



Searching Target Location...

ASSIST FM CONFERENCE
HILTON GLASGOW
23RD - 24TH AUGUST 2018

Agents Of Change / Year Of Young People

MISSION DOSSIER: A LETTER FROM YOUR MISSION HANDLER



Target: Agent Breasley

Designation: 007

Current Mission: Infiltration of Assist FM

Welcome to the ASSIST FM Conference 2018!

My first year as your National Chair has been hectic. I have enjoyed it immensely and have learned a great deal on my travels across the UK, attending Conferences, as well as representing ASSIST FM at events in Scotland and meeting with Government officials on a number of matters – hope you read the newsletter!

I would like to welcome you to this year's Conference, our second at the Hilton Hotel. Last year was our largest attendance ever and we are on course this year to overtake that figure.

In the last year we ran the Inch by Inch for Scotland campaign, **winning our first ever national award – the Cost Sector Catering Marketing Award**. We also held a well-attended Seminar in Dunfermline, and we have continued to produce our ASSIST FM magazine – The Facilitator.

Next year we have some exciting projects planned. The re-introduction of our Hands on Hungry group seems to have hit a positive note from councils across Scotland and a cleaning based equivalent is on the agenda. I will also be telling the Conference about a new social media based campaign highlighting some of the positive aspects on the school meals service across the country.

This year, as you will have seen, we produced our first ever Conference web site, and the theme for our Conference is Agents for Change. It's a theme that you'll see in your delegate pack, throughout the exhibition, as well as at the Gala Dinner. We hope you join in the spirit and that this year's speakers don't leave you too shaken, but do stir you up a bit!

This year we do have a superb line up of speakers who are going to challenge us and give us a lot of food for thought. The awards, too, will be a fantastic opportunity to show how well our staff are doing across the country. I believe that ASSIST FM is more important today than ever. ASSIST FM is the national voice for our services, and we have become a real conduit between government agencies and local authorities.

ASSIST FM is your organisation and to fully represent you we need your involvement – my mailbox is awaiting your emails! This year my remit will be to help highlight all the positives about our services and that process will start here today at our 18th National Conference. I'd like to thank my committee for all their hard work. I would also like to thank our exhibitors and our partner suppliers, including our Conference sponsor **Müller Milk & Ingredients**, for all their support again this year. Without them we couldn't put on such an event.

Enjoy the Conference!

