

Public Sector Catering 2019

Jan

Looking at ... Breakfast

From porridge to bircher muesli through fruit and yogurt pots and granola bars, breakfast is turning into major healthy eating occasion. But foodservice operators neglect the classic 'full English' and its variants at their peril.

Event Update

Preview of The Foodservice Show, co-located with the Professional Kitchen Show at the NEC from January 22–23.

Healthy Eating

We take a look at the Let's Get Cooking initiative that was organised by the Children's Food Trust and is now run by the British Dietetic Association.

Feb

Looking at ... Allergen-Free

Following the recent tragic case of the 15-year-old girl who died after eating a Pret baguette that included sesame seed, although this was not listed on the label, we revisit the Food Information for Consumers regulations and ask if caterers are doing enough to make sure their systems work and if staff are trained and properly allergen aware. What role can suppliers play in this?

Event Update

Casual Dining Show

Full preview for potential visitors to the Casual Dining Show which takes place from February 27–28 at its new home in ExCeL.

Wholesale, Cash & Carry

We ask the UK's major foodservice suppliers and distributors about what they are doing to help their customers navigate through the continuing uncertainties of Brexit.

Mar

Looking at ... Refrigeration

Operators are being urged to look at the 'life cost' of

refrigeration equipment, not just the upfront price. That means assessing running costs, reliability and servicing as well. How does that work, though, when budgets are squeezed?

Event Update

The International Food & Drink Event (IFE) is a celebration of 1,350 innovative, global and cutting-edge food & drink manufacturers. You can find it at ExCeL from 17–20 March.

Hospital Food

The NHS is struggling to fill a number of roles, among them places in the teams who keep patients and staff well fed. We look at staffing and skills shortages, apprenticeships, training, career development and succession planning in the hospital catering sector.

Apr

Looking at ... Soft Drinks

The soft drinks category is bursting with innovation on a number of fronts – developing more sophisticated adult soft drinks, product reformulation to reduce sugar, and building recipes around novel and healthy ingredients. What's happening in 2019?

Event Update

The Hospital Caterers Association (HCA) national leadership and development forum will be setting its sights on four issues at Celtic Manor Resort from 11–12 April: Food; Debate; Business; Leadership & Development.

Purchasing Consortia

What are they, how do they work and can they help you? We talk to some of the major buying groups working in foodservice to find out the pros and cons of getting involved.

May

Looking at ... Combi Ovens

As caterers are squeezed into smaller and smaller kitchens, yet are asked to prepare as much, if not more, food than ever then operators need to give serious consideration to combi ovens, which have flexibility and pack plenty of punch on a small footprint.

Event Update

The Commercial Kitchen Show styles itself as, 'the essential

industry event for buyers involved in equipping and running innovative and efficient commercial kitchens'. It runs from 4-5 June at the NEC in Birmingham and we preview it.

Grab & Go

Busy lives spent on the move mean that the grab-and-go sector has changed out of all recognition in the last 10 years – from sandwiches or chips and a can of drink to wraps, salad pots and fruit smoothies. We take stock.

Jun

Looking at ... Warewashing

The three of the biggest costs facing any catering operation in cleaning its pots & pans, crockery, glasses and cutlery are energy, water and detergent useage. Technological developments mean that newer warewashing machines are able to deliver savings on all three.

Event Update

The University Caterers Organisation (TUCO) prepares to help its members grapple with Higher Education issues at its annual conference, which is being held at the University of York from 29-31 July.

School Meals

We look around the country at some of the best of pupil feeding in England, Scotland, Wales and Northern Ireland; plus a round-up of the new products coming into this sector of the market.

Jul

Looking at ... Accelerated Cooking & Microwaves

Sometimes you just need to get things done as quickly as possible! If speed is of the essence for you, then take a look at the range of equipment available and just exactly what they can do.

Event Update

LACA gets ready for its Main Event annual leadership and development forum in celebratory mood, so will mix a look back over its first 30 years, with some hard-edged focus on current school catering issues.

Frozen vs Fresh

Frozen food provides caterers with potential cost benefits, convenience, tighter portion control and less food waste, while fresh food offers better taste, texture and nutrition, or

so say the champions of each side of the debate as they make their case.

Aug

Looking at ... Hot Beverages

We look over the latest trends and market analysis in the hot drinks sector to provide catering operators with what they need to know to take advantage of the opportunities in this dynamic market.

Event Update

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.

Vegan & Vegetarian

The case for eating less meat is being made increasingly loudly and, it seems, people are listening. Whether their motivation is moral, environmental or health, vegan and vegetarian choices are becoming mainstream items on menus.

Sep

Looking at ... Back To School

We look at what's going onto menus and plates at both primaries and secondaries as schools gear up for a new academic year.

Event Update

Care sector caterers get a chance to learn about developments in their sector and network with industry colleagues at the National Association of Care Catering annual training and development forum at the East Midlands Conference Centre in Nottingham from 9–11 October.

Branded Food Concepts

You can get them 'off the shelf' from any number of foodservice market suppliers, or you can develop your own. Either way, what's the value of them? We investigate.

Oct

Looking at ... Ask The Experts

Meet some of the best companies operating in every hospitality industry field, from food through to drink, equipment, software and services – brought to you in one neat, handy supplement.

Event Update

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 – We pull together some case studies that help showcase the range, features and quality of drinks that catering teams can serve their customers using the best machines and training available.

Nov

Looking at ... Energy Saving

We speak to caterers and suppliers to find out how important this issue is in the public sector. And are buyers looking to invest in more energy- efficient equipment to achieve savings? Are there significant savings to be made?

Event Update:

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.

Food Trends

Whether it's tastes and flavours from around the world that tickle our appetite for novelty, or new ingredients that give us the 'health kick' we know we need, caterers need to stay on top of the latest food trends.

Dec

Looking at ... Oriental Cuisine & Chinese New Year

The Year of the Rat begins on 25 January 2020! What opportunities does it hold for catering operators who want to make sure their oriental offer is keeping pace with changing tastes and trends.

Event Update

Welcome to Cost Sector Catering's announcement of the Top 20 'most influential' people in public sector catering in 2019. Find out who they are and why they've made this year's list.

Contract Catering

Who are the biggest, who's had the best year in terms of profit? We sift through the end-of-year reports to offer a snapshot of the UK contract catering scene.

