

Public Sector Catering

2025 Feature Briefs

January

Deadline: December 17th

Breakfast - Now a major eating occasion out-of-home, with more than 1:5 of us leaving home without breakfast. Many look for quick or on-the-go options. Make your menu stack up.

Potato Products - Chips, roasts, waffles and hash browns in regular and sweet potato variants - new product development continues apace in this category, so find out what's new and how it can help boost your menu.

Cost-Saving Tips - We find out from the experts how to tweak recipes, cook more cannily and use your equipment as efficiently as possible to cut back on food and energy costs.

February

Deadline: January 10th

Packaging & Disposables - Catering operators are working hard to work more sustainably and comply with the ban on single-use plastic cutlery, bowls, and plates now in force. Useful advice to further reduce single-use plastics and include more recyclables.

Pizza & Pasta - Italian cuisine is a perennial favourite - managing to be both tasty and healthy. So what are the flavour trends and dishes that you should be considering for your menu?

Wholesale / Cash & Carry - We take a look at the players and find out what they are doing to help caterers manage local sourcing, food price inflation, allergen control, and sustainability.

HRC Preview - Hotel, Restaurant & Catering (HRC), taking place at ExCeL from March 17-19, offers visitors 1,500-plus suppliers across food and drink, equipment and technology as well as trends talks and networking opportunities.

March

Deadline: February 3rd

Food Waste & Waste Management - Getting rid of food and packaging waste is a major cost to catering operations, so how can you best cut back on the amount you generate? We talk to the experts and look at some examples of just how it can be done.

Free From - Everything from plant-based vegan products and ingredients through to the all-important allergen-free foods developed to help those who require them for health, religious or lifestyle reasons.

Hospital Food - NHS Trusts continue to juggle a range of challenges from rising food costs to staff shortages, an ageing workforce and the demands of 24/7 staff and visitor feeding. How do they manage.

Refrigeration - We look at how new technology, regular maintenance and good working practice can help you run it most efficiently.

HRC New Products - The best and most innovative food, drink and equipment to come out of the recent trade show.

HCA Preview - A look ahead to what you can expect at the annual leadership and development forum for the Hospital Caterers Association (HCA) from April 1-2.

April

Deadline: March 3rd

Baking & Ingredients - Market insights, new food and equipment products, consumer purchasing trends and case studies show how you can make the most of this important category.

Dairy - New products, innovation in response to the growth of the dairy-free category, comments and opinions on the importance of dairy in nutrition, as well as case studies relevant to public sector.

Soft Drinks - Less sugar, many new, adult-focused flavour combinations plus drinks packed with 'healthy' ingredients. Catch up with the latest trends and product developments.

ASSIST FM Preview - Scottish local authority service providers, including school and care meals providers, gather for their annual conference and exhibition.

May

Deadline: April 4th

Combi Ovens - As public sector catering operations finds themselves having to produce a greater range of dishes from an already small or shrinking kitchen site, combi ovens can provide the answer.

Grab & Go - Eating on the move is a feature of modern life and the public sector is no exception. So it makes sense to create a lively on-the-go offer.

Water & Hydration - Staying properly hydrated is important in schools, hospitals and care homes, and it is often about more than just water. A look at how suppliers can help

HCA Review - A full round-up of the speakers, issues, debates, demos, awards and exhibition that took place during the Leadership & Development Forum in Birmingham.

School Meals - A look at the best and most innovative pupil feeding ideas from school catering teams around the country; plus a round-up of the new products coming into this busy sector of the market.

LACA Preview - A look ahead to the issues, speakers, competition finalists and Awards for Excellence shortlists that visitors can look forward to at the Main Event.

June

Deadline: May 5th

LACA Show Guide - We offer a full round-up of everything happening at the Main Event- conference programme, the workshops and cooking demos, competitions, annual awards, and the School Food Exhibition.

Accelerated Cooking & Microwaves - Take a look at the range of equipment available and just exactly what it can do - from impinger ovens and convection ovens to contact grills and combi steamers.

Sandwiches & Wraps - Keep up with the latest trends in sandwiches and wraps - new filling ideas and different ways to wrap.

Warewashing - The best new warewashers deliver savings on power, energy usage and detergent - key benefits at a time when caterers are looking to cut operating costs and work more sustainably.

