

# EDUCATERING

# Start them young

FOOD PROVISION  
FOR CHILDCARE  
IN UNIVERSITIES



## LACA THE MAIN EVENT

Highlights from  
the conference

## LIFE LESSONS

Ravenscliffe pupils hone their  
hospitality skills trackside

## ASSIST CONFERENCE PREVIEW

Discover the latest  
products and services

## BIG INTERVIEW

Henry Dimbleby shares his views  
on the state of school food

# THE NOTICEBOARD



## SPECIALITY AND FINE FOOD FAIR

**WHEN:** Sun 1<sup>st</sup> - Tues 3<sup>rd</sup> Sept

**WHERE:** Olympia London

**COST:** Free

[specialityandfinefoodfairs.co.uk](http://specialityandfinefoodfairs.co.uk)

The Speciality and Fine Food Fair provides an opportunity for buyers to unearth innovative and inspiring products from over 700 producers and suppliers of artisan food and drink.

Visitors can condense a year's worth of product sourcing in just one place. Meet innovative start-up businesses in the Discovery Zone, network with over 10,000 key figures from the industry, learn from inspiring professionals at Savour the Flavour, the live demonstration kitchen, or keep up-to-date with the latest trends at the Food for Thought stage.



## WESTMINSTER FOOD AND NUTRITION FORUM ON HIGH FAT, SUGAR AND SALT POLICY

**WHEN:** Thurs 10<sup>th</sup> Oct

**WHERE:** Central London

**COST:** £230 + VAT

[westminsterforumprojects.co.uk](http://westminsterforumprojects.co.uk)

Sessions will look at the practical challenges of product reformulation, including reducing HFSS (High in Fat, Sugar and Salt) content of popular products whilst engaging with consumers and overcoming cost barriers to reformulation – including issues and options for smaller manufacturers with lower capacity in rapid and effective response to changes in regulation and industry practice.

Delegates will also discuss options and the possible scope of further government intervention and voluntary agreements.

It comes with the Chief Medical Officer asked to review what more is required to meet the Government's target of halving child obesity by 2030, with the impact being felt of the tax on sugary drinks, and with calls for further government regulation on HFSS and ultra-processed food products.

## lunch!

**WHEN:** Thurs 19<sup>th</sup> & Fri 20<sup>th</sup> Sept

**WHERE:** ExCeL London

**COST:** Free

[lunchshow.co.uk](http://lunchshow.co.uk)

With over 400 exhibitors lunch! is the UK's biggest food-to-go showcase of the year and an essential visit for finding out about all the latest trends, innovations and insights.

This year's line-up includes two action-packed days of business and networking, product launches, demos and tastings and 35+ keynotes, interviews and panels featuring some of the biggest names in the business speaking exclusively at their industry show.

Confirmed speakers include: Marta Pogroszewska, MD of GAIL's Bakery; Hannah McKay, head of food and beverage UK and Ireland at Caffè Nero; Rebecca Di Mambro, head of marketing at LEON; Hannah Squirrell, customer director for Greggs; James Kidman, head of food at Crussh Fit Food and Juice Bars; Josh Brown, head of coffee and commercial development at Harris and Hoole; Martyn Clover, head of food at Tortilla; and Ollie Rosevear, head of environment at Costa Coffee.

To register for a free trade ticket, visit the website and quote priority code LU54.



## CREED FOODSERVICE TRADE SHOW

**WHEN:** Thurs 12<sup>th</sup> Sept

**WHERE:** Three Counties Show Ground in Malvern

**COST:** Free

[bit.ly/2y155jd](http://bit.ly/2y155jd)

Creed Foodservice's annual trade show Hosted by celebrity MasterChef winner and former England Rugby star Phil Vickery MBE DL, will have a food festival feeling this year, with outdoor cooking demonstrations, industry insight into current trends and the chance for delegates to win an eco-friendly car.

The event is open to caterers from across all foodservice channels to meet with suppliers and get au fait with the latest products on offer.

A big attraction at the festival will be outdoor cooking over fire and the festival vibe will continue into the afternoon with drinks and live music giving delegates the chance to network informally.