

LACA School Caterer Feature Briefs 2023

Spring

(Deadline March 24th)

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 – There is growing demand from school caterers for options and ideas to help them create interesting meat-free menu choices. We look at some of the best.

Pizza & Pasta – Children regularly vote these two classics as lunchtime favourites, but measure them against the High Street competition. Get your offer right

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?

Refrigeration – You need reliable, energy-efficient equipment so look to invest in quality. And there are good deals available for leasing too

Vending – Tasty, healthy options can help you make sure that pupils don't miss out when they're hungry or thirsty outside of lunchtime

<u>Summer</u>

(Deadline June 2nd)

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

Grab & Go – Very much on-trend, Grab & Go can eliminate queueing, avoid crowded dining areas, and increase speed of service – yet provide all the nutrition growing youngsters need

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 ...

Yoghurts & Desserts - A tasty way to finish a meal or a standalone healthy snack, either way they 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

<u>Autumn</u>

(Deadline September 5th)

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

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

Healthier Options – In essence this means less sugar, fat and salt and more 'free-from' foods as well as plenty of fruit and veg. What it doesn't mean is less flavour! Suppliers offers ideas and options to help

Packaging & Disposables - Reduce unnecessary packaging in your supply chain, cut back on plastic and make sure your disposables are recyclable or degradable Stocks & Sauces - A look at the quality of products available, their ease-of-use, and the allergen concerns they can help you take care of Vegan & Vegetarian -

<u>Winter</u>

(Deadline December 1st)

Breakfast - Breakfast clubs and early-morning provision continue to be a growing part of the role of school catering teams. We've got some new product, recipe and service ideas for you

Hot Beverages - Coffee, tea and hot chocolate play a part in school life for older secondary children and staff. How can you meet the demands of today's sophisticated coffee shop consumers?

Potato Products - The range of products available has grown beyond chips and mash to waffles and fries in varieties from 'stealth' to 'curly' and 'sweet potato'. Find out more. Sandwiches & 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 annual festival that is Veganuary

Please send your press releases to:

<u>davidf@dewberryredpoint.co.uk</u> <u>edward.waddell@dewberryredpoint.co.uk</u>

For advertising enquiries please contact:

jackib@dewberryredpoint.co.uk

www.laca.co.uk