

Public Sector Catering

2024 Feature Briefs

January

Deadline: December 1st

Breakfast - It is turning into a major out-of-home eating occasion, with more than 1:5 of us leaving home without breakfast. Many look for quick or on-the-go options OOH, so how does your offer stack up?

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 menu.

Veganuary - In 2023 more than 700,000 people worldwide were inspired and supported to try a vegan diet for the month. Many more dipped in and out. Here's the advice you need to help your customers make the most of the opportunity.

February

Deadline: January 11th

Packaging & Disposables - Catering operators are working hard to work more sustainably and comply with the ban on single-use plastic cutlery, bowls, and plates now in force. Useful advice to further reduce single-use plastics and include more recyclables.

Pizza & Pasta - Italian cuisine is a perennial favourite, and the Mediterranean diet is lauded for being very healthy, so what are the flavour trends and dishes that you should be considering.

Wholesale / Cash & Carry - Wholesale distributors service more than 2,000 public sector contracts to schools, hospitals, prisons and other vital services. A look at what they offer in terms of supply, price-control, ideas and innovation for busy caterers.

HRC Preview - Hotel, Restaurant & Catering (HRC), taking place at ExCeL from March 25-27, offers visitors 1,500-plus suppliers across food and drink, equipment and technology as well as trends talks and networking opportunities.

March

Deadline: February 2nd

Food Waste & Waste Management - Food waste continues to be a major concern for catering operators - how best can they reduce it,

manage it, and then deal with what cannot be eliminated? We talk to WRAP and showcase some industry success stories from operators.

Free From - Everything from plant-based vegan products and ingredients through to the all-important allergen-free foods developed to help those who require them for health, religious or lifestyle reasons.

Hospital Food - NHS Trusts continue to juggle a range of challenges from rising food costs to staff shortages, an ageing workforce and succession planning and 24/7 staff and visitor feeding. We look at some of the success stories.

Refrigeration - A catering essential, but an energy-hungry one. We look at how new technology, regular maintenance and good working practice can help you run it most efficiently.

HRC New Products - The best and most innovative food, drink and equipment to come out of the recent trade show.

April

Deadline: March 4th

Baking & Ingredients - Market insights, new food and equipment products, consumer purchasing trends and case studies show how you can make the most of the important category.

Dairy - New products, innovation in response to the growth of the dairy-free category, comments and opinions on the importance of dairy in nutrition, as well as case studies relevant to public sector.

Soft Drinks - Less sugar, many new, adult-focused flavour combinations plus drinks packed with 'healthy' ingredients. Catch up with the latest trends and product developments.

HCA Preview - A look ahead to what you can expect at the annual leadership and development forum for the Hospital Caterers Association (HCA) from April 17-18.

May

Deadline: April 5th

Public Sector Catering Week - Five days of celebration of all the work of public sector caterers, including a day devoted to developing plant-based recipes and menus

Combi Ovens - 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, which is not a bad description of the public sector.

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.

Water & Hydration - Hydration is a hugely important issue in schools, hospitals and care homes, and helping these and other parts of the sector stay hydrated is about more than just water.

HCA Review - A full round-up of the speakers, issues, debates, demos, awards and exhibition that took place during the Leadership & Development Forum at St Andrews.

June

Deadline: May 3rd

LACA Preview - A look ahead to the speakers, issues, competitions and workshops planned for this year's Main Event from July 3-5.

Accelerated Cooking & Microwaves - 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.

Sandwiches & Wraps - Every year tastes move on, new filling ideas take hold and different ways to wrap them are created. Find out about the latest trends in sandwiches and wraps.

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 busy sector of the market.

Warewashing - The newest machines can deliver savings on power, energy usage and detergent - key benefits at a time when caterers are looking to cut operating costs and work more sustainably.

July/August

Deadline: July 4th

Frozen Food - There's a sustainability story to be told about frozen food - portion control can be so much easier with frozen food, it offers the opportunity to cut food waste, plus the benefits to the environment.

Payment & 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, with allergen controls and nutritional information built into every dish on your menu.

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

LACA Show Issue - A full round-up of the Main Event conference programme, the range of workshops and cooking demos, plus competitions, awards night and the School Food Exhibition.

ASSIST FM Preview - Scottish local authority service providers, including school and care meals providers, gather for their annual conference and exhibition.

TUCO Preview - A full look at all the features - from conference speakers to workshops, awards and exhibition - of the annual summer event for university caterers.

September

Deadline: August 7th

Back To School - Scottish schools have already begun the new academic year, schools in England and Wales are just starting, and here is a look at food trends, promotional ideas, and marketing together with a round-up of the best new products available.

Christmas - The big annual celebration looms over the catering calendar - both a challenge and an opportunity. We track the trends and showcase the best new products and ideas to help take the worry out your menu planning.

Hot Beverages and Beverage Equipment - All the best new advice, suggestions and products to help you create a successful hot drinks menu and deliver it.

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

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 in October.

Casual Dining/Lunch! Preview - A preview of the two-handed trade show that takes place at ExCeL in September. Casual Dining will run at the same time as sister show lunch! (cafes, coffee shops and food-to-go).

FEA Catering Equipment Guide 2024 - The UK body for commercial catering equipment suppliers and manufacturers presents its annual guide to the main categories to help buyers.

October

Deadline: September 5th

Plant-Based Food - Public sector caterers have embraced the demand for more plant-based options on their menus; here are some of the

best new ingredients, products, trends and ideas to keep the momentum going.

Meat & Poultry - Meat and poultry still have a major role to play in delivering protein to your customers, so here is 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 - They can help you conveniently and easily ring the changes on your menu using the same basic ingredients. They also allow portion-control, can 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, with a focus on all key issues relating to the price, availability, efficiency and sustainability of commercial kitchen equipment.

PSC Expo Preview - Find out about what's happening at the public sector catering industry's big annual get-together. We look at the issues, the speakers, the cooking demos and the suppliers who'll be taking part.

Ask the Experts - Get to know better some of the best companies operating in the catering market, from food through to drink, equipment, software and services - brought to you in one neat, handy supplement. *NOTE: This feature is based on sponsored content, contact the sales team to be involved.*

November

Deadline: October 4th

Energy Saving - It could mean replacing old, inefficient equipment, it could mean using new software solutions, or even tweaking your recipes and work practices. We cover it all for you here.

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 snacks based on nutrition and health.

Soft Drinks - Health and nutrition boosts are playing a key role in the evolution the soft drinks market, with sales booming for new flavours and combinations that promise to give vitamin and nutrient shots, or to aid moods, exercise and sleep.

PSC Expo Show Guide - Find your way around the industry-wide event that includes punchy public sector presentations from keynote speakers, plus workshops and demos, networking opportunities and the biggest-yet gathering of suppliers.

December

Deadline: November 6th

New Products for 2025 - A bumper-sized taste of all the newest food, drink, equipment and technology products that are coming onto the market next year.

Oriental Cuisine & Chinese New Year - The Year of the Snake begins on January 29th 2025. 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.

Veganuary - Get your planning done now for the month-long vegan challenge that's drawing in more and more people each year.

PSC Expo Review - Full report and photos of the Public Sector Catering Expo - the issues and the debates from the seminar programme, the cooking demos, workshops and the busy exhibition.