**Keith Breasley
National Chair
ASSIST FM**

MISSION PARAMETERS: CONFERENCE SCHEDULE

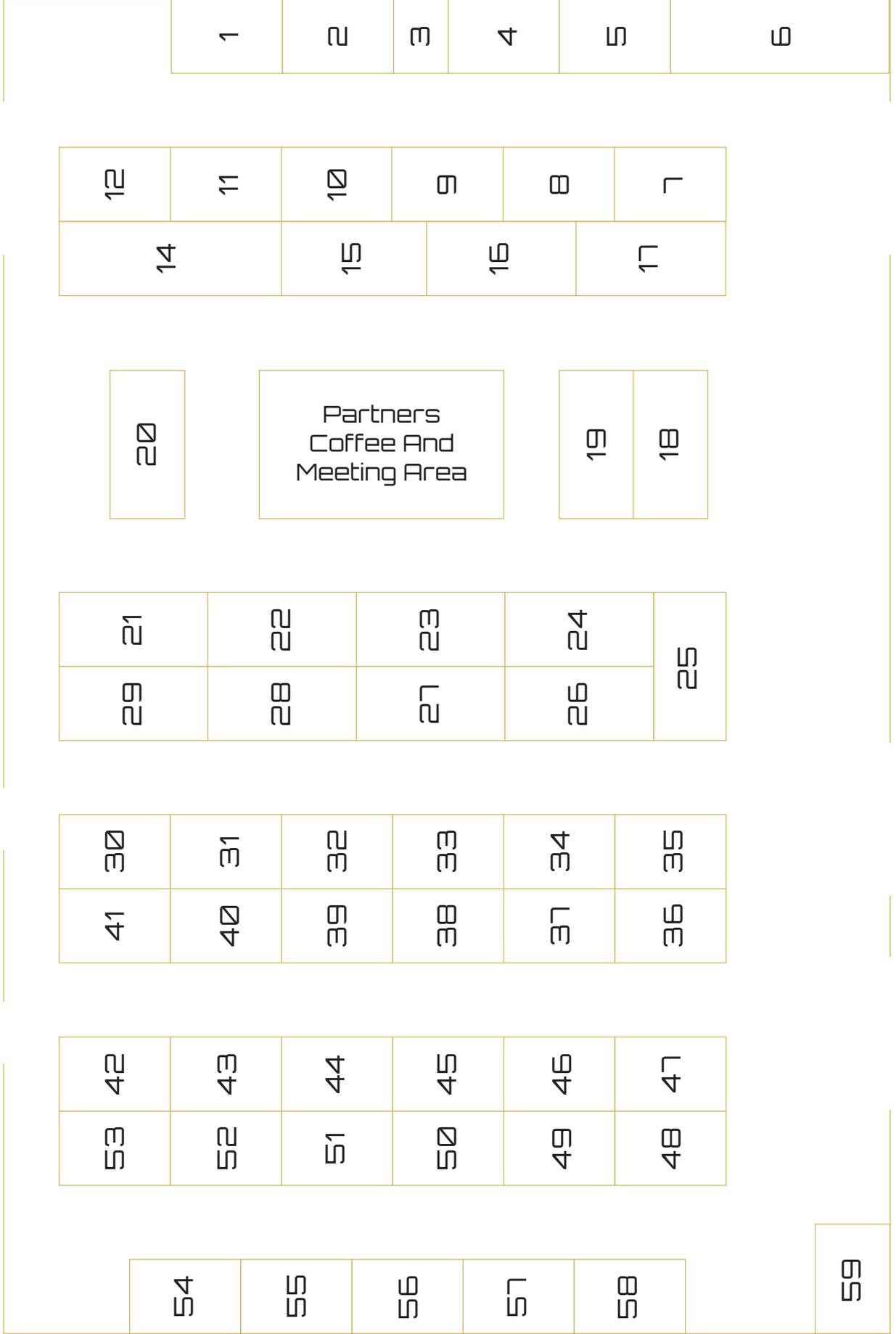
THURSDAY 23RD AUGUST

- 09.00 AM Registration, Coffee and Rolls
- 09.50 AM MC Opening Address | Keith Breasley, National Chair, ASSIST FM
- 10.00 AM Cleland Sneddon, CEO Argyll & Bute Council
- 10.30 AM Máire McCormack, Head of Strategy, Commission for Children and Young People in Scotland
- 11.00 AM BEBL Award Presentations | Pupils and Lorna Aitken/Keith Breasley
- 11.20 AM Brian Whittle, MSP
- 11.40 AM Stuart Fenwick, Tree of Knowledge
- 12.10 PM Closing Remarks
- 12.15 PM Exhibition
- 4.15 PM Exhibition Close
- 7.30 PM Drinks Reception (Black Tie)
- 8.00 PM Gala Dinner (Black Tie)

FRIDAY 24TH AUGUST

- 10.00 AM AGM
- 10.15 AM Education Scotland – Update
- 10.45 AM Rhys MCCole, YOYP Sporting Ambassador/Jordan Docherty
- 11.15 AM Alan Mawson – ASSIST FM Research Paper
- 11.45 AM Annie Lindsay, Tickety Boo

MISSION PLAN: CONFERENCE FLOOR PLAN



TARGET LIST

1. Alliance
2. Stephen's Catering
3. Victor Pizza Co. / Eat Balanced
4. Sico
5. Aimia Foods
6. Live Kitchen
7. Yazoo
8. ER Moffat
9. GT Cleaning Machines
10. Maidaid Halcyon
11. Crown Foods
12. Queue Advertising
13. N/A
14. Green Gourmet
15. Hobart
16. Unilever Food Solutions
17. McCain Foods
18. Premier Foods
19. Spaceright
20. Brakes Scotland
21. Bunzl
22. CRB Cunninghams
23. Refresco
24. Quorn Foods
25. Muller Milk & Ingredients
26. Bidfood
27. Unico
28. Bestway Batleys
29. Falcon Foodservice Equipment
30. Rollover
31. Cool Delight Desserts
32. TBC
33. Inhouse Manager
34. Pasta King
35. URBAneat
36. Harfield Tableware
37. Dr Oetker
38. Radnor Hills
39. Middleton Foods
40. Snowshock
41. Nilfisk
42. Handmade Speciality
43. Nationwide Retail Systems
44. Instock
45. Soil Association
46. Meiko
47. Diversey
48. AG Barr
49. James Scott & Sons (KE) Ltd
50. Go Pak
51. Nestle Professional
52. Fretwell-Downing Hospitality
53. Electrolux
54. GMC Corsehill
55. ETI
56. Capital Power Clean
57. Karing International
58. Parent Pay
59. The Scottish Foodhall



MISSION PLAN: CONFERENCE FLOOR PLAN

ASSIST FM CONFERENCE
Main Sponsor

MÜLLER MILK & INGREDIENTS



Visit us at stand 25

With over 60 years' experience, your customers will sleep easier. The professionals in milk we've been delivering a quality product and service since 1947, constantly investing to ensure we are delivering the best product to our customers. When you've been in the Dairy Industry as long as we have, you get to experience a few peaks and troughs, so it's reassuring to know that you've got a professional company on hand to help cater for all your needs.

