civica are supporting customers to reduce food waste and carbon and deliver on Net Zero goals.

Jemma Williams from Quorn foods promotes LACA's first Grab & Go Challenge, which invites school chefs to rise to the task of designing, cooking and serving tasty and nutritious food that can be eaten 'on-the-go' by busy youngsters. Chefs are being asked to prepare, cook and present four portions of a grab & go meal or brektime savoury snack! <https://www.laca.co.uk/news/laca-launches-new-grab-go-challenge>



Charity Support



Throughout the day, we will be fundraising for a children's charity raffle, with proceeds being donated to **Whirlow Hall Farm Trust**. **Any raffle prize donations will be gratefully accepted on the day of the event.**

Whirlow Hall Farm Trust plays a vital role in supporting children and young people facing a combination of complex difficulties, including medical and mental health conditions, learning needs, disabilities and heart-breaking personal circumstances. Our students learn all about where their food comes from... eggs from a brown bird in a field not just 'Tesco'! We strongly believe every child deserves to reach their full potential, no matter what their circumstances or background are, (As do the Y&H Region, so please come and give your support).

Event Joining Instructions

Y&H are pleased to be able to continue offering subsidised prices for members to attend, thanks to our sponsoring suppliers, below.

Admission £30 +VAT Members - £40+VAT- Non-Member - Cost includes refreshments, breakfast and lunch. Plenty of parking is also available.

Full itinerary to follow; Registration & Breakfast 8.30 – Close 15.45

To register your place visit;



Looking forward to seeing you all at the event! The Y&H Regional Team