



A HEALTHY & SUSTAINABLE
FUTURE

LACA - THE MAIN EVENT 2019

Wednesday 10th - Friday 12th July 2019, Hilton Birmingham Metropole

DELEGATE PROGRAMME AND BOOKING FORM

A learning and development event incorporating
the LACA Education Catering Exhibition,
bringing together catering managers and colleagues
to network and discuss current issues.

www.lacaminevent.co.uk



Book before Friday 26th April 2019 to get your early bird discount*

The theme of this year's LACA Main Event is A Healthy and Sustainable Future with a series of workshops, demonstrations and conference sessions planned throughout the three days of the event. We will show how LACA is demanding and driving change in education catering, how caterers themselves are fuelling their customers and how we can pull together to deliver the healthy and sustainable future required to set students and pupils off on the right track for nutritious, varied meals during their school day.

Following on from the successful change in format last year, we will once again be opening the exhibition in the morning of Wednesday 10th July, running alongside a programme of interactive workshops and cookery demonstrations and the LACA Annual Meeting, all of which will be free to attend for delegates and LACA members.

At 3pm on the same day conference sessions will commence for delegates who have booked to join the LACA Main Event on the Wednesday. The conference and exhibition will continue until 5pm.

A similar format will be followed on Thursday 11th July, when the exhibition will open from 8.30am and a series of free demonstrations will run throughout the day.

The conference sessions will start for delegates only from 10am until 5pm. The exhibition, though, will close at 4.30pm.

There will be no exhibition sessions on Friday 12th July, with delegates and exhibitors jointly attending a networking breakfast followed by keynote and policy sessions, ending at 11.30am.

Who should attend?

The LACA Main Event brings together education catering personnel from local authorities, academies and schools with an in-house catering provision and contract caterers plus suppliers to the industry within the Education Catering Exhibition.

Why attend?

- Engage in thought-provoking and inspirational seminars delivered by leading industry experts.
- Participate in the Annual Meeting (LACA members, LACA partners and associate members only).
- Experience unrivalled networking opportunities with suppliers at the LACA Education Catering Exhibition and during the informal and Awards dinners.
- Celebrate the achievements of industry peers at the LACA Awards for Excellence dinner.
- Reunite with colleagues to discuss the issues facing education caterers nationwide.



EDUCATIONCATERING EXHIBITION



The LACA Education Catering Exhibition is the only UK show dedicated to the education catering market. With caterers challenged to deliver the right meal at the right price, the exhibition provides the ideal environment to meet suppliers and manufacturers who can offer products and solutions to help.

The LACA Education Catering Exhibition is an unrivalled opportunity to source new ideas and innovations and compare a range of suppliers under one roof. Over 160 companies will showcase food and beverages, equipment, systems and services. Visit www.lacaminevent.co.uk to view the exhibitor list and plan your visit.

FINISHING TOUCHES

A very popular feature, LACA Finishing Touches will return for 2019.

Held in conjunction with the Craft Guild of Chefs, there are two new classes this year to give education caterers a chance to showcase their skills in one of the most talked about features of the LACA Main Event. Full details can be found on the LACA website www.laca.co.uk

LACA LIVE

Throughout Wednesday and Thursday, there will be a series of live demonstrations showcasing new ideas for caterers to take inspirational ideas back to their schools.

THE LACA EDUCATION CATERING EXHIBITION

Free to public sector caterers and opens at 9.30am on Wednesday 10th July.

To register for your free tickets, please visit www.lacaminevent.co.uk

Delegate Programme

Wednesday 10th July 2019

Workshop sessions - Pavilion Suite

10.00 Workshop 1 - Tendering & Procurement including use of existing templates and frameworks to compile tender documents.

Julia Richardson, GS Plus

10.30 Workshop 2 - The increase in popularity of veganism and plant-based diets and how to implement these within your service.

Helen Taylor, Forest Green Rovers and Mark Banhan, Vegan Society

11.00 Workshop 3 - Allergens update - helping you comply with the new law.

Jacqui McPeake, Allergen Accreditation

11.30 Workshop 4 - Apprenticeships & LACA Workforce Development Standards.

Anne Bull and Beverley Baker, LACA Board Members

12.00 LACA Annual Meeting, for Full, Associate and Partner members only

13.00 Lunch and Exhibition Viewing

15.00 Conference sessions open - Kings Suite

15.05 Chair's Opening Address

Michael Hales, National Chair

15.15 Introduction to LACA Main Event 2019

Conference Chair: Dr David Bull

15.30 Session tbc

16.15 Delivering a Healthy & Sustainable Future

Dr Hazel Wallace, The Food Medic

Dr Hazel Wallace is the founder of The Food Medic. She is a qualified medical doctor, best-selling author, content creator, and health influencer. She believes that doctors should have food and nutrition training as part of their medical degree but that the scale of the problem extends beyond the walls of a hospital, and it is now time for all of us to take our share of the responsibility for global health. It is what we do today, and everyday moving forward, that will determine our future health.

