



LACA AWARDS FOR EXCELLENCE
NOMINATION BROCHURE

Thursday 4th July 2024, Hilton Birmingham Metropole



The LACA Awards for Excellence 2024

Rewarding endeavour across the education catering industry

We are pleased to launch the search for nominations for the LACA Awards for Excellence 2024, recognising individuals and teams who continue to make a real difference in education catering. Good management, strong performances and high achievements deserve to be recognised and it is particularly important to both reward and sustain motivation.

There are 11 awards open for nominations this year – please read all of the award criteria carefully as some amendments may have been made.

LACA extends its thanks to all the award sponsors for their much appreciated support and for their ongoing commitment to recognising the exceptional endeavours of all of our nominees.

Which category would be best for me to enter?

Primary school or Academy, local authority or contract caterer who provide catering to primary schools:

- LACA & Natasha Allergy Research Foundation Allergy Management Award – page 3
- LACA Primary School Catering Team of the Year Award – page 5
- LACA Unsung Hero Award – page 7
- LACA Marketing Award – page 8
- Nan Berger Award – page 9
- LACA Apprentice/Trainee Award – page 11

Secondary school or Academy, local authority or contract caterer who provide catering to secondary schools:

- LACA & Natasha Allergy Research Foundation Allergy Management Award – page 3
- LACA Secondary School Catering Team of the Year Award – page 6
- LACA Unsung Hero Award – page 7
- LACA Marketing Award – page 8
- Nan Berger Award – page 9
- LACA Apprentice/Trainee Award – page 11

A school or Academy catering team who manage their own in-house catering in a primary or secondary school and aren't tied to a local authority or contract caterer:

- LACA & Natasha Allergy Research Foundation Allergy Management Award – page 3
- LACA Primary School Catering Team of the Year Award – page 5
- LACA Secondary School Catering Team of the Year Award – page 6

- LACA Unsung Hero Award – page 7
- LACA Marketing Award – page 8
- Nan Berger Award – page 9
- LACA Apprentice/Trainee Award – page 11

A local authority or contract caterer who manage several school sites, either secondary or primary:

- LACA & Natasha Allergy Research Foundation Allergy Management Award – page 3
- LACA Catering Business of the Year Award – page 4
- LACA Unsung Hero Award – page 7
- LACA Marketing Award – page 8
- Nan Berger Award – page 9
- LACA Apprentice/Trainee Award – page 11

A catering team working with a local authority but excluding education catering eg staff feeding, civic catering:

- Nan Berger Award – page 9

An individual within education catering who has demonstrated outstanding levels of service and commitment:

- Nan Berger Award – page 9
- Roger Davis Outstanding Achievement Award – page 10

To enter a colleague, team or supplier, read the award category criteria and submission requirements carefully.

Nominate online - visit www.laca.co.uk and complete the online nomination form and upload your supporting material.

Closing date – 12 noon on Friday 26th April 2024

LACA & Natasha Allergy Research Foundation Allergy Management Award



LACA and the Natasha Allergy Research Foundation (NARF) are looking for nominations for this new and highly prestigious award.

Nominees must be able to show the following:

- *Exceptional practice in the management of allergens within the workplace, including working practices, record keeping, staff training and signposting.*
- *Clear and concise communication of allergen practice to all school stakeholders (pupils, parents, staff and governors)*
- *Examples of how they are using the service to promote allergen management and educate stakeholders in its importance. This should include information around the school service areas and on the school website as a minimum.*
- *Please provide evidence of use of the LACA Allergen Management Risk Analysis Process if appropriate*

Submission Requirements

- Up to a maximum of 1000 words (word count to be shown)
- Testimonials from stakeholders
- No more than 6 pictures or graphics
- Support information not to exceed 6 x A4 sheets
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements

The award will be judged by Nadim and Tanya Ednan-Laperouse OBE and Anita Brown, LACA National Chair.

The winners will work with NARF and LACA on promotional campaigns to promote great practice and the NARF education programme.

The winning company will also receive a trophy, framed certificate and a prize of £500.



2023 Winner

Roll of Honour

2023 Chartwells Medical Diets Team

LACA Catering Business of the Year Award

This award is looking to recognise the top-performing catering business in the school meals sector. Entries can be from a local authority team that manages the catering in their local area or a company supplying services to the wider school meals sector, or other catering enterprises, including those companies owned by a local authority.

The winning company will receive a trophy, framed certificate and a prize of £500.

The winning organisation will have demonstrated a high level of management skill, initiative, and commitment in devising and implementing a business initiative or strategy, which has brought about a positive change or improvement in their food service across their area of operations.