July/August

Deadline: June 4th

Frozen Food - Using frozen food can help caterers better manage portion control and it offers the opportunity to cut food waste as part of efforts to minimise environmental damage.

Payment & Ordering Technology - Ordering systems and the use of apps are taking the drudgery out of admin duties that fall to caterers, and helping customers get the food they want, when they want it, with allergen controls and nutritional information built into every dish on your menu.

Seafood - The best new products, the most up-to-date information about sustainable stocks, innovative ideas for helping to market lesser known species plus recipes designed for public sector chefs.

LACA Review - A round-up of the conference, workshops, debates and School Chef of the Year, plus the competitions, exhibition and annual awards from the UK's biggest school food event in Birmingham.

TUCO Preview - A full look at all the features - from conference speakers to workshops, awards and exhibition - of the annual summer event for university caterers.

September

Deadline: August 8th

Back To School -A look at food trends, promotional ideas, and marketing together with a round-up of the best new products available.

NACC Preview - Your guide to the key issues facing care sector caterers to be addressed at the National Association of Care Catering's annual training and development forum at the East Midlands Conference Centre in Nottingham October 1-2.

National Restaurant, Pub & Bar Show/lunch! Show Preview - Renamed from the Casual Dining/lunch! Show, this two-handed trade show takes place at ExCeL from September 24-25.

FEA Catering Equipment Guide 2024 - The UK body for commercial catering equipment suppliers and manufacturers presents its annual guide to the main categories to help buyers.

October

Deadline: September 4th

Hot Beverages and Beverage Equipment - How are you managing the rising cost of coffee? We get the best advice on this together with suggestions and a look at products to help you create a successful hot drinks menu and deliver it.

Plant-Based Food - Public sector caterers have embraced the demand for more plant-based options on their menus; now you need to keep your menus fresh with some of the best new ingredients, products, trends and ideas to keep the momentum going.

Stocks & Sauces - Convenient and time-saving, these ready-to-use products can help you easily ring the changes on your menu using the same basic ingredients. They also allow portion-control and are formulated to ease concerns about allergens.

FEA Conference Preview - The Foodservice Equipment Association gets ready to host its annual conference, with a focus on all key issues relating to the price, availability, efficiency and sustainability of commercial kitchen equipment.

PSC Expo Preview - Find out about what's happening at the public sector catering industry's big annual get-together. We look at the issues, the speakers, the cooking demos and the suppliers who'll be taking part.

November

Deadline: October 3rd

Energy Saving - It could mean replacing old, inefficient equipment, it could mean using new software solutions, or even tweaking your recipes and work practices. We cover it all for you here.

Snacking - Our grazing culture means that there is a big market for small bites to eat on the go, but the message about healthy eating is starting to hit home. A look at the new generation of snacks based on nutrition and health.

Soft Drinks - Health and nutrition boosts are playing a key role in the evolution the soft drinks market, with sales booming for new flavours and combinations that promise to give vitamin and nutrient shots, or to aid moods, exercise and sleep.

Meat & Poultry - Meat and poultry still have a major role to play in delivering protein to your customers, so here is everything you need to know about trends, ideas for using different cuts, how to cut down on waste and recipes you can use.

PSC Expo Show Guide - Find your way around the industry-wide event that includes punchy public sector presentations from keynote speakers, plus workshops and demos, networking opportunities and the biggest-yet gathering of suppliers.

Ask the Experts - Get to know better some of the best companies operating in the catering market, from food through to drink, equipment, software and services - brought to you in one neat, handy supplement. *NOTE: This feature is based on sponsored content, contact the sales team to be involved.*

December

Deadline: November 7th

New Products for 2026 - A bumper-sized taste of all the newest food, drink, equipment and technology products that are coming onto the market next year.

Oriental Cuisine & Chinese New Year - The Year of the Horse begins on February 17th 2026. We look at the opportunities it holds for catering operators who want to make sure their oriental food offer keeps pace with changing tastes and trends.

Veganuary - Get your planning done now for the month-long vegan challenge that's drawing in more and more people each year.

PSC Expo Review - Full report and photos of the Public Sector Catering Expo - the issues and the debates from the seminar programme, the cooking demos, workshops and the busy exhibition.

