

FEATURES LIST

B&I CATERING 2018



FEBRUARY

HOTELYMPIA PREVIEW
CASUAL DINING SHOW PREVIEW
HEALTHY EATING
ASIAN FOOD (CHINESE NEW YEAR)
CLEANING, HYGIENE & FOOD SAFETY

MARCH

HOTELYMPIA SHOW ISSUE
HOT BEVERAGES
DAIRY & DAIRY ALTERNATIVES
WAREWASHING

APRIL

StrEAT FOOD AWARDS ISSUE
FOOD & DRINK EXPO PREVIEW
LONDON COFFEE FESTIVAL PREVIEW
PACKAGING & DISPOSABLES
REFRIGERATION
SANDWICHES & WRAPS

MAY

SOFT DRINKS, JUICES & WATER
INDUCTION COOKING
VENDING
CATERING DESIGN

JUNE

COMMERCIAL KITCHEN SHOW PREVIEW
ICE CREAM & DESSERTS
COUNTERS & FOOD DISPLAY
ENERGY, SPORTS & HEALTH DRINKS

JULY

SKILLS FOR CHEFS PREVIEW
FLAVOURING & SEASONING
OVENS & MICROWAVES
TEA (HOT & COLD)
PREVENTATIVE MAINTENANCE

AUGUST

WATER BOILERS & COOLERS
GRAB & GO
BRITISH FOOD (BRITISH FOOD FORTNIGHT)
STOCKS, BOULLIONS & GRAVIES

SEPTEMBER

lunch! SHOW PREVIEW
BREAKFAST
BAGGED SNACKS & CONFECTIONERY
WAREWASHING
STREET FOOD

OCTOBER

CAFFE CULTURE SHOW PREVIEW
COFFEE (HOT & COLD)
WHOLESALEERS
CHRISTMAS MENU
BRANDED FOOD CONCEPTS

NOVEMBER

FSM SUPPLIER INNOVATION AWARDS
COMBI OVENS
AMERICAN & MEXICAN FOOD
SOFT DRINKS, JUICES & WATER
SANDWICHES & SOUPS

DECEMBER

FSM AWARDS RESULTS
**GREEN ISSUE – FAIRTRADE/ SUSTAINABILITY/
PACKAGING/ ENERGY SAVING/ RECYCLING
WASTE MANAGEMENT**
BEVERAGE EQUIPMENT
BAKERY PRODUCTS

JANUARY 19

HOSPITALITY 2019 PREVIEW
COOKING SAUCES
NEW MENU IDEAS 2019
GLUTEN & ALLERGEN FREE