The winning team will have demonstrated an energetic and imaginative approach to its work as well as illustrating active involvement of staff in the successful development and introduction of change.

This may include the introduction of education and training schemes and improved staff engagement, the development of new concepts and value-added support, delivering improvements in health and wellbeing, completion of modernisation programmes, significant growth or change strategies or a combination of any of these.

Entries should show supporting evidence of:

- Sustainability policies that have been implemented
- Financial information showing percentage growth or turnover and/or meals served
- Examples of improving the nutrition of food served with wellbeing benefits
- Evidence of positive customer satisfaction levels through feedback, surveys etc

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than 6 pictures or graphics
- Support information not to exceed 6 x A4 sheets
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

2023	The Pantry Catering
2022	West Sussex County Council
2021	Kirklees School Catering Service
2019	Educaters Ltd
2018	Juniper Ventures
2017	HCL Ltd
2016	CATERed, Plymouth City Council
2015	HC3S Management Team
2014	London Borough of Tower Hamlets – Contract Services
2013	Derbyshire County Council
2012	Nottinghamshire County Council
2011	Northamptonshire County Council
2010	Bolton Environmental Services School Meals
2009	School Food Support Service, Leicestershire County Council
2008	Catering Direct Management Team, Rhondda Cynon Taf CBC
2007	Nottingham City Council
2006	Fresh Start Team, Devon County Council
2005	Tower Hamlets
2004	North Region Team, Surrey Commercial Services
2003	Stockport Direct Services

LACA Primary School Catering Team of the Year Award

Sponsored by Middleton Foods



This award aims to give recognition to a primary school based catering team which has made an outstanding contribution to raising the profile of education catering within the school and/or its local community.

The winning primary school team will receive a trophy, framed certificate and a prize of £500.

The winning primary team will have demonstrated a high level of enthusiasm, initiative, commitment and effort in devising and/or implementing activities, which increase awareness of and support the school's food service.

Maintaining a consistent level of professional standards in day-to-day work will be taken into account as much as originality and creativity. Candidates should seek to highlight the aims behind any ideas, outline through examples and visual illustrations how the plans were put into action and provide evidence of the achievements or results. Partnerships with stakeholders and any other relevant awards or accreditations received such as the Healthy School Standard should be included in the submission.

This high profile award represents a significant accolade for a primary school team whose performance has pushed the promotional boundaries and made a major impact on customer attitudes towards or uptake of its school's food service.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than 6 pictures or graphics
- Support information not to exceed 6 x A4 sheets
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

- | | |
|------|---|
| 2023 | Mellers Primary Catering Team – Nottingham City Council |
| 2022 | Endeavour Primary School – HC3S |
| 2021 | Arley Primary School, Educaterers |
| 2020 | Knightlow Primary School, Educaterers |
| 2019 | Hartburn Primary Academy, Stockton Borough Council |
| 2018 | Broadford Primary School, HES Catering Services |
| 2017 | Toner Avenue Primary School, South Tyneside Catering Services |
| 2016 | Victoria Lane Academy, Taylor Shaw |
| 2015 | Green Lane Primary School, Taylor Shaw |
| 2014 | St Giles Primary School, Warwickshire |
| 2013 | Riverbank Primary School, Cardiff County Council |
| 2012 | Ashley CofE Primary School, Surrey Commercial Services |
| 2011 | Tenby Junior School, |
| 2010 | Norbury CE Primary School, Derbyshire |
| 2009 | St Andrew's School, Shropshire County Council |
| 2008 | Dickleburgh School, Norfolk County Services |
| 2007 | St Luke's RC Primary School, Salford |
| 2006 | Horton in Ribblesdale School, North Yorkshire County Council |
| 2005 | Ferrars Junior School, Luton |
| 2004 | Green Lane Primary School, Bradford City Council |
| 2003 | St Clare's RC Primary School, Middlesborough Council |

LACA Secondary School Catering Team of the Year Award

This award aims to give recognition to a secondary school based catering team which has made an outstanding contribution to raising the profile of education catering within the school and/or its local community.

The winning secondary school team will receive a trophy, a framed certificate and a prize of £500.

The winning secondary team will have demonstrated a high level of enthusiasm, initiative, commitment and effort in devising and/or implementing activities which increase awareness of and support the school's food service.

Maintaining a consistent level of professional standards in day to day work will be taken into account as much as originality and creativity. Candidates should seek to highlight the aims behind any ideas, outline through examples and visual illustrations how the plans were put into action and provide evidence of the achievements or results. Partnerships with stakeholders and any other relevant awards or accreditations received such as the Healthy School Standard should be included in the submission.

