




# CATERING AND HOSPITALITY

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## College to create royal canapés

Catering students from the City of Glasgow College have won the golden opportunity to create their own canapés at the Craft Guild of Chefs' 50th anniversary party at St James's Palace. The college was chosen from a shortlist of three following a presentation judged by top chefs and the Guild's Royal Patron, HRH the Countess of Wessex, at Buckingham Palace.

Led by lecturer Gary Maclean, the five students who will be creating their mini, Scotland-inspired masterpieces alongside Royal Chef Mark Flanagan for

the glittering party on April 21 are Murray Alexander, Maria Andersson, Lenka Faksova, Nicolle Finnie and Darren Seggie.

Christopher Basten, national chairman of the Craft Guild of Chefs said: "The students are really excited about this opportunity and I'm sure the canapés will go down a storm with our party guests."

The anniversary party is one of the highlights of this year's 50th celebrations, marking a momentous milestone for the Guild as the largest chefs' association in the UK.

## Success for Bath Spa at the South West Fairtrade Awards



ABOVE: From L-R: Laura Daniels, Licensing Manager, Aardman Animations; Sara Cundy, Sustainability Coordinator at Bath Spa University; and Sophi Tranchell MBE, Managing Director, Divine Chocolate.

Bath Spa University has won the Gold Award for Best Fairtrade University at the recent South West Fairtrade Business Awards 2015.

The award is given for the range of Fairtrade products available to the staff and students within the University. This includes the food and drink on sale in the Students' Union shop and café-bar, as well as the products served in the Refectory and other catering outlets. The award

also pays close attention to the amount of Fairtrade products available in the vending machines and the amount of training given to catering staff on the benefits of Fairtrade.

Sustainability Coordinator Sara Cundy commented: "We are so pleased to win this Gold Award for our Fairtrade offering at Bath Spa University. This confirms our commitment to supporting and using Fairtrade products, and continues the excellent work done across the University which recently saw us receive the Silver Food for Life Catering Mark from the Soil Association."

The South West Fairtrade Business Awards began in 2013 and forms part of the Bristol Green Capital 2015 programme, also linking with the Go Green Business Scheme. The awards are given annually to award high levels of dedication and promotion to Fairtrade products by businesses, educational centres and retail. There are seven categories in total including: Best Fairtrade Accommodation or Conference Centre, Best Fairtrade Café, Best Fairtrade Office, Best Fairtrade Retailer, Best Fairtrade retailer – Multiple Products, Best Fairtrade University or College and Best Fairtrade Advocate.

## Street Food – why university caterers are adapting their offers

By Charles Manners FIH, FCSI  
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The street food revolution is well documented, what is more interesting is how established caterers are adapting their offers in both office and educational catering.

It is worth asking firstly why street food is so successful, yes the price is competitive but the concept appeals to those of us who have limited time and may want to eat on the go. But part of the attraction and trend is undoubtedly the informality and non-corporate environment that the traders operate.

On the whole the provenance and quality of the food is excellent, bringing flavours and foods from around the world (including Brazilian, Peruvian and Vietnamese) and it is this single focus on one main product which is where the traders derive their success. There is always a temptation for caterers in meeting extensive customer demands to over complicate and lose focus on their menus.

Theatre cooking has long been established on server counters, the street food products are ideal for such an operation, and have allowed these areas to be fully utilised.

Many university catering teams are using the street food operational principles (single focus) to not only experiment but to take advantage of both regular and special footfall opportunities e.g. open days. They are also directly using the experience to change the daily offers on the food counters transferring many of the street food attributes. The food manufacturers have also been quick to adapt their offering, from chicken products, curries and wraps specifically designed for outside and inside, supported by strong informal brands.

The great advantage of trialling street food is that the costs and risks are low, it is the opportunity to unleash your team's creativity, and allow a sense of humour and generate additional sales!

*If you're in London and want to see one of the best street food operations then it is worth looking at <http://www.kerbfood.com/> where the traders and locations are all listed.*