

Public Sector Catering 2022 Features Briefs

Jan

Breakfast - The importance of getting a good breakfast inside you has never really gone out of fashion, and for many it is being eaten out-of-home. From porridge to bircher muesli and breakfast wraps through to fruit and yogurt pots, is now about so much more than coffee and a pastry, so find out what to serve to help your customers start the day.

Healthy Eating - Many New Year's resolutions involve food, including dieting, eating more healthily and, these days, embracing Veganuary and the challenge of eating plant-based during January. This offers caterers an opportunity to help their customers make the start to 2022 that they want, so what are the food trends and ideas that might help people meet their healthy eating goals?

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.

Deadline December 7th

Feb

Packaging & disposables - A quick guide to the Extended Producer Responsibility and the Plastics Packaging Tax and the implications for catering operators, plus new products and ideas in this fast-moving area.

Wholesale/Cash & Carry - Local suppliers, multi-temperature and reduced frequency deliveries - how can your food suppliers help you meet your sustainability targets?

Allergen Awareness - How has Natasha's Law changed the way caterers handle the issue of allergens, and what training is available to make sure your teams stay up-to-date and new staff get the grounding they need?

Hospital Food - We put a special focus on healthcare to see how NHS chefs are being trained and challenged to raise culinary standards and create an attractive career path for new recruits.

HRC Preview - A preview of the HRC trade show that takes place at ExCeL from March 21-23, including visitor information, a look at what's on and the details of the salon culinaire.

Deadline January 7th

Mar

Refrigeration - Refrigeration equipment not only plays a crucial role in food hygiene and storage, but it has a major impact on your catering carbon footprint. What are the best solutions for teams looking to meet sustainability targets?

Free From - free-from and dairy-free brands are often seen as more premium and expensive, potentially deterring public sector catering buyers working to tight budgets. How are brands adapting to help make their products more affordable in this important market?

HCA Preview - A look at the agenda and topics for discussion at the Hospital Caterers Association annual Leadership & Development Forum held at the ACC in Liverpool from March 30-31.

PSC Expo Preview - The second ever Public Sector Catering Expo will be taking place on March 15-16 next year at the NEC in Birmingham when Chris Packham, the BBC TV Springwatch presenter, will be delivering a keynote address.

Deadline February 4th

Apr

Dairy - Milk, cheese, cream and yogurts continue to provide an important source of protein and nutrients for many in the public sector, so what are the newest trends and product development you need to know about?

Soft Drinks - Looking at the sector from the continuing development of adult soft drink options, to the increased interest in health and nutrition, to the reduction of sugar and the recycling options behind glass, plastic and aluminium containers.

Procurement - Update on the discussion of Government buying standards for the public sector, through to buying British, food price inflation and food shortages, there's plenty for buyers to contend with.

HCA Review - A full report of the debates, discussions, awards and activities at the Hospital Caterers Association annual Leadership & Development Forum held at the ACC in Liverpool from March 30-31.

PSC Expo Review - A look back on the presentations, panel debates, competitions and demonstrations that took place at the second ever Public Sector Catering Expo will be taking place on March 15-16 next year at the NEC in Birmingham.

Deadline March 4th

May

Plant Based Week - Standalone Special Report on Plant-Based Menus to be published to coincide with a *Public Sector Catering's* Plant-Based

Week promotion from May 9-13. It will include specially commissioned research, a look at the consumer demand that is driving the trend, articles on the sustainability argument, comment & opinion on why and how the public sector must respond, plus case studies, ideas, inspiration and recipes from early-adopter chefs in the sector -

Deadline March 25th

Combi Ovens - The combi oven is ideal for any catering operation that finds itself needing to produce an ever-greater range of dishes from an already small or shrinking kitchen site - in other words most kitchens in the public sector. Invest in flexibility!

Grab & Go - Lockdowns notwithstanding, eating on the move has become a feature of modern life in schools, universities, among hospital staff and visitors and on military sites. A look at the best new products - food, drink and packaging.

Water and Hydration - Hydration remains 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 do so without creating a mountain of single-use, unrecyclable plastic?

FEA Catering Equipment Guide 2021 Supplement - The Foodservice Equipment Association's annual handbook for catering buyers that summarises all the major kitchen equipment categories with information about what they do and how you can choose the most appropriate one for you. No editorial contributions are sought.

Deadline April 1st

Jun

School Meals - A look at the best and most innovative pupil feeding ideas from school catering teams around the country; plus a round-up of the new products coming into this sector of the market.

Sandwiches & Wraps - New trends in fillings and bread types follow one after another to keep this food category innovating and changing every year. A look at the tastes and ideas caterers need to know about.

Accelerated Cooking & Microwaves - Speed matters, and in the kitchen it allows busy, high-volume catering operations to cook in bulk but with flexibility. What are the best options when it comes to machines that offer this crucial element?

