

Public Sector Catering

Feature Briefs 2020

NOTE: Editorial contributions to be considered must be with received six weeks ahead of publication, which is normally the first of the month. Eg. June issue published June 1st online, editorial contributions to be received by April 20th.

Jan

Breakfast

Enjoying the first meal of the day out-of-home is a growing trend. From porridge to bircher muesli and breakfast wraps through to fruit and yogurt pots, breakfast is turning into major eating occasion. Just don't forget the pastries and muffins though.

Healthy Eating

New Year dieting offers caterers an opportunity to help their customers make the start to 2020 that they want. What are this year's food trends that are designed to help people detox and lose weight?

Potato Products

Chips, roasts, waffles and hash browns in regular and sweet potato variants – new product development continues apace in this category, so find out what's new and how it can help boost your food offer.

Feb

Allergen Awareness

Fears that this important issue might not be getting the attention it deserves have prompted caterers to double down on staff training and systems to prevent any tragedies. What role can suppliers play?

HRC Preview

What used to be known as Hotelympia, we preview the new Hotel, Restaurant & Catering Show that takes place at ExCeL from March 3–5 – the events, debates and product launches.

Wholesale, Cash & Carry

We take a look at the players and find out what they are doing to help caterers manage local sourcing and managing food price inflation.

Packaging

Keen to do 'their bit' for the environment, how do operators negotiate the minefield that is packaging when calls rise to eliminate single-use plastics and do more recycling? We try to find some answers.

Mar

Refrigeration

When you operate on tight budgets, it pays to look at the 'life cost' of refrigeration equipment, not just the upfront price. This assesses running costs, reliability and servicing requirements and means the lowest price is not always the best value.

Casual Dining Show

The definitive restaurant, pub and bar event returns to ExCeL from March 25–26 to catch the best new food and flavour trends emerging in this market. Catch them to stay ahead of the curve.

Hospital Food

The NHS is struggling to manage recruitment and retention across all roles, including key catering positions. We look at staffing and skills shortages, apprenticeships, training, career development and succession planning in the hospital catering sector.

Waste Management

Getting rid of food and packaging waste is a major cost to catering operations, so how can you best cut back on the amount you generate? We look at some examples of just how it can be done.

CESA Catering Equipment Buying Guide

What do foodservice operators looking to buy new appliances want from their equipment suppliers? Professional advice backed by astute expertise are top of the agenda, and that's what this guide gives you.

Apr

Soft Drinks

Less sugar, a burst of new adult-focused flavour combinations and drinks packed with 'healthy' ingredients –

the soft drinks category is changing dramatically. Catch up with the latest trends and product development in 2020.

HCA Preview

The Hospital Caterers Association (HCA) national leadership and development forum moves to Liverpool in 2020, where the over-arching theme of Embrace the Future will guide delegates in negotiating the changes happening in the NHS.

Dairy

The all-round, nutritional goodness that's packed into milk has tended to be overlooked in the knee-jerk reaction against its fat content. Now a more balanced view has coincided with new products and flavours across milks, desserts, yogurts and cheese.

Vegan & Vegetarian

Meatless variations of favourites from burgers to sausages, chicken and fish are just part of a revolution in plant-based products that are continuing to drive demand in this dynamic market sector.

May

Combi Ovens

The combi oven is tailor-made for any catering operation that finds itself needing to produce an ever greater range of dishes from already small or shrinking kitchen sites. Find out how it could help you.

Commercial Kitchen Show

Claims to be 'the essential industry event for buyers involved in equipping and running innovative and efficient commercial kitchens' to discover the latest innovations and the best kitchen equipment, services and accessories under one roof. Runs from 3-4 June at ExCeL.

Grab & Go

Eating on the move is a feature of modern life and the public sector is no exception. Schools, universities, hospital staff and visitors and the military are all areas where it makes sense to create a lively on-the-go offer. Find out what you need to know.

Desserts

For schools, hospitals and the care sector, desserts provide a tasty way to get people consuming the nutrition they need. Discover what suppliers are bringing to market that can

help, and how ice cream, indulgence and sharing platters have a place too.

Water

Hydration is a hugely important issue in schools, hospitals and care homes, but how can you make sure it's available when needed and easily consumed? And is this done without creating a mountain of single-use, unrecyclable plastic?

HCA Review

All the issues, ideas, debates and awards from the annual forum in Liverpool, plus a look at the best of the exhibition.

Jun

Warewashing

Continuing technological developments by manufacturers mean that newer warewashing machines are able to deliver savings on power consumption, energy useage and detergent. Based on lifetime cost rather than upfront price, it makes sense to invest in new equipment.

TUCO Preview

The University Caterers Organisation (TUCO) offers three days of 'learning, development and networking' at its annual conference, which is being held at Keele University from July 27-29.

School Meals

A whistlestop tour of the UK to look at some of the best, most innovative pupil feeding ideas; plus a round-up of the new products coming into this sector of the market.

Bakery Trends

A multi-generational shift towards more nutritional bakes has seen 18-24 year olds leading the way, while 'health & wellness' is also one of the biggest drivers for this category. A look at the bakery products you need to be serving.

