

HOTELS • RESTAURANTS • FOODSERVICE • PUBS & BARS

CATERER AND HOTELKEEPER



MARGIN BOOST



MENUWATCH

The Fuzzy Duck, Armscote

THE CATEYS 2014

Nominate now for the industry's Oscars



£3.40

9 9 >

9 770008 777273

CESA TO LAUNCH NEW INITIATIVES AT HOTELYMPIA

As the sponsor for catering equipment at Hotelympia, CESA will be promoting three exciting new initiatives at the 2014 event: CESABIM, the TRI Education scheme and the Priority Visitor Programme.

Keith Warren, director of CESA, said: "The change of date and the recovering economy have reinvigorated interest among exhibitors and visitors in Hotelympia.

"Stand sales and visitor registrations are up on the 2012 event and CESA's involvement in the Priority Visitor Programme will allow us to spotlight some brilliant new product ideas and technologies to key group operators. There's a real buzz developing around the show."

By 2016, all public-funded projects must be undertaken using BIM (Building Information Modelling) software. Given the advantages of BIM models, it's likely that the whole industry will follow: anyone using BIM can



Example of a BIM model

access a huge bank of information, such as data on consumption and service manuals, as well as information on the unit's size, capacity and so on.

At Hotelympia CESA will demonstrate CESABIM, which makes it easy to download, use and produce BIM models that can be uploaded into any BIM software format. For planners, specifiers and catering operators CESABIM will offer a free, 24/7 library of catering equipment BIM data.

Tri Education is a joint industry initiative supported by CESA, the FCSI and CEDA. It's designed to enhance professionalism throughout the workforce and increase staff retention. Currently it includes CFSP (Certified Food Service Professional), a level 4 accreditation, the Continuing Professional Development (CPD) in kitchen equipment and design, also level 4, and the MSc in international hospitality design and management consultancy.

CALL FOR ENTRIES FOR NORTH WEST YOUNG CHEF 2014

The competition to find the 2014 North West Young Chef of the year is open.

The contest, sponsored by Cheshire-based Essential Cuisine, invites young people from across Greater Manchester, Lancashire, Merseyside, Cheshire and Cumbria to compete against each other to produce a three-course meal for two with an emphasis on local and seasonal produce.

Regional heats are set to take place in April, with a grand final scheduled for June. Alongside the kudos of being crowned the North West Young Chef of the Year, the winner also goes to the semi-final of Young National Chef of the Year, competing against some of the best young chefs in the country.

For more information, call Lucy on 01606 541490.

CASUAL DINING SECURES KEYNOTE LINE-UP

Casual Dining, the UK's first dedicated trade event for the casual dining sector, opens its doors on the 26-27 February at the Business Design Centre in Islington.

The latest names on the programme are Robin Rowland, chief executive of YO! Sushi, Simon Kossoff, chief executive of Carluccio's, Tim Bacon, co-founder and managing director of restaurant and bar group Living Ventures, and Ian Neill, chairman of Las Iguanas and non-executive director at Jamie's Italian.

"The Chain Gang" panel, chaired by analyst Peter Martin, vice-president of CGA Peach, will explore how the UK's branded restaurant sector has transformed the way we eat out, and outline the challenges and opportunities for the highly competitive casual dining market over the next 12 months.

Alan Kay, former chief financial officer of The Fat Duck Group,

"The Casual Dining trade show sends a strong signal that our sector is no longer in its infancy"

Jens Hofma

has also been confirmed and will host a session entitled 'A recipe for financial success'.

Jens Hofma, CEO of Pizza Hut Restaurants, an earlier confirmed speaker at the show, said: "The UK casual dining sector is more vibrant than ever and as a result, UK consumers now have access to a broader range of experiential eating-out occasions. This creates worthwhile jobs, economic value and ultimately, more fun and excitement in people's everyday lives.

"The Casual Dining trade show sends a strong signal that our sector is no longer in its infancy, but is a positive force to be reckoned with in the UK economy."

The latest exhibitors to confirm their presence are McCain, Gram, Adande Refrigeration, United Coffee, Teapigs, Purbeck Ice Cream, Electrolux, Pacific West, Winterhalter, Southern Salads and La Tua Pasta.