This high profile award represents a significant accolade for a secondary school team whose performance has pushed the promotional boundaries and made a major impact on customer attitudes towards or uptake of its school's food service.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Two letters of support
- No more than 6 pictures
- Support information not to exceed 6 x A4 sheets
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

- 2023 St Francis of Assisi Catering Team – Caterlink
- 2022 Hamble School Catering Team – HC3S
- 2021 Northampton Academy, Caterlink
- 2020 Longfield Academy, LTS Catering
- 2019 Glossopdale School, Derbyshire County Council
- 2018 Park Community School, Hampshire County Council
- 2017 South Axholme Academy, T(n)S Catering Management
- 2016 Warwick Secondary School, Surrey Commercial Services
- 2015 Walbottle Campus, Newcastle City Council
- 2014 Manchester Health Academy, Manchester City Council
- 2013 Emulf Academy, Cambridgeshire County Council
- 2012 St Josephs High School, Wrexham CBC
- 2011 Meadows Community School, Derbyshire County Council
- 2010 Solway Community Technology College
- 2009 Kirk Hallam Community Technology College, Derbyshire County Council
- 2008 Alderman Smith School, Warwickshire County Caterers
- 2007 Lyndon School, Solihull
- 2006 Deincourt Community School, Derbyshire County Council
- 2005 Churchill Community College, North Tyneside
- 2004 Walbottle Campus Technology College, Newcastle City Council
- 2003 Arden School, Solihull Catering Services

LACA Unsung Hero Award

Sponsored by Civica



This award is looking to celebrate those unsung heroes within the school catering industry. We are encouraging anyone who has seen amazing dedication, or who has witnessed someone go above and beyond in their role, to send in their nominations for the Unsung Hero Award.

The winner will receive a trophy, framed certificate and a prize of £500.

The recipient of this award will have demonstrated a unique contribution to the school catering industry, whether this individual works within the school, is a supporter of school meals or provides or supplies to the industry.

The consequences or outcomes of this individual's contribution will have demonstrated added value, new initiatives or a unique situation that benefited the school catering service in some way.

This award is about raising the profile of an individual who under normal circumstances would go unrecognised.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 4 x A4 sheets, which should include two or more independent testimonials that could come from a recipient of a school meal, parent, teacher, co-worker or catering manager. To also include a maximum of 6 supporting images.
- Digital photograph of the person or team being nominated
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Joint Winner



2023 Joint Winner

Roll of Honour

2023	Vicky Clair – Stockton Borough Council
	Peter Sawula – Juniper Ventures
2022	Karen Talbot – Stockton Borough Council
2021	Pawel Micinski, BAM FM
2020	Donna Amiteye, Norse Group
2019	Jacqui Richie, Devon Norse
2018	Rose Rawcliffe, Morecambe Bay CP School
2017	Larissa Wells, Villa Real School, Taylor Shaw

LACA Marketing Award

Sponsored by Wafflemeister

Effective marketing is an important function in any organisation's success and this is certainly true within the school catering industry. Marketing practices can be used to support school caterers in many ways - showcasing the school meals service, encouraging healthy eating and lifestyles while having fun and, of course, encouraging meal uptake.

Winners will receive a trophy, a framed certificate and a prize of £500.

Please answer the questions below and ensure that you comply with the submission requirements.

1. What were your key marketing objectives during 2023/24 and how did you perform against the 'plan'?
2. What did you do to maximise meal uptake?
3. How did you maximise PR opportunities and how did this support LACA's aims to promote all that is great about school meals?
4. What role, if any, did National School Meals Week play in your marketing plan for 2023?

Entries should show:

- the marketing strategies/techniques used to meet objectives, giving key data to support your results and conclusions
- what you actually did, highlight successes and lessons learnt
- the effect the marketing has had on uptake / perception or addressed any other aims and objectives
- if/how you promoted your service during the year either locally or by supporting any national initiatives

The judges will assess entries based on the above criteria and submissions should meet the following requirements.

