

## School Caterer 2025

### Feature Briefs

#### Spring

*Deadline: March 3rd*

**Ask The Education Experts** - We profile some of the very best food, drink, equipment, software and training providers who have in-depth knowledge of the school market, the right products and the expertise to advise you.

**Plant-Based** - For sustainability reasons and to meet growing consumer demand, you need to continually develop your options and ideas to create interesting meat-free menu choices.

**Pizza and Pasta** - Children regularly vote these two classics as lunchtime favourites. Find out how to get them right in terms of taste, affordability and nutritional compliance.

**Soft Drinks** - With schools going back as temperatures start to rise, the timing is right to look at soft drink options for junior and secondary school youngsters. What are the flavour trends and styles that appeal to your customers right now?

**Refrigeration** - What are the options for school catering teams that need reliable, energy efficient products that are sustainable but are designed and built to meet the budgetary, kitchen space and staffing restrictions in the schools sector.

#### Summer

*Deadline: May 29th*

**Accelerated Cooking** - Using a combination of microwave, convection, air impingement or contact heating, these powerful machines are designed to cook food up to 20 times faster than standard cooking methods. Find out what you need to know.

**Grab and Go** - There is more demand than ever for options that eliminate queueing, reduce crowded dining areas, and increase speed of service - all while offering all the nutrition growing youngsters need.

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

**Yoghurt and Desserts** - Not only do they provide a tasty treat of a way to finish a meal, but they can help deliver the balanced nutrition growing children need. We look at the latest options on offer for the school market.

**(LACA Main Event Official Show Guide)** - A preview of product launches from exhibitors at the School Food Exhibition

### Autumn

*Deadline: August 28th*

**Combi Ovens** - New products and product developments, case studies, new kitchens or refits - find out how combi ovens can help school catering teams

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

**Healthier Options** - Look at less sugar, fat and salt and more 'free-from' foods as well as plenty of fruit and veg, but healthy options shouldn't mean less flavour. Products and serving ideas.

**Packaging and Disposables** - Net Zero goals to hit? Cut unnecessary packaging in your supply chain and make sure your disposables are recyclable or degradable.

**Stocks and Sauces** - Take a look at the quality of products available, their ease-of-use, and the allergen concerns they can help take care of for children, parents and caterers.

**Vegan & Vegetarian** - There are so many flexible recipes, products and ideas out there - we gather some the best of them

### Winter

*Deadline: November 21st*

**Breakfast** - Breakfast clubs and early-morning provision are a growing part of the role of school catering teams - and they're getting bigger in England with the new Government's plans. We line up some new product, recipe and service ideas

**Hot Beverages and Beverage Equipment** - Coffee, tea and hot chocolate play a part in school life for older secondary children and staff. Find out how best to meet the demands of today's sophisticated coffee shop consumers?

**Potato Products** - Endlessly evolving, the range of products available has grown beyond chips and mash to waffles and fries in varieties from 'stealth' to 'curly' and 'sweet potato'.

**Sandwiches and 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** - Technological developments by manufacturers mean newer warewashing machines deliver savings on power consumption, energy useage and detergent.

**Veganuary** - Plant-based menu options continue to attract attention, so why not get ready for the growing annual vegan challenge that is Veganuary.