**School Caterer 2024**

**Feature Briefs**

**Spring**

*Deadline: March 1st*

**Ask The Education Experts** - The school meals market is a specialist area; who are the suppliers you can trust to know their way around it?

**Plant-Based** – For sustainability reasons and to meet growing consumer demand, school caterers need options and ideas to help them create interesting meat-free menu choices.

**Pizza and Pasta** – When asked, 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** - Juices, sparkling flavoured waters and milk drinks all have a place, so what are the best options to tempt the tastebuds of schoolkids? Find out here.

**Refrigeration** - You need reliable, energy-efficient equipment so look to invest in quality when you’re buying - and there are good deals available for leasing too.

**Summer**

*Deadline: May 31st*

**Accelerated Cooking** - Short lunchtimes and increased breaktime demand put a premium on getting hot food to your counters fast – which is where the latest, speedy equipment can help.

**Grab and Go** – Simple, take-away options can eliminate queueing, avoid crowded dining areas, and increase speed of service – yet still provide 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** - A tasty way to finish a meal or a standalone healthy snack, either way yogurts and desserts can also help deliver the balanced nutrition growing children need. We look at the latest options on offer

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

**Autumn**

*Deadline: September 6th*

**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** - Reduce unnecessary packaging in your supply chain, cut back on plastic 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 26th*

**Breakfast** - Breakfast clubs and early-morning provision continue to be a growing part of the role of school catering teams – and may just get bigger after the election. 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** - Keep up with the latest trends in breads and fillings for this lunchtime staple; plus ideas to promote and market your offer.

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.