

SUSTAINABLE CATERING

Sustainable Catering is the new business-to-business trade publication dedicated solely to sustainable and environmental issues facing caterers and their suppliers.

The Commitment to Carbon Reduction legislation together with laws and guidelines already existing, force the whole catering industry to confront these issues, and thus the need for them to take action now, to reduce their carbon footprint.

Sustainable Catering will assist them in this task by acting as a source of facts, opinions, reports, case studies and product news that will enable caterers and their suppliers to form sustainable and credible policies in these areas such as environmental management, purchasing, recycling, waste and energy.

Caterers have always looked for ways to make their businesses competitive and successful in a constantly changing market. Now with the additional need to be sustainable, they will be eagerly looking through the pages of Sustainable Catering for ideas and inspiration.

Sustainable Catering will provide an excellent platform for those wishing to reach this lucrative market. Initially Sustainable Catering will be bi-monthly.

CIRCULATION

Sustainable Catering will be sent either as a hard copy or a digital version to:

Catering Managers throughout the entire Public Sector and the top 3,000 Private Sector companies.
Total circulation - 10,500.

The digital issue will also be free to view on our website.

In addition it will be sent out with our sister publication - Sustainable FM.

ADVERTISING

Full Page Colour: £850
Half Page Colour: £575
Quarter Page Colour: £425
Product Showcase Editorial £125
(150 words plus picture)

For other sizes or inserts please call.

EDITORIAL

Sustainable Catering will look at a broad diversity of subject matter: Equipment, Vending, Waste/Recycling, Food & Drink, Cleaning & Hygiene, Health & Safety, Training, Legislation, Catering Accessories etc.

All of these areas and more will be visited via news stories, product related features, expert opinions, interviews and case studies building a reference of such capacity that it becomes the definitive source of information for any organisation looking to improve its sustainable and environmental credentials.

EDITORIAL FEATURES 2010

LAUNCH ISSUE – FEBRUARY 2010

Hotelympia preview (issues available for all
visitors to Hotelympia on media stand)
Sustainable Vending

Copy date – Jan 22nd 2010

APRIL 2010

Sustainable Catering Equipment
Warewashing

Copy date – April 2nd 2010

JUNE 2010

Waste/Recycling
Tableware/Disposables

Copy date – June 4th 2010

AUGUST 2010

Sustainable Food and Drinks
Legislation/Training/Certification

Copy date – July 30th 2010

OCTOBER 2010

Cleaning/Hygiene and Washroom
Health & Safety

Copy date – October 1st 2010

DECEMBER 2010

Refrigeration/Food Display
Contract Catering

Copy date – December 3rd 2010