Contact: Alan Russell

Email: alan.russell@muller.co.uk

Tel: 01355 244261

www.muller.co.uk

ASSIST FM CONFERENCE
Partners

BATLEYS



Visit us on stand 28

BB Foodservice is the delivered foodservice arm of Bestway Wholesale, the UK's largest independent wholesaler. With over 12,000 products for caterers covering ambient, fresh and chilled, frozen, licensed, non-food and an award winning own-label range in Essentially Catering, BB foodservice delivers the best in branded products and own-label direct to your door.

Working with local authorities throughout Scotland, and across the UK, BB

Foodservice delivers value and consistently high service to help public sector budgets go further.

We are delighted to support ASSIST and look forward to meeting with as many delegates as possible at the conference

BIDFOOD



Visit us on stand 26

Bidfood Catering Supplies are specialists in light and heavy equipment for all commercial catering operations. Our team at Bidfood are ready to work in partnership with you, making your life easier and helping your business grow. Our broad range ensures we can meet any budgetary requirement with products from kitchen utensils for preparing food, table top items

for setting the scene, to warewashing and kitchen appliances to make your life easier behind the scenes. We can also offer a complete kitchen design and installation service via Bidfood Hospitality Design, providing complete design solutions whether it's for new premises or a refurbishment. Our 2018 Catalogue is available on our stand where you will find products on display that will help you find solutions to some of the challenges you face within your catering operation.

Contact: Kirsten Keegan Email:

kirstenkeegan@bidfood.co.uk

Bidfood Catering Supplies Renfrew Road
Shieldhall Glasgow, G51 4SW

Mob: 07717517800

Tel: 0141 445 3692



BRAKES

Visit us on stand 20

Brakes Scotland are proud to be the largest foodservice provider to the Education market within Scotland, we are also very proud to be an ASSIST partner, at this year's conference we will be showcasing Chicken Shack - having developed our exciting new 'Chicken Shack' concept to bring the chicken offering alive in your school.

Chicken continues to be a firm favourite in school kitchens, and for good reason; the flavour options are endless, we have selected a small range of special recipes to give you some innovation.

We are delighted that Gary Mclean winner of "Masterchef the professionals" will be presenting Chicken Shack on our stand with the help of Inch by Inch presenter/campaigner Jordan Docherty so come along and say hello to these 2 inspirational people.

BUNZL



Visit us at stand 21

Leading supplier of catering disposables, food packaging and hygiene supplies Bunzl Catering Supplies is part of Bunzl plc. Utilizing our global resource we offer customers in the catering and hospitality sector an unbeatable range of catering disposables, food packaging and hygiene supplies. At all times we ensure that our goods and services meet the quality and reliability expectations of our customers. We deliver trusted exclusive brands and internationally recognized leading brands via our national branch network, supported by a state-of-the-art National Distribution Centre in Tamworth. We stock recyclable and compostable food packaging products, which when disposed of in a responsible manner, deliver environmentally

responsible solutions to our customers. Our regional telesales team provides customers with a first point of contact for placing orders and general enquiries. Offering our customers' specialist product category advice, our regional field sales team provides regular information on new products to the market and guidance on brand development.

For more information please contact:

John Bond, Key Account Manager on
07814477066 or john.bond@bunzl.co.uk

CRB CUNNINGHAMS



Visit us at stand 22

CRB Cunninghams - Market leading education software systems. CRB Cunninghams has over 40 years' experience in delivering first class educational software, for pupils, parents and schools. Used by over 2,700 Schools in the UK, our range of products empowers schools with software for the canteen, classrooms and the back office, helping save time and money.

Specialists in cashless catering software and online payments, we enable schools to track, administer and collect payment for lunches in a streamlined approach. From contactless cards to biometric readers, remove cash from your school and watch the lunch queues dramatically decrease. The software solution also provides expert reporting and analytics tools which connect seamlessly with your MIS system.

Our existing customers are amazed by the depth of our reporting capabilities, and outputs have become key assets when helping schools make informed decisions more easily.

