

LACA School Caterer

2020 Feature Briefs

NOTE: Publication dates will be Spring (Apr 23rd), Summer (Jul 3rd), Autumn (Oct 1st), Winter (Jan 12th 2021). Editorial contributions need to be received six weeks ahead of publication.

Spring issue

Allergy Awareness - Potentially a matter of life and death for your customers, the schoolchildren. Catch up with developments led by LACA on training in this area and find out how you can also use the issue to create menu options that generate extra business.

Soft Drinks - What's allowed and what isn't? Manufacturers have been quick to reformulate in the wake of the Government's sugar tax with many new and exciting drinks options now available.

Refrigeration - Safe, efficient storage of ingredients and eye-catching display for chilled products - why getting refrigeration right is important for your operation.

Dairy - Yogurts, flavoured milk and cheese help provide the all-round nutrition that growing youngsters need. Find out more about what's on offer for the school meals market.

Ask the Education Experts - Discover the suppliers who have real knowledge of the education catering market, and how their expertise could help you. *NOTE: This feature is based on sponsored content - contact the sales team to be involved*

Summer issue

Grab & Go - School meal operators need to stay up-to-date with the best of the High Street trends if they want to tempt the tastebuds of fickle teenagers. We find out what's hot and what's not.

Accelerated Cooking - Impinger ovens, convection ovens and contact grills can dramatically speed up the cooking of items such as pizzas and paninis. Are they for you?

Payment Technology - Systems can do much more than simply automate your payments process and provide a cash-free environment- schools can also contact parents directly and provide balance reminders.

Yogurts & Desserts - Yogurts, sweet rice pots, creamy desserts, cheesecakes and even ice cream offer school meals operators a strong 'dessert string' to their bow.

LACA Main Event Official Show Guide - Full details of speakers, workshops, cooking demos, competitions, awards and the School Catering Exhibition. Not to be missed!

Autumn issue

Bakery Trends - Freshly-baked goods continue to be a part of school catering's repertoire, and while they include muffins and cookies, they also now feature many 'healthy eating' options too.

Stocks & Sauces - With ever more school-compliant stocks and sauces becoming available, school caterers are able to expand their menus and we've sourced lots of ideas to help you.

Healthy Options - From reduced salt and sugar formulations in ready-to-use sauces, to recipes that 'smuggle in' extra vegetables there are many ways to serve healthier options.

Combi Ovens - The ultimate in cooking flexibility, combi ovens offer school caterers a range of cooking styles in one machine on a small footprint. Could they be for you?

Vegan & Vegetarian - Offering more plant-based dishes can help your school reduce its carbon footprint and the right products and recipes can still deliver the nutrition youngsters need.

Winter issue

Breakfast - School breakfast clubs are springing up in many different parts of the country. We take a look at the best school food compliant products and ideas to put on your menus.

Hot Beverages - The appeal of coffee shops to teenagers means that a basic café-style offering makes sense in any secondary school these days. What should a school hot drinks offer look like.

Potato Products - There is an abundance of choice offered by the humble spud to cater for eating in and on-the-go on school sites, with many manufacturers releasing exciting new options. They also present an opportunity to Buy British.

Snacks - Bagged snacks, fruit pieces and bespoke cooked items like mini wraps can be sold from pop-up outlets that provide a

healthy, tasty option and take the pressure off busy lunchtime serveries.

Warewashing - These are big items of capital spending, but investing in the most modern, efficient kit makes the most sense when you consider 'lifetime cost' rather than 'upfront price'.