

LACA School Caterer 2018

Spring

(Publishing April 27th; copy deadline April 3rd)

Ask The Education Experts - Find out more from the suppliers with a real pedigree in school catering

Free From - The movement continues to grow and now encompasses not just allergens, but vegetarian and even vegan cuisine

Soft Drinks - A look at what the innovative drinks sector is doing to match regulatory compliance with taste and excitement

Refrigeration - Why caterers need to keep a cool head when it comes to storing ingredients and meals at the right temperature

Dairy - Milk contains so much that is good for children that dairy produce has an important role in every school catering operation

Summer

(Publication July 6th; copy deadline June 13th)

Accelerated Cooking - Meet a whole range of machines that can help you speed up your cooking process

Payment Technology - The best systems and software do so much more than simply log who's paid and who hasn't

Sandwiches & Wraps - Bread in its many guises continues to prove to be an ideal carrier for many school meal options

Desserts & Ice Cream - A bit of creativity can bring real interest from children in this often neglected meal part

Main Event Show Guide - Find out all about what's happening at LACA's Main Event 2018 conference, exhibition, awards and more

Autumn

(Publication October 10th; copy deadline 17th)

Baking & Ingredients - A range of freshly-cooked savoury and sweet baked goods offer meals and snack options for schools

Healthier Options - Less sugar, fat and salt and more fruit and vegetables is the formula, but here are the recipe ideas for genuinely tasty dishes

Combi Ovens - Speed, versatility and ease-of-use are just some of the benefits of working with these canny cooking machines

Stocks & Sauces - From basic tomato bases to newer, more exotic flavours, the right sauce can help your menu travel the world

Winter

(Publication December 24th; copy deadline November 29th)

Breakfast Clubs - They are growing in popularity and helping schools give children a sound start; find out how to make yours thrive and what to serve

Hot Beverages - A high street standard hot drinks offer is becoming a 'must' now for school staff and older pupils

Potato Products - A variety of ideas are out there to help you avoid the 'chips with everything' approach

School Catering Technology - Software systems for ordering, staff rotas, training, cleaning schedules etc can help you manage your team

Warewashing - We round up the best of the latest equipment developments that save water, power and detergent without compromising on wash quality and hygiene