To find out more about our products,

Visit www.crbcunninghams.co.uk or call us on 0333 014 3065



FALCON FOODSERVICE EQUIPMENT

Visit us at stand 29

Falcon Foodservice Equipment and Williams Refrigeration design and manufacture a diverse product range of prime cooking and refrigeration equipment, providing products to suit almost any application - virtually a "one-stop" purchasing solution.

Falcon have been in business for almost 200 years, providing the catering industry with a comprehensive range of reliable, innovative and efficient products, all built to the highest quality standards in their modern manufacturing facility in Stirling. For over 30 years Williams Refrigeration has built a reputation for quality, performance, innovation and reliability in professional catering refrigeration.

We are committed to supplying energy efficient and sustainable equipment with many of our products meeting the industry recognised standards for performance and

energy efficiency, and are assured the world over by ISO standards for quality (ISO 9001) and environmental management (ISO 14001).

Award-winning customer service, responsive technical support, Falcon's in-house development chef and a team of highly knowledgeable and dedicated sales professionals are on hand to enable you to make the right choice for your business.

GREEN GOURMET

Visit us at stand 14

Established in 1991, Green Gourmet is a British healthy eating food innovation company.

Working with Local Authorities and school caterers across the UK, Green Gourmet create healthy eating brands and supply a large range of Farm Assured and Red Tractor accredited meat, poultry, MSC and MCS fish, vegetarian, organic, gluten free and bakery products for the foodservice markets.

Green Gourmet create products and solutions to meet a variety of foodservice challenges and build their reputation on award winning foundations, reinforced by their recognition as a winner of the Queen's Award for Enterprise 2017 for their food innovation.

Green Gourmet's approach is one of partnership with caterers, helping them to meet the changing needs of their stakeholders. They support customers in creating healthy recipes and helping them to serve locally and sustainably sourced British food on menus, to meet School Food Plan standards and achieve Food for Life Catering Mark accreditation.

HOBART

Visit us at stand 15

Over the years, since its launch in 1897, many changes and developments have taken place at Hobart UK that have shaped the company. From humble beginnings in Ohio USA, Hobart has evolved to become a major player in the catering equipment industry. Founded in those roots is the ethos of high standards and pursuit of excellence that easily associates Hobart with the most prolific performers in the industry today. Over a century later, Hobart continues to lead the field with innovations in all areas of equipment manufacturing, with quality and partnership as its watchwords.

Offering an unrivalled product range, incorporating the world renowned Bonnet brand, Hobart's presence in the worlds market is already substantial and growing almost daily, whether the requirements are efficient warewashing, reliable preparation, a custom built Maestro suite or Service cover 7 days a week 365 days a year Hobart can deliver the solution.

MCCAIN

Visit us at stand 17

With a seed potato business in Montrose, and roots firmly in British agriculture, McCain Foodservice will be celebrating British farming, British produce and classic British dishes at ASSIST, sharing inspirational ideas to keep menus exciting by adding a modern twist.

A range of dishes, all made with the McCain Chef Solutions Simply range, will be available from the stand, offering caterers appetising, healthy, quick to prepare and easy menu solutions that combine classic favourites with the latest menu trends. McCain will also be revealing details of a top secret British themed project at the show – visitors are encouraged to go to the stand to find out how the news will help them and be in with a chance of winning a luxury British food hamper.

www.mccainfoodservice.co.uk

PREMIER FOODS

Visit us at stand 18

Premier Foods is one largest branded food producer supplying the catering industry. Many of our brands have been part of UK life for more than a century, but we don't let them stand still – we're constantly innovating in line with our purpose to create the food our nation loves most for modern life.

For school caterers in search of menu inspiration to increase meal uptake we have a portfolio of products to meet your needs helping you to create fantastic meal solutions.

We have recently launched the three new products that are suitable for schools. The consumer favourite Gravy, Bisto as Gluten Free variety, Hovis Best of Both Bread Mix and Angel Delight ready made in a single serve pot.

Look out for a new Education Recipe guide at this year's conference which includes new recipes for Reduced Sugar, breakfast clubs and Food For Life.

QUORN

Visit us at stand 24

At Quorn we have a simple message. To bring people delicious and exciting food that is good for them and good for the planet. The ethical, health and environmental benefits of Quorn foods puts corporate responsibility at the heart of everything we do.

REFRESCO

Visit us at stand 23

Our business is all about fresh ideas and delicious innovations. We spend our whole time thinking about ways to make drinking, healthier, tastier and better value and more appealing. We have a range of brands all with a selection of school approved



drinks. Our school approved ranges, are never artificially sweetened, never contain artificial colours or flavours and never ever have added sugar.