17.00 Conference day one closes

19.00 LACA Icebreaker Evening

Thursday 11th July 2019

10.15 Conference opens

Dr David Bull

10.30 Demanding a Healthy & Sustainable Future

Prue Leith CBE DL

Never one to shy away from demanding change, Prue has been an advocate for better food and nutrition in the public sector for many years and was the first Chief Executive of the School Food Trust at its inception in 2007. Prue continues to be vocal on education catering including the need for a return to teaching cookery in schools and will deliver a thought-provoking session to start Thursday's programme.

11.15 LACA Strategy Update

Michael Hales, LACA National Chair will update delegates on LACA's upcoming strategy plans.

11.45 Food Innovation - Bug Grub Chef

Andy Holcroft will discuss the science and environmental benefits of insect protein and how insect-based food and ingredients can be used to create exciting and tasty food. Andy will also hold one of the LACA Live demonstration sessions so delegates will be able to sample some dishes!



12.15 Lunch and Exhibition Viewing

14.30 War on Plastic Waste

Liz Bonnin, host of BBC TV's landmark documentary Drowning In Plastic, saw first hand the global problem of plastic waste and the contribution it makes to pollution and the health of the oceans. What can the school food sector do to reduce packaging and improve recycling to assist the global challenge of reducing plastic waste?

15.15 War on Plastic Waste – panel session

Liz will go on to host a panel session with industry experts looking to tackle the issue of plastic waste where delegates will be able to have their say on any measures currently in place or how to implement change in schools to play their part.

16.00 LACA School Chef of the Year video and presentation to this year's winner.

16.15 Fuelling a Healthy & Sustainable Future

Katharine Tate, The Food Teacher

Katharine Tate, also known as The Food Teacher, combines a background in education and nutrition and has developed an international reputation as an expert on the impact of nutritious food for all individuals, especially growing children and families.

17.00 Conference day two closes

19.15 Drinks Reception

19.45 LACA Awards for Excellence Gala Dinner

Friday 12th July 2019

08.30 Networking breakfast - Kings Suite

09.00 Conference opens with the Chair's Year in Focus

09.20 Introduction to Friday's programme

Dr David Bull

09.30 Driving a Healthy & Sustainable Future

An update on key LACA and industry initiatives facing school caterers including holiday hunger, childhood obesity strategy, the healthy food ratings scheme and potential changes to the School Food Standards.

10.00 Inspiring Change

Damian Hughes, The Liquid Thinker

There are three types of people in the world:

- Those that make things happen
- Those that watch what happened
- And those who say, "What happened?"

Liquid Leaders make things happen, show courage, passion, resilience and the will to win, whatever the challenge and this session will help ensure that you fall into this category! Through demonstrating the principles of successful well known modern day achievers and their approach to leadership, Damian will provide practical examples of how to apply the same approaches in your workplace, turning it into a reality for anyone with the desire to be a better leader.

11.00 Chairmans closing remark and handover

11.30 Conference closes

NB Programme subject to change



Prue Leith

Prue is one of the country's foremost authorities on all things culinary. She is known for her formidable business acumen, starting out as a caterer in the City of London, swiftly moving onto owning a

restaurant, which gained a prized Michelin Star.

Prue is one of the original founders of Leith's Cookery School, which has seen many thousands of students pass through its doors. Her interest in proper training and education led to involvement with many charities to do with chef training, teaching children to cook in schools and training young people. Prue's unremitting obsession is getting children to eat healthy school dinners. Until January 2010, she chaired the School Food Trust, a government Quango set up to help schools meet the new food standards.

Stints on television as a judge on BBC2 'Great British Menu' and Channel 4's 'My Kitchen Rules' have recently culminated in the prize job in culinary TV when Prue was appointed as the new judge alongside Paul Hollywood on Channel 4's 'Great British Bake Off'

She has in the past been the cookery correspondent for The Daily Mail, Sunday Express, The Guardian. Prue's first cookbook in over twenty years was published Autumn 2018 called simply 'PRUE' it draws on a life-long passion for food with a hundred recipes from her own kitchen table.



