



FEATURES LIST

HOTEL F&B 2019



JANUARY

- Kitchen Design
- Stocks, Sauces and Gravies
- **Coffee**

FEBRUARY

- **Breakfast (incl National Breakfast Awards)**
- Snacks and Confectionary
- Ovens & Microwaves

MARCH

- Beer & Cider
- Meat, Poultry, Fosh & Seafood
- Refrigeration
- The Director's Cut - State of the Nation

APRIL

- Cocktails
- **London Coffee Festival Preview**
- Hot to Stock
- EPOS / Digital App Technology

MAY

- Soft Drinks & Mixers
- Cleaning & Hygiene
- Warewashing
- **Commercial Kitchen Show Preview**

JUNE

- Tea Issue
- **Afternoon Tea of the Year Preview**
- Teas & Infusions
- Patisserie, Cakes & Biscuits

JULY

- **Afternoon Tea of the Year Review**
- Terraces & Outdoor Areas
- Tableware & Glassware
- Desserts & Ice Cream

AUGUST

- Champagne & Sparkling Wines
- Afternoon Tea Week (Supplier & Hotel Collaborations)
- Conference & Banqueting
- Water

SEPTEMBER

- In Room Dining
- Game Season
- **Back Bar Equipment**

OCTOBER

- **Vegan, Vegetarian & Free From**
- Festive Season
- Spirits

NOVEMBER

- Wine
- Potatoes & Sides
- Breads, Buns & Bases

DECEMBER

- Hot to Stock - Chef Edition
- Recruitment & Training
- Dairy
- Workwear and Laundry