

Y&H Regional LACA Event 2025

Tuesday 3rd June – Ey Up! It's Yorkshire Day



The Yorkshire and Humber Regional Committee would like to invite you to join us for another action-packed catering industry networking day celebrating all that's Yorkshire ahead of the national 'Yorkshire Day'. Back by popular demand; we will be holding our special day at the Yorkshire Wildlife Park in Doncaster, with amazing hospitality, in unique surroundings, overlooking the wolf compound!



We have invited some local artisan and key industry professionals, growers (farmers), manufacturers and suppliers, promoting and showcasing Yorkshire products and services suitable for your Education Catering Industry and wider hospitality provision. With presentations from our special guests talking about soil health, sustainability, including the focus and challenges around farming, especially wild farming and the fishing industry; It's yet another one of our regional events, not to be missed!

As we all continue to navigate the 'perfect storm' around the procurement of sustainable food, there is a real need for public and private sector to collaborate to produce, procure and provide healthy, sustainable food, while keeping value within the local economy as much as possible.

Local businesses will share with us how they are ensuring sustainability, embed fair trading practices across the food supply chain, while bringing good working and living conditions for local farmers and producers who can sell locally for a fair price.

We continue to maintain low prices for our events, enabling Education Catering service providers to attend and remain current with trends and market intel, including learning new initiatives, innovations and solutions. A wonderful way to develop catering teams but also ease the burden on already stretched catering services.

The venue – Yorkshire Wildlife Park, Hurst Lane, Doncaster DN9 3QY



Itinerary – Timings

8.30 -9.15 AM - Registration, Refreshments Networking & Charity Support, Meet & Greet with Exhibitors

9.15 AM – 3.15 PM Conference Opens, Break & Lunch refreshments provided.

Charity Support

We will be supporting the SUDC (Sudden Unexplained Death in Childhood), which will once again help families especially children within the local community.



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

Not a member? don't worry you can attend as a non-member or join on the day and enjoy a year of amazing benefits.

Book your place here - [LACA Yorkshire & Humberside Regional Event - "Ey up it's Yorkshire Day" | LACA, the school food people](#)

Here's a 'flavour' of our presenters (more to follow)



Founded by farmer's daughter Kathryn Bumby, who identified a gap in the market for British-made pasta. this family-run business brings authentic traditional techniques learnt in Italy to the UK. Crafted using locally milled wheat flour and powered by solar energy, their award-winning pasta is perfect for professionals that care about provenance, performance, and the planet.



Dr Belinda Morris & Bob Doherty from York University. Representing 'Fix Our Food' whose research focuses on how local school food procurement can impact health and wellbeing outcomes for all children, working towards a more equal, healthier nation in conjunction with regenerating our natural environment.



Deliciously Yorkshire is a membership organisation proactively engaged in promoting, supporting, championing, and developing food and drink businesses that grow, rear, make, sell, or serve Yorkshire food and drink. Activity focuses in promoting member businesses through a range of channels, assisting in the identification of growth strategies and new routes to market



Whitby Seafoods is an independent family-owned and run business founded in 1985 by Graham Whittle. The business is committed being a sustainable company within a sustainable industry. The business employs 400 people across two sites, both in the fishing ports of Whitby, North Yorkshire and Kilkeel, Northern Ireland. Whitby Scampi is a well-loved scampi brand in the UK, made from scampi caught in the waters around the British Isles.



At McCain, we believe great food starts with healthy soil and strong farming communities. That's why we're investing £30 million over the next three years to support our network of 250 UK growers facing rising input costs, extreme weather, and economic uncertainty. This initiative builds on our long-standing commitment to regenerative agriculture and supports our ambition to farm 100% of our global potato acreage using regenerative practices by 2030.



Turner Price offers a dedicated food partnership for schools and trusts across the North and the Midlands, with over 7,500 catering products, including our own produce and butchery ranges. We prioritise sustainable sourcing from regional producers and local farmers. Our expert team, including our development chef, is always on hand to support your food operations.



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