Liz Bonnin

Liz is a presenter whose experience ranges from Top of the Pops to the popular science shows Bang Goes the Theory and Stargazing Live. She is now one of the BBC's leading science and nature presenters. Taking time out from

her studies in biochemistry and biology to travel and perform in a band, Liz's music led her to presenting an Irish music awards programme. That led to more television work, including a move to London to cover entertainment stories for Channel 4's breakfast show RI:SE before joining Top of the Pops. After completing studies for her Masters degree Liz then went back to presenting, this time to front BBC One's Bang Goes The Theory for eight series. Since then Liz has worked on various science and natural history programmes, including BBC2's Museum of Life, Horizon and Tomorrow's World. Other projects have included the BAFTA award-winning Big Blue Live for BBC One, Stargazing Live, Springwatch, and the award-winning Galapagos, which saw Liz join a team of scientists to dive to a depth of 1km, the deepest anyone has gone in the islands' waters. She also presented the landmark BBC 1 documentary Drowning In Plastic, which examined the global problem of plastic waste, and that contributed to the public debate on pollution and the health of the oceans.



Professor Damian Hughes

Professor Damian Hughes is an international speaker and bestselling author who combines his practical and academic background within sport, organisational development and change psychology, to

help organisations and teams to create a high performing culture.

He is the author of eight best-selling business books, including Liquid Thinking, Liquid Leadership, How to Change Absolutely Anything, How to Think Like Sir Alex Ferguson, The Five STEPS to a Winning Mindset and The Barcelona Way: Unlocking the DNA of a Winning Culture. He has also been nominated for the 2007 William Hill Sports book of the year award for Peerless, his biography of boxing great Sugar Ray Robinson. In 2009, he co-authored a critically acclaimed biography of boxing legend, Thomas Hearn in Hitman: the Thomas Hearn's Story. In 2013, his latest biography, Marvellous Marvin Hagler became the UK's best selling sports biography. He was appointed as a Professor of Organisational Psychology and Change for Manchester Metropolitan University in September 2010.

He is currently serving as a member of the coaching team for Scotland Rugby Union and Canberra Raiders.

His innovative and exciting approach has been praised by Sir Richard Branson, Muhammad Ali, Sir Terry Leahy, Sir Roger Bannister, Tiger Woods, Jonny Wilkinson and Sir Alex Ferguson.

Booking Form

Please complete form in block capitals using one form per delegate

Complete and return the booking form using one form per delegate or book online at www.lacaminevent.co.uk

RETURN YOUR FORM TO:

LACA Main Event 2019, PO Box 461
Riverbridge House, Dartford DA1 9PP

OR EMAIL TO

laca@dewberryredpoint.co.uk

EARLY BIRD DISCOUNT*

Applies to full LACA member bookings for the two night residential package received before Friday 26th April 2019

BOOKING TERMS AND CONDITIONS:

All rates exclude VAT. An invoice for 100% of the total will be sent upon receipt of your booking. All places must be paid for prior to the start date of the event.

We will offer an 80% refund between 1st May and 1st June 2019. No refunds will be made after 1st June 2019 although substitutions can be made at anytime. Any changes to accommodation bookings must be made in writing. Residential bookings include bed, breakfast, lunch and dinner.

Delegate name:
Job Title:
Company Name:
Company Address:
Postcode:
Telephone:
Email Address:
<input type="checkbox"/> Member <input type="checkbox"/> Non member Membership number: Membership Region:
If sharing a twin room, please give name and company of your colleague:*
Please advise of any dietary requirements:
Payment instructions Full payment must accompany your booking form unless a purchase order number is given
<input type="checkbox"/> Please invoice Invoice Address if different to the above: Email Address for invoice:
<input type="checkbox"/> My cheque is enclosed please make cheque payable to Dewberry Redpoint Ltd
<input type="checkbox"/> I will pay by credit card on receipt of invoice.
<input type="checkbox"/> I have read and accept the terms and conditions
Signed: Please return your completed and signed booking form to: LACA Main Event 2019, PO Box 461 Riverbridge House, Dartford DA1 9PP Tel: 0845 108 5504 Email: laca@dewberryredpoint.co.uk

Associate Member package options:		Please tick to book
Two night residential package in single room	£1015	
Two night residential package in twin room*	£990	
One night residential package (Wednesday) in single room - includes day delegate place on Wednesday and Thursday and the informal dinner	£745	
One night residential package (Wednesday) in twin room* - includes day delegate place on Wednesday and Thursday and the informal dinner	£715	
One night residential package (Thursday) in single room - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£745	
One night residential package (Thursday) in twin room* - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£715	
Three day, day delegate only package	£665	
Two day, day delegate package	£605	
One day, day delegate package - Wednesday	£395	
One day, day delegate package - Thursday	£395	
One day, day delegate package - Friday	£300	