Warewashing - Energy, water and detergent useage can all be reduced when you buy the best new plate, cutlery, glass and pot washers. A look at how technology is helping caterers meet sustainability targets by cutting down your carbon footprint.

Deadline May 3rd

Jul & Aug

LACA Preview - The big school meals event of the year has moved back to its original summertime slot in the calendar and we preview the conference here, also look forward to the competitions, workshops, exhibition and annual awards.

Counters & Serving - Our experience with Covid has increased awareness of the importance of hygiene and social distancing, which are both features of using counters and serveries in catering operations, and their role at the interface between catering teams and customers.

Frozen Food - The British Frozen Food Federation says British consumers 'fell in love with frozen food' during the pandemic and its use helped cut carbon emissions. Here's what you need to know to increase your use of frozen food.

Payment and Ordering Technology - Ordering systems and the use of apps are taking the drudgery out of admin duties that fall to caterers, and helping customers get the food they want, when they want it. Their sophistication means you can also now build in allergen controls and get the nutritional information for every dish on your menu.

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

Fish & Seafood - The Marine Stewardship Council 'blue tick' sustainability label covers 14% of global fish landings worth £9.5bn, and here's why caterers should be angling to make sure the fish and seafood they serve are covered by the scheme.

British Food & Drink - There has been a big increase in interest among the UK public to see more local produce on menus; we look at how to build commercial relationships with growers and suppliers, plus the array of seasonal produce you can call on.

Deadline June 6th

Sep

Back to School - As schools start back with the prospect of an uninterrupted academic year ahead, and with free meals eligibility expanding in Scotland and Wales, we take a look at what's going onto menus and plates at both primaries and secondaries.

Christmas - The season of this major 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 - Coffee continues to grab a growing share of the hot drinks market as tea fragments into traditional black tea, speciality blends and fruit teas. That means it's more important than ever to know what your customers want - so read on.

NACC Preview - A look at the key issues facing care sector caterers to be addressed at the National Association of Care Catering's annual training and development forum at the East Midlands Conference Centre in Nottingham from Oct 7-9.

Casual Dining/Commercial Kitchen Show/Lunch! Preview - A preview of the new three-handed trade show that takes place at ExCeL from September 14-15. Casual Dining will run at the same time as sister show lunch! (cafes, coffee shops and food-to-go) and the new Commercial Kitchen show.

LACA Review - A round-up of the conference, workshops, debates plus the competitions, exhibition and annual awards from the UK's biggest school food event in Birmingham.

TUCO Review - The University Caterers Organisation annual conference offers a chance for TUCO members to come together once a year and share best practice. More than 200 individuals from 60 organisations attend the event, which offers the opportunity to network with a number of key suppliers and exhibitors.

Deadline August 5th

Oct

Beverage Equipment - To know what sort of equipment you need, you must know what your customers want. Here we look at drinks trends and give you an update on the best new equipment to deliver a successful drinks menu.

Meat & Poultry - Interest in plant-based dishes is growing but the best advice is still to eat meat and poultry - just less but better quality and higher welfare. A look at everything you need to know about trends, ideas for using different cuts, how to cut down on waste and recipes.

Stocks & Sauces - Stocks and sauces help you conveniently and easily ring the changes on your menu using the same basic ingredients. They allow portion-control, provide a dizzying array of cuisines and are formulated to ease concerns about allergens.

FEA Conference Preview - The Foodservice Equipment Association gets ready to host its annual conference on November 10th, with its focus on all issues relating to the equipment in your kitchen.

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.*

Deadline September 5th

Nov

Energy Saving - When budgets are tight it is difficult for catering managers in the public sector to justify investing in more energy-efficient catering equipment. But looking at lifetime costs and to help meet CO2 reduction targets offers a persuasive way to approach such funding decisions.

Snacking - Our grazing culture means 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 snacks based on nutrition and health.

Soft Drinks - Health and nutrition are also a crucial part of the development of the soft drinks market, with trends showing rising sales for new flavours and combinations that promise to give vitamin and nutrient shots, or to aid moods, exercise and sleep.

Deadline October 3rd

Dec

New products for 2023 - We collect up a bumper-sized collection of all the newest food, drink, equipment and technology products that catering buyers will be able to see on the market in 2023.

Condiments -The taste for extra zing is reflected in people's expectations of out-of-home and workplace dining, but caterers can easily meet the growing demand for extra flavour by ensuring they stock a comprehensive range of condiments.

Oriental Cuisine & Chinese New Year - The Year of the Rabbit begins on January 22nd 2023. We look at the opportunities it holds for catering operators who want to make sure their oriental food offer keeps pace with changing tastes and trends.

Deadline November 4th