Submission requirements

- Up to a maximum of 1000 words on paper (word count must be shown)
- Support material not to exceed 6 x A4 sheets
- Digital photograph of the nominated team
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

2023	HC3S Business Development Team
2022	Derbyshire County Caterers – Marketing Team
2021	Nottingham Catering, Nottingham City Council
2019	HC3S
2018	HES Catering Services
2017	CATERed
2016	North Ayrshire Council
2015	Chartwells Marketing Team
2014	ISS Facility Services – Education
2013	Caerphilly County Borough Council
2012	Good Fresh Food Team, Hertfordshire Catering
2011	Bolton School Meals
2010	Solutions SK, Stockport
2009	Metrofresh, Wigan Metropolitan Borough Council
2008	North Lincolnshire Council
2007	Nottinghamshire County Council
2006	Manchester Fayre
2005	Cardiff Catering
2004	North Tyneside Council
2003	AVF Consultancy and InDzine
2002	Knowsley Contract Services
2001	Shire Catering
2000	Manchester Fayre

The Nan Berger Memorial Award

Sponsored by Cereal Partners

This award is in recognition of Nan Berger and of her exemplary work in the field of innovation, accreditation and/or collaboration which has led to a successful result either with increased meal uptake or raising the profile of the school catering service.

The winner will receive a trophy, framed certificate and a prize of £500.

What has an individual or team achieved that is different and makes them stand out from the rest? We are looking for innovative ideas that have been introduced and may include collaboration/partnership working, which has helped to achieve business objectives and in addition raised the profile of the school catering service.

The nomination will have to demonstrate how this has impacted on increased sales and/or helped to achieve a specific accreditation (ie FFL, ISO, IIP etc)

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 6 x A4 sheets
- Digital photograph of the nominee
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.

Nan Berger OBE FIOH (1914-1998)

As an appreciation of Nan and her commitment to LACA and the school meals service, the LACA National Board felt it appropriate that the membership of LACA had a greater understanding of how she played a key role in our transition and shared our ambitions to see the school meal service thrive.

Nan worked for many years in association with the IOH and was a founder member of LACA. Nan had a great dedication to the cause of nutritious school meals for all pupils, and in 1990 published a book on the service, setting out the complete history, how it was formed from the early days of temporary kitchens and the structures and economics of school meals. As an editor she also enabled our first handbook to be published. Nan received an OBE in 1948 for the work she did on behalf of the government in the statistics department of the Ministry of Fuel and Power.



2023 Winner

Roll of Honour

2023	Torfaen Schools Catering Team
2022	Chartwells Medical Diets Team
2021	Caerphilly Catering Team, Caerphilly CBC
2019	Chartwells
2018	Manchester Fayre
2017	Derbyshire County Council
2016	GS Plus Ltd
2015	Chartwells Nutrition & Isle of Wight Teams
2014	Plymouth Education Catering Services
2013	Torfaen County Borough Council
2012	BAM FM & PKL Group
2011	Rhondda Cynon Taf County Borough Council
2010	Carmarthenshire County Catering Service
2009	Nottinghamshire County Council
2008	Kirklees Catering Service
2007	Suffolk County Catering Training Team
2006	Tameside MBC, Primary School Catering
2005	Warwickshire County Caterers
2004	Support Function Team, Scolarest
2003	Education Contract Services, Bradford Metropolitan District Council

Roger Davis Outstanding Achievement Award

This prestigious award represents the highest accolade that can be bestowed upon an individual within education catering. It is awarded to the person who has, above all others, demonstrated outstanding levels of service and commitment and made an enormous contribution to local authority catering.

The winner will receive a trophy, framed certificate and a prize of £500.

The recipient of this award will have exceptional leadership qualities and the respect and admiration of colleagues from across the industry. The individual will have sound business acumen, extensive experience in his or her field, a reputation for sharp commercial judgement and impressive personal abilities.

The winner of this award may have successfully overseen or steered his or her organisation through a major industry change, a milestone event or introduced new techniques, policies or strategies which have taken their business to new heights of growth, profitability and success. He or she will have displayed an astute sense of people management which has motivated and inspired staff regardless of changing or challenging business circumstances.

This category is open for individuals to not only nominate colleagues they believe are worthy of being presented with this award but to put themselves forward if they feel that their work or achievements should be considered.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 6 x A4 sheets
- Digital photograph of the nominee
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

2023	Caroline Morgan – Local Food Links
2022	Kate Evans, Derbyshire County Council
2021	Michael Hales, Juniper Ventures
2019	Mark Davies, ISS Education
2018	Brad Pearce, CATERed
2017	Judith Gregory, Education Catering – Cardiff Council
2016	Ken Campbell, North Ayrshire Council
2015	Pat Fellows
2014	Sandra Weigel, Carmarthenshire County Council
2013	Lousie Kerton, Bridgend Borough Council
2012	Rosemary Griffiths, Pembrokeshire County Council
2011	Carole Moseley
2010	Sue Eakers, Cardiff Council
2009	Tom Seery, ISS Caterhouse
2008	Nigel Argyle
2007	Sandra Russell
2006	Michael Hales
2005	Arnold Fewell
2004	Roger Sheard
2003	Bill Kennedy

LACA Apprentice/Trainee Award

The apprentice/trainee of the year award will be presented to an individual who, in the view of judges, has successfully carried out a recognised training course or programme. The nominee will have to illustrate what the impact of the training outcomes are following the programme and how the learning has been successfully implemented and embraced by colleagues, the workplace and ultimately improving client satisfaction.

