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OUT OF HOME MAGAZINE

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Inside:

CORNERING THE MARKET

We speak to Four Corners –
the UK's best coffee shop!

THE AMERICAN WAY

US sandwich chain Potbelly
is launching in London

Casual Dining wins 'Best Trade Show'

Diversified Communications UK's Casual Dining show has won Best Tradeshow Exhibition under 2,000sq.m at the Association of Event Organisers' Excellence (AEO) Awards for a second time in its first two years of business. The AEO Awards recently hosted over 1,000 event industry professionals at the Grosvenor House Hotel in London's Mayfair.

The AEO judges were impressed by the show's "excellent content programme and exhibition design and layout", commenting that Diversified UK "identified a clear gap in the market for the fast emerging casual dining sector, a sector focused on innovation and brand".

Group event director Chris Brazier said: "The fact that Casual Dining has won again is a fantastic achievement for the show. A big thank you must go to the whole industry, including our exhibitors, visitors, media and association partners for supporting the show from the very beginning and helping to make Casual Dining the show that this important sector truly deserves.

"A special mention must go to the amazing team here at Diversified UK, who have worked so hard to deliver a much respected, sector defining event in such a short space of time."

Casual Dining will return to the Business Design Centre in Islington, London, on 24th and 25th February.



Cream of crop celebrated by CGC

The best of the best of the UK chef scene were celebrated at this year's Craft Guild of Chefs Awards, which took place at a glittering gala dinner held recently at the Hilton Park Lane Hotel. Vice presidents Steve Munkley and David Mulcahy hosted the ceremony in front of 800 industry luminaries.

The Special Award, which has previously been awarded to top chefs including Heston Blumenthal and Marco Pierre White, went to two-Michelin starred chef Sat Bains. He opened his eponymous restaurant in Nottingham in 2002 to great acclaim and has since been heralded as one of Britain's most celebrated chefs.

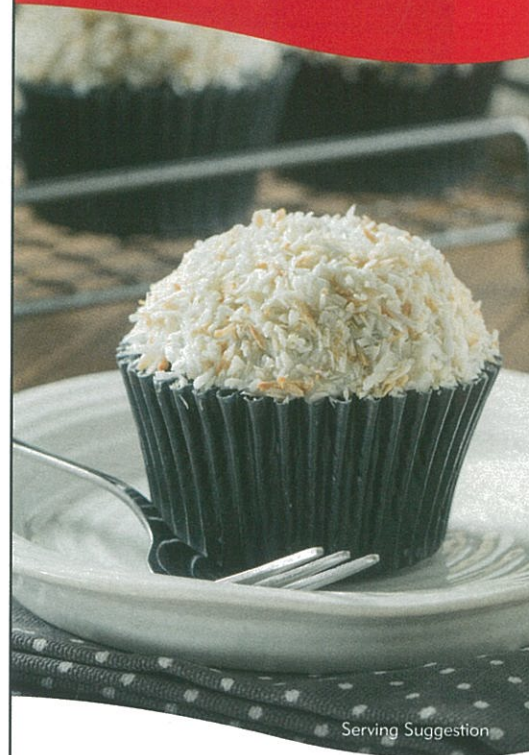
A further 14 awards were handed out,

with the winners including Mark Cheetham, executive chef for Sodexo UK, in the Contract Catering Chef category; Ben Garnett-Sinclair, apprentice chef for Lusso, Apprentice Chef; and Craig Bateman, chef for Compass Group UK & Ireland, Young Chef.

£5.50

Manchester is the cheapest city in the UK for lunch, with Mancunians spending just £5.50 on average, a whopping 25% less than in London, according to a new report from iZettle.

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