



FEATURES LIST

B&I CATERING 2020



JANUARY

- Directors Dining/Luxury Brands
- Cooking Sauces
- Asian Food (Chinese New Year)

FEBRUARY

- HRC Preview
- Tea & Infusions
- Cleaning, Hygiene & Food Safety
- Gluten & Allergen-Free

MARCH

- Street Food Awards Issue
- London Coffee Festival Preview
- Warewashing
- Packaging, Disposables & Recycling
- Dairy & Dairy Alternatives

APRIL

- Sandwiches & Wraps
- Hot Beverages
- Refrigeration

MAY

- Commercial Kitchen Show Preview
- European Coffee Shop Preview
- Soft Drinks, Juices & Water
- Stocks, Boullion's & Gravies
- Catering Design (Front & Back of House)

JUNE

- Skills For Chefs Preview
- Energy, Sports & Health Drinks
- Ice Cream & Desserts
- Street Food

JULY

- Preventative Maintenance
- Herbs, Spices & Condiments
- Ovens & Microwaves

AUGUST

- British Food (British Food Fortnight)
- Christmas Menu
- Grab & Go
- Energy Saving Catering Equipment

SEPTEMBER

- BITES Live Preview
- lunch! Show Preview
- Warewashing
- Breakfast
- Bagged Snacks & Confectionery

OCTOBER

- Coffee (Hot & Cold)
- Sandwiches & Soups
- Branded Food Concepts

NOVEMBER

- FSM Supplier Innovation Awards
- American & Mexican Food
- Soft Drinks, Juices & Water
- Combi Ovens

DECEMBER

- FSM Awards Results
- Vegan & Vegetarian
- Beverage Equipment & Boilers
- Bakery Products