The winning individual will receive a framed certificate, trophy and a prize of £500.

Training has always been recognised as critical by LACA as the basis of a successful organisation which can demonstrate that an effective training programme is available to staff to enable their development within the workplace, industry and ultimately to further their career.

The introduction of the Apprenticeship Levy by the Government has enabled any team member to consider their own personal development and career path. This award applies to any member of staff employed within the school catering industry.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- No more than 6 pictures or graphics
- Support information not to exceed 6 x A4 sheets and to include evidence of client surveys, staff surveys or client feedback
- **ADDED FOR 2024:** Evidence of using or at least registering to adopt the new LACA School Food Sector Apprenticeships
- Digital photograph of the nominated person
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

- | | |
|------|---|
| 2023 | Helena Brown – HCL |
| 2021 | Jovaras Rinkevicius, Derbyshire County Council Catering |
| 2019 | Hannah Wright, Leicestershire Traded Services |
| 2018 | Stephen Tomlinson, Absolutely Catering |

LACA Region of the Year

This award aims to recognise the great work done in the regions at the grassroots level of the Association.

The winning region will receive a trophy, a framed certificate and £500 to be donated to the charity chosen by the winning regional chair.

Nominations for this award should be submitted by the regional committee and are required to demonstrate the successful operation of the region throughout the year.

The award will be presented to the region that has most effectively met the judging criteria:

- Interesting and original events and meetings programme
- Demonstration of innovative and engaging support to welcome new members at regional level, including demonstration of the development and effectiveness of the membership lead role on the regional committee
- Recruitment and retention of members
- Raising the profile of LACA

Submission Requirements

- Up to a maximum of 1000 words (word count to be shown)
- Supporting evidence not to exceed 6 x A4 pages to demonstrate how you met or exceeded the evaluation criteria
- 50 word overview on the entry



2023 Winner

Roll of Honour

2023	Yorkshire & Humber
2022	East of England
2019	North East and Scotland
2018	Yorkshire & Humber
2017	North East & Scotland
2016	Wales

LACA Outstanding Supplier of the Year Award

This award is in recognition of a LACA Partner or Associate Member who has consistently maintained the highest level of support and service excellence to the education catering sector.

The winner will receive a trophy and a framed certificate.

The winning supplier will not only have demonstrated a fundamental appreciation of the requirements of local authority catering and exceptional commitment but a significant degree of loyalty, active involvement and an immeasurable contribution to the future development and growth of education catering.

The activities of a key member of the organisation may be equally considered suitable criteria for this award, through individual support to local authority catering above and beyond their job role.

The winning supplier may be a dynamic force in the market place that regularly handles challenges with positive and workable solutions. Other winning attributes to be considered would be a friendly, helpful sales team, excellent customer service and efficient business sales and distribution systems.

This award is open for school meal providers to nominate a supplier/manufacturer company or one of its departments, divisions or individual employees. The category is also open to suppliers and manufacturers themselves to put forward their own company, a department or an individual for consideration.

Submission requirements

- Up to a maximum of 1000 words (word count to be shown)
- Support material not to exceed 6 x A4 sheets
- 50 word overview of the entry

Judging criteria

Marks will be given for each element of the criteria identified above and with compliance to the submission requirements.



2023 Winner

Roll of Honour

2023	Quorn Foods
2022	SchoolGrid
2021	Bidfood
2020	Quorn Foodservice
2019	Bidfood
2018	Pasta King
2017	YPO
2016	Radnor Hills
2015	Cool Milk
2014	Premier Foods and Unilever Food Solutions
2013	E&R Moffat
2012	Premier Foods
2011	Falcon Foodservice Equipment
2010	McCain Foods (GB) Ltd
2009	Crown Foods
2008	UK Foodhall
2007	E & R Moffat
2006	RHM Foodservice
2005	Pure Organics
2004	Green Gourmet and Natural Soft Drinks
2003	Roger Kellow, Hobart UK



2024

LACA AWARDS FOR EXCELLENCE