

Winter 2020 Issue

Feature submission deadline: 17/09/20

Catering design – front and back of house

- ▶ What design and layout ideas have you incorporated for both kitchen and dining space since reopening? Have you adapted any interesting ideas to adhere to social distancing?
- ▶ What are the key factors for making the space more efficient for both staff and customers?
- ▶ What advantages can be gained through strong design?
- ▶ What interior design trends are expected to be popular for garden centre restaurants?
- ▶ What examples have you seen of clever design or space-saving inventions at garden centre cafés?
- ▶ How important is staff training to making your designs and layouts work?

Festive season – Food & Drinks

- ▶ What are the trends for festive food and drink in 2020? What products, ingredients and flavour combinations are expected to be popular this year?
- ▶ How can garden centre restaurants incorporate these ideas into their menu offering?
- ▶ What special menus do you offer during the festive season? How do these differ from regular menus?
- ▶ Do you offer any festive themed menus, such as festive afternoon teas, Christmas dinners? If so, what are the key ingredients and dishes to have on these menus?

Breakfast Products

- ▶ How important is the breakfast offering for garden centres?
- ▶ What are the latest breakfast and brunch trends (such as ingredients, grab-and-go, and food styles)?
- ▶ How can garden centres incorporate new trends to make their breakfast offers stand out?
- ▶ How can operators cater for customers with dietary requirements at breakfast?
- ▶ How can operators improve the overall breakfast experience?

Hot Stuff: Quarterly take on the hot beverage world

- ▶ How important are hot beverages to garden centre catering?
- ▶ What innovations have you seen in hot beverages in recent years?
- ▶ What seasonal approaches would you recommend for this time of year?
- ▶ How important is staff training when it comes to hot beverages?
- ▶ What should operators look for in hot beverage equipment? How can they make the right decision?
- ▶ How important is presentation when it comes to hot beverages?

Kitted Out: What's new in the commercial kitchen

- ▶ What technological advances have been made in commercial kitchen equipment?
- ▶ What are the essential pieces of commercial kitchen equipment? What else would you recommend?
- ▶ What should operators look for when purchasing equipment – capacity, size, energy consumption, warranty, safety, etc.?
- ▶ What measures do you have in place to ensure that staff are correctly using, maintaining and cleaning the equipment?
- ▶ What advances do you expect to see in commercial kitchen equipment?

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