Non-member supplier package options:		Please tick to book
One night residential package (Thursday) in single room - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£1,300	
One night residential package (Thursday) in twin room* - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£1,270	
Three day, day delegate only package	£1,200	
Two day, day delegate package	£1,120	
One day, day delegate - Wednesday	£920	
One day, day delegate package - Thursday	£920	
One day, day delegate package - Friday	£805	

USE THIS BOOKING FORM IF YOU ARE A LACA FULL MEMBER OR NON-MEMBER SCHOOL MEAL PROVIDER

Please complete form in block capitals using one form per delegate

Delegate name:
Job Title:
Company Name:
Company Address:
Postcode:
Telephone:
Email Address:
<input type="checkbox"/> Member <input type="checkbox"/> Non member Membership number: Membership Region:
If sharing a twin room, please give name and company of your colleague:*
Please advise of any dietary requirements:
Payment instructions Full payment must accompany your booking form unless a purchase order number is given
<input type="checkbox"/> Please invoice Invoice Address if different to the above:
Email Address for invoice:
<input type="checkbox"/> My cheque is enclosed please make cheque payable to Dewberry Redpoint Ltd
<input type="checkbox"/> I will pay by credit card on receipt of invoice.
<input type="checkbox"/> I have read and accept the terms and conditions
Signed: Please return your completed and signed booking form to: LACA Main Event 2019, PO Box 461 Riverbridge House, Dartford DA1 9PP Tel: 0845 108 5504 Email: laca@dewberryredpoint.co.uk

Full LACA Member package options	Please tick to book	
Early Bird Rate – single occupancy: Two night residential package in single room - early bird rate applicable to bookings received by Friday 26th April 2019	£495	
Early Bird Rate - twin occupancy Two night residential package in twin room*inc both dinners for bookings received by Friday 26th April 2019	£525	
Two night residential package in single room (for bookings received after Friday 26th April 2019)	£590	
Two night residential package in twin room*inc both dinners(for bookings received after Friday 26th April 2019)	£560	
One night residential package (Wednesday) in single room - includes day delegate place on Wednesday and Thursday and the informal dinner	£465	
One night residential package (Wednesday) in twin room* - includes day delegate place on Wednesday and Thursday and the informal dinner	£450	
One night residential package (Thursday) in single room - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£465	
One night residential package (Thursday) in twin room* - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£450	
Three day, day delegate only package	£285	
Two day, day delegate only package	£230	
One day, day delegate package - Wednesday	£140	
One day, day delegate package - Thursday	£140	
One day, day delegate package - Friday	£75	
Tuesday night bed and breakfast , single accommodation	£150	
Wednesday night dinner and single accommodation	£235	
Wednesday night dinner and twin*accommodation	£220	
Wednesday night dinner only	£85	
Thursday night Gala dinner and single accommodation	£260	
Thursday night Gala dinner and twin*accommodation	£245	
Gala dinner only	£110	
Honorary and life member - two night residential package	£330	

Non Member school meal provider package options	Please tick to book	
Two night residential package in single room	£825	
Two night residential package in twin room*	£795	
One night residential package (Wednesday) in single room - includes day delegate place on Wednesday and Thursday and the informal dinner	£630	
One night residential package (Wednesday) in twin room* - includes day delegate place on Wednesday and Thursday and the informal dinner	£595	
One night residential package (Thursday) in single room - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£630	
One night residential package (Thursday) in twin room* - includes day delegate place on Thursday and Friday and the Gala & Awards dinner	£595	
Tuesday night bed and breakfast accommodation	£150	
Three day, day delegate only package	£565	
Two day, day delegate package	£515	
One day, day delegate package - Wednesday	£355	
One day, day delegate package - Thursday	£355	
One day, day delegate package - Friday	£195	
Wednesday night dinner and single accommodation	£290	
Wednesday night dinner and twin*accommodation	£275	
Wednesday night dinner only	£135	
Thursday night Gala dinner and single accommodation	£310	
Thursday night Gala dinner and twin*accommodation	£290	
Gala dinner only	£160	

Please tick to request

- I would like to receive updates and information on products and services provided by Dewberry Redpoint
- I would like to receive updates and information from LACA
- I would like to receive updates and information on products and services provided trusted third parties