

## School Caterer 2022 Features Briefs

### Winter (Deadline Dec 5<sup>th</sup>)

**Breakfast** - Breakfast clubs and early-morning provision are a growing part of the role of school catering teams. Look out for new products, recipe and service ideas and case studies showing how different schools manage the process.

**Hot Beverages** - Coffee, tea and hot chocolate have started to play an increasingly important part of school life for older secondary children and staff. How can schools meet the demands of today's sophisticated coffee shop consumers?

**Potato Products** - The range of products available based on this simple tuber continue to grow beyond chips and mash to waffles and fries in varieties from 'stealth' to 'curly' to 'sweet potato'. Find out more.

**Sandwiches & Wraps** - It's an ever-evolving food category that never stands still - every year tastes move, new filling ideas take hold and different ways to wrap them are created. Find out about the trends in sandwiches and wraps you need to know about.

**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.

### Spring (Deadline Apr 15<sup>th</sup>)

**Ask the Education Experts** - The school meals market is a specialist area with its own regulatory framework, so you need suppliers with the necessary expertise. Meet them here ...

**Allergen Awareness** - There can be no let-up in the focus on getting your handling of allergens right every time; a look at the software, training and technology that can help your staff do that.

**Soft Drinks** - Appealing to the tastes of children from five to 18 yet also meeting food and drink standards is no easy matter. Key suppliers offer new products and marketing ideas to help.

**Refrigeration** - To help your school meet its sustainability goals - not to mention its power bills - you need equipment that is energy efficient. A look at some of the options when it comes to chilling and storage.

**Dairy** - Milk-based products offer a valuable nutritional hit for growing children; we look at drinks, shakes, yogurts as well as cheese and spreads.

### Summer (Deadline Jun 1<sup>st</sup>) (LACA Main Event Official Show Guide)

**Accelerated Cooking** - Shorter lunchtimes put a premium on getting hot food to the counters fast - which is where the latest, speedy equipment can help.

**Payment Technology** - Software and systems offer a smooth process that's cash-free, personalised, allergen-aware and removes any FSM stigma issues. Find out more ...

**Grab & Go** - The pandemic has created extra demand for options that eliminate queueing, avoid crowded dining areas, and increase speed of service - yet provide all the nutrition growing youngsters need.

**Yoghurts & Desserts** - They can provide a tasty treat of a way to finish a meal or be a standalone

healthy snack, either way they help deliver the balanced nutrition growing children need. We look at the latest options on offer for the school market.

**Autumn** (Deadline Sep 5<sup>th</sup>)

**Packaging & Disposables** - We look at how you can reduce unnecessary packaging in your supply chain, cut back plastic and make sure your disposables are sustainable.

**Healthier Options** - Greater focus on healthier eating means less sugar, fat and salt and more 'free-from' foods as well as plenty of fruit and veg. Suppliers offers ideas and options to help you shape your menus accordingly.

**Combi Ovens** - New products and product developments, case studies, new kitchens or refits - how can combi ovens can help school catering teams looking to re-work their menus post-pandemic.

**Stocks & Sauces** - The quality of products available, their ease-of-use, and the allergen concerns they can help you take care of, mean that every kitchen can use them. A look at what's out there.

**Vegan & Vegetarian** - Plant-based menus have been sweeping through the retail sector, so you already know your customers are interested. Find out what you need to help you meet the demand.

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