

Reunion



the school food people

LACA North West



Stephen Wood, the new North West Chairman introduced everyone to the committee. It was fantastic to hear about the committee's out of hours activities such as running, horse riding, walking and rock climbing.

The current committee comprises of –

Stephen Wood – North West Chair

Derek Wright – Board Member

Maria Hawkins - Treasurer

Christine Mortimer – Secretary

Committee Members -

Hannah Barlow, Lisa Tottle, Simon Byron

Welcome to our new Committee Members -

Gareth Colley, Jayne Stubbs, Ben Johnson

Sadly Paula Worthington has resigned from the committee – Paula has been an integral part of the committee for a number of years and will be sadly missed.

Welcome Back Everyone

LACA North West recently welcomed everyone to join the LACA Reunion held at Red Hall Hotel in Bury. We were overwhelmed with the turnout.

Members across the catering sector joined us to network and catch up with everyone.



As well as a packed room we had a packed agenda. Brad Pearce joined us via his Laptop, Steve Hamman's gave us a detailed presentation on Erudus and Julia Robinson showed us what McCain are doing towards sustainability.

The day was rounded of with a lovely afternoon tea.



this issue

Laca Reunion

April 2023



As well as all the presentations we received a lot of interest at our reunion for future board members.

Its great to see the continued support LACA is receiving to continue ensuring that our children get the benefits from a healthy, nutritious school lunch.

We welcome any suggestions of any events you think we could organise as networking opportunities.

We have previously meet for meals out, BBC Television tours, and even a day trip to Dublin.



Jules Robinson from McCain UK

Farmers sustainability programme

McCain is a family owned company and work closely with over 250 farmers making sure the best potatoes are harvested, purchasing approximately 15% of the annual potato crop in the UK. The company use seed potatoes that are produced in Montrose Scotland.

Their current sustainability strategy is

Smart and Sustainable Farming. Good Food Resource Efficient Operations Thriving Communities

Regenertive agriculture is naturally a better way to farm, ensuring farm resilience.

McCain ensure tracability from farm to fork, minimizing farm waste and working in partnership to create healthier potatoes. They also continue to work with nature, using an eco-system-based approach that improves farmer resilience, yield and quality by improving and restoring soil health, enhancing biodiversity and reducing the impact of chemicals on the environment.

McCain is part of SALT – working with the community and supporting deprived children. Staff within the company are encouraged to support and work with charities for one day a year.





Brad Pearce zoomed in

LACA Chair Brad Pearce joined the North West AGM in March via the internet.

Brad started by saying LACA had employed a new marketing company to promote LACA on various platforms.

Brad has called on the government to increase funding for Free School Meals following the news that food inflation reached 18%. He is continuing to push the extention of FSM to all households that receive UC, also to increase the level of funding for all FSM taking into account currently inflationary pressures.

The diffenece in funding allocations was highlighted within the UK. Scotland being allocated £3.30 for a UIFSM compared with England's £2.41.

Lastly Brad discussed the new IF NOT NOW, WHEN? Action For Our Children's Future. The collective goal is that every child in the uk is served a hot and health meal every day of the year.

For all the up to date information on whats happening within LACA visit the website –

WWW.laca.co.uk



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Steve Hammans from Erudus joined the AGM.

Since 2007 Erudus has been taking product specifications directly from Manufacturers and sharing them in one centralised Data Pool with Wholesalers and Caterers. Erudus remain committed to being part of the allergen movement and are proud that the work doesn't just save the customers time and money, but can also have a positive impact on public safety.

Erudus are about more than just allergies – the dedicated Development team are constantly working on new tools and apps to make every aspect of the customers' lives easier, from API integrations to Recipe Builders that will allow Caterers to work out per serving costs for their favourite menu items.

Most importantly, They listen. As a customercentric organisation, they welcome input from the users, and the road map is planned with this feedback in mind. It's the goal to reduce the barriers to entry for the Data Pool and make food data accessible to everyone in the industry, no matter what the company size.