Jul

Accelerated Cooking & Microwaves If speed is of the essence for you, then take a look at the range of equipment available and just exactly what it can do - from impinger ovens and convection ovens to contact grills and combi steamers.

LACA Preview

LACA's Main Event annual leadership and development forum is the major school meals industry event in the UK. It mixes serious discussion of issues, cooking demos, awards, networking and the biggest exhibition of relevant new products.

Frozen Food

Frozen food champions claim the extra portion control it provides can cut the amount of food waste you generate. That reduces initial food bills and saves on the expense of handling the leftovers. They also say it tastes as good as fresh too!

Payment & Ordering Technology

Simplified ordering systems and the use of apps are taking the drudge factor out of the right food delivered when you want it. They are getting so sophisticated now you can also build in allergen controls and get the nutritional information for every dish on your menu.

Aug

Cleaning & Hygiene

Eco-friendly products mean you can meet tough hygiene standards without necessarily having to use powerful bleaches or products that release volatile organic compounds. If you want to be more environmentally friendly then find out more.

LACA Review

We review all the debates, ideas, competitions, awards and best new products to come out of the UK's biggest dedicated school meals sector occasion – LACA's Main Event.

Tableware

A look at tough, hard-wearing products, at compostable or recyclable disposable ones; plus an exclusive look at the specialist products available to help make mealtimes better for those with disabilities, dementia or who are simply frail.

Fish & Seafood

The best new products, the most up-to-date information about sustainable stocks, innovative ideas for lesser known species plus recipes designed for public sector chefs.

Sep

Back To School

An in-depth look at what's going onto menus and plates at both primaries and secondaries, as schools gear up for a new academic year.

NACC Preview

What are the key issues facing care sector caterers? A look ahead to the National Association of Care Catering's annual training and development forum at the East Midlands Conference Centre in Nottingham next month.

Christmas

The big annual celebration hangs over the catering calendar – both a challenge and an opportunity. We track the trends and showcase the best new products and ideas coming onto the market.

Hot Beverages

Is the coffee boom still happening? Where do specialist teas fit on your hot drinks menu? For answers to these and many other category questions read our feature this month.

Lunch! Preview

A trade show that brings together the entire food-to-go industry under one roof, with plenty of ideas for all parts of the catering. At ExCeL in London from 24–25 September.

TUCO Review

Catch up with all the discussions, ideas, presentations and awards from the annual conference at Keele University – and a look at the best new products too.

Oct

Ask The Experts

A chance to get to know better some of the best companies operating in every hospitality industry market, from food through to drink, equipment, software and services – brought to you in one neat, handy supplement, as they showcase their collective expertise. *NOTE: This feature is based on sponsored content, contact the sales team to be involved.*

CESA Conference Preview

The Catering Equipment Suppliers Association (CESA) teams up with the Foodservice Society Consultants International

(FCSI) to host the annual conference in November that puts the focus on the kit in your kitchen.

Beverage Equipment

Find out more about hot drinks trends across the public sector and how you can make sure you have the right equipment to deliver a menu that works.

Meat & Poultry

Don't let the interest in plant-based dishes persuade you that meat and poultry don't still have the major role to play in delivering protein to your customers. Everything you need to know about trends, ideas for using different cuts, how to cut down on waste and recipes you can use.

Stocks & Sauces

A complete overhaul of the stocks and sauces sector has been carried out in recent years to meet the rising demand for 'free from' products and spicier flavours. We look at the taste trends and the best of new products.

National Meals on Wheels Week

The National Association of Care Catering's annual celebration of the meals delivery services that play a crucial role in feeding the elderly in their homes and provide a vital point of contact with the outside world for them.

Nov

Energy Saving

Can the public sector afford to invest in more energy-efficient catering equipment to achieve savings, and are there significant savings to be made? We take a look at case study examples that make the case for investment.

National School Meals Week, LACA's promotion of school food around the country, gets ready to take its message out of the dining room so that teachers, parents and politicians understand the importance of the service.

Snacking

Our grazing culture means that there is a big market for small bites to eat on the go, but the message about healthy eating is starting to hit home. A look at the new generation of nutrition-based snacks now available.

PSC Expo Preview

The second Public Sector Catering Expo will pick up where the first left off, using the opportunity to bring together

caterers across the sector to learn, share and network. All the details of speakers, debates and demos.

Dec

Oriental Cuisine & Chinese New Year

The Year of the Ox begins on February 12 2021! What opportunities does it hold for catering operators who want to make sure their oriental food offer is keeping pace with changing tastes and trends.

Public Sector Catering Top 20

Welcome to our announcement of the Top 20 'most influential' people in public sector catering in 2020. Find out who they are and why they've made this year's list.

Condiments

A look at trends and new products across all the spices, sauces and other preparations that help lift a simple food to another level – whether that's ketchup, mustard, chutney or mayonnaise.

PSC Expo Review

Reports on all the events of this year's two-day Expo that brought together catering operators and managers to share ideas about how to deal with the major issues facing them – and the best of the new products on show.