**Public Sector Catering**

**Feature Briefs 2021**

***NOTE: Editorial contributions to be considered must be with received at least four 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 30th.***

**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.

**Hygiene & Safety**

**Equipment Servicing & Repair**

**Feb (print & digital)**

**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 & Disposables**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.

**Hospital Food**Case studies showcasing what new equipment NHS catering buyers are putting in and the benefits this provides to the service; plus new equipment launches and developments

**Mar  
Refrigeration**The Covid pandemic and the restrictions it has caused have had an impact on the way caterers work. What's this meant for refrigeration? Has it generated a need for more capacity? Are catering sites consolidating around central production kitchens or moving to the flexibility of more, smaller outlets? Plus a round-up of all the new product and technology developments that are coming onto the market. Deadline Feb 5th  
**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? WRAP has got plenty of ideas as it re-energises its Guardians of Grub campaign to engage the industry. Deadline Feb 5th.

**Free-From:**

This important category runs all the way from plant-based vegan products and ingredients through to the all-important allergen aware foods developed to help those who require them for health, religious or lifestyle reasons. Deadline Feb 5th

**Plant-Based Week Preview**  
We will be publishing a standalone Special Report on Plant-Based Menus to coincide with *Public Sector Catering’s* Plant-Based Week promotion from May 17-21. A preview of the report and the online events planned for the week. Deadline Feb 5th

**Apr  
Procurement:** Buying groups - should you be part of one; how the latest software can help smooth the whole process; Brexit and local sourcing - the changing landscape about where you get your food from, and what you now need to know. April issue, deadline for editorial contributions Mar 6th.  
**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.

**Dairy**New products, innovation in response to growth of dairy-free category, comments/opinions on the importance of dairy in nutrition, case studies relevant to public sector. Deadline March 1st.

**Menu Trends**We identify the 2021 culinary drivers that are shaping our menus – the fashionable ingredients, the latest international cuisines and the innovative presentation ideas. What are this year’s jackfruit, Peruvian ceviche, pea-based proteins and wraps? Deadline March 1st

**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 17-21. 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 April 9th

**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, which is not a bad description of the public sector. We tell you what to look for if you’re in the market. Deadline April 1st

**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. Deadline April 1st

**Desserts**Consumers are significantly more likely to opt for dessert when sustainability, ethical sourcing of ingredients, premium-quality ingredients and better-for-you health properties are highlighted. So what do you serve them? Deadline April 1st

**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 do so without creating a mountain of single-use, unrecyclable plastic? Deadline April 1st

**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.

**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. Deadline April 29th  
**Accelerated Cooking & Microwaves**When speed is of the essence, 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. Deadline April 29th

**Sandwiches & Wraps**  
It’s an £8bn-a-year food category and never stands still – every year tastes move, new filling ideas take hold and different ways to wrap them are created. Find out about the 2021 trends in sandwiches and wraps. Deadline April 29th

**Jul**

**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. Deadline Jun 1st

**Frozen Food**Food waste is an issue the public sector struggles to control; it not only wastes money but exerts a significant environmental cost too. Frozen food champions claim the extra portion control it provides can cut food waste while delivering ‘locked in’ taste and nutrition. Deadline Jun 1st

**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. Their sophistication means you can also now build in allergen controls and get the nutritional information for every dish on your menu. Deadline Jun 1st

**Counters & Serveries**The coronavirus pandemic has placed an added significance on the use of counters and serveries, and their role at the interface between catering teams and customers. It’s not just about hygiene and social distancing, though, as Covid-19 has brought service styles such as ‘home delivery’ and ‘click & collect’ into the catering realm. Deadline Jun 1st

**Aug  
Hygiene & Safety**The coronavirus pandemic has focused minds as never before on hygiene and safety – for staff and customers alike. This has seen a huge range of new and improved products available from PPE, screens and cleaning materials through to online training modules. Deadline July 2nd

**Tableware**  
A look at tough, hard-wearing products, 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. Deadline July 2nd

**Fish & 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. Deadline July 2nd

**British Food & Drink**We preview the annual British Food Fortnight (Sep 18th to Oct 3rd), which showcases the range and quality of locally-grown food and drink – both as ingredients and finished products.Deadline July 2nd

**ASSIST Preview**The ‘voice of Scottish local authorities’ ASSIST FM gets ready to mark its 21st year with the annual conference that highlights school and care sector feeding issues and includes the organisation’s annual awards. Deadline July 2nd

**TUCO Preview**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 July 2nd

**Sep  
Back To School**As schools start back with the prospect of a full academic year ahead, and the focus now on making sure there are hot meals on the menu every day, we take a look at what’s going onto menus and plates at both primaries and secondaries. Deadline Aug 3rd  
**LACA Main Event Preview**  
The big school meals event of the year has been moved to October and we preview the conference here and also look forward to the competitions, workshops, exhibition and annual awards. Deadline Aug 3rd  
**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 from Oct 6-8. Deadline Aug 3rd

**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. Deadline Aug 3rd

**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. Deadline Aug 3rd

**TUCO Review**

Catch up with the all the discussions, ideas, presentations and awards from the annual conference– and a look at the best new products too. Deadline Aug 3rd

**Casual Dining/Commercial Kitchen/Lunch Show**A preview of the new three-handed trade show that takes place at ExCeL from September 23-24. 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. Deadline Aug 3rd

**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.* Deadline Sep 1st

**FEA Conference Preview**The Foodservice Equipment Association (formerly the Catering Equipment Suppliers Association - CESA) gets ready to host its annual conference, with its focus on all issues relating to the equipment in your kitchen. Deadline Sep 1st

**HCA Preview**  
The Hospital Caterers Association (HCA) is hoping to finally get its conference back onto the calendar, with a move to October this year. We preview the key issues and presentations that will be on the agenda for discussion. Deadline Sep 1st

**Beverage Equipment**What are the hot and cold drinks trends across the public sector? And what is the best way for you to deliver them to your customers? Check out how the latest machines can help you serve the latest lattes and the choicest cappuccinos. Deadline Sep 1st

**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. Deadline Sep 1st

**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, can provide a dizzying array of cuisines and are formulated to ease concerns about allergens. We look at the taste trends and the best of new products. Deadline Sep 1st

**Nov  
Energy Saving**How can the public sector afford to invest in more energy- efficient catering equipment to achieve savings? We look at funding options, leasing and also take a look at case study examples that make the case for investment. Deadline Sep 29th

**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. Deadline Sep 29th

**Soft Drinks**Health and nutrition boosts are also part of the new picture of 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.Deadline Sep 29th

**Dec  
Oriental Cuisine & Chinese New Year**The Year of the Tiger begins on February 1st 2022. 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 Oct 29th

**Public Sector Catering Top 20**Welcome to our announcement of the Top 20 ‘most influential’ people in public sector catering in 2021. 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. Deadline Oct 29th

**New Products for 2022**A bumper-sized taste of all the newest food, drink, equipment and technology products that are coming onto the market in 2022. Deadline Oct 29th