Calypso 100% pure juices, Orange and Apple in cartons and cuplets perfectly sized for primary school children.

Aquajuce, a blend of 50% fruit juice and spring water is the GB's no.1 school approved soft drinks brand with the most popular flavours, Orange, Apple, Forest Fruits and Apple and Blackcurrant SUSO a fizzy fruit fusion, loved by teenagers is a blend of 60% fruit juice and sparkling spring water in 250ml cans. Looks great and counts as one of your 5 a day.

SPACERIGHT

Visit us at stand 19

Spaceright Europe Ltd are experts in the manufacture and supply of dining furniture, with vast experience in delivering high value contracts and servicing the education sector. Our flexible dining solutions enable schools to convert halls into multi-use areas effortlessly, without the need for heavy lifting.

The range includes mobile benches, 8, 12 and 16 seat mobile folding tables, which includes our unique Primo Contemporary dining furniture, and our new spec Fast Fold tables and benches.

To complement our range, we offer a completely free and comprehensive site survey and space planning service, so whether you have a detailed vision of what you want, or need inspiration, we can provide a solution which is right for you.

UNICO

Visit us at stand 27

Unico is a fourth-generation Scottish family-owned business conveniently based in Central Scotland. One of our unique points of difference is being an integrated cleaning chemical manufacturer and national janitorial distributor.

Unico is part of the Alexander Ross Holdings Group, also encompassing The Scottish Fine Soaps Company which manufactures soaps and distributes a range of luxury bath and beauty products to many countries around the globe.

Our team has a wealth of knowledge, experience and passion to provide professional solutions across several key product categories, including cleaning and hygiene, catering disposables, food packaging and PPE.

If you too are interested in discussing innovative, environmentally-friendly and cost-saving product range and supply solutions that could add real value to your business, then please do come along to the Unico stand and have a chat with our team. We look forward to seeing you! One delivery, One invoice, One contact. Delivery when you want it - not when we want to deliver it!



UNILEVER

Visit us at stand 16



Unilever Food Solutions are focused on helping you the customer. We are obsessed with ensuring you meet your challenges and we put your needs at the very heart of what we do. Unilever with the help of globally recognised brands such as Knorr, Hellmann's Flora and PG Tea, provide world class innovation and a dedicated approach that will help free your chefs to love what they do. At our Stand we will showcase some exciting innovation and show we are helping Schools to overcome challenges of allergens and to proudly serve amazing dishes.

ASSIST FM CONFERENCE
Suppliers

AG BARR

Visit us at stand 48



A.G. Barr has been in the business of quenching the nations thirst since 1875, creating and selling some of the UK's best loved soft drinks and Waters including our new school compliant range of drinks, OMJ! The brand and the flavours were co-created with young adults, delivering exceptional taste, 50% fruit, and no added sugar, OMJ! provides one of your five a day.

AIMIA FOODS

Visit us at stand 5



Aimia Foods are a Hot & Cold Beverage and Food Specialist based in the North West. Within our Portfolio we have many brands, Galaxy Hot Chocolate, Shmoo Thick Milkshake, Uncle Bens and Dolmio Foodservice Range of sauce & rice, Milfresh Milkpowder and the Made Easy range of Drink & Dessert solutions for busy caterers to name but a few.

Aimia Foods Ltd, Penny Lane,
Haydock, Merseyside
WA11 0QZ

Contact : Linda Hoyland

ALLIANCE SCOTLAND

Visit us at stand 1



Alliance is a leading and the fastest growing supplier of janitorial, hygiene and non-food catering equipment and disposables in the U.K. Now in our 15th year in Scotland, we aim to be a different sort of company, dedicated to serving you with flair and fairness, placing service at the centre of everything we do. Operating out of our centrally based distribution depot, we deliver daily throughout Scotland on our own fleet of vehicles. We are proud to count many Scottish Councils, the NHS and major hotel groups amongst our customers.

Contact: Chris Davies

Tel: 0141 771 2900

Mob: 07876 897151

Email: chrisdavies@alliancelocal.co.uk

Fax: 0141 771 4152

Alliance Scotland Alliance House

Glasgow, G33 4AG

www.alliancelocal.co.uk

CAPITAL POWER CLEAN

Visit us at stand 56



Capital Power Clean supplies an extensive range of cleaning equipment and solutions for local authorities.

Our forward-thinking approach ensures that we source the latest and most innovative products from across a range of manufacturers to help you achieve optimum cleaning results with low cost in use and reduced environmental impact.

For example, our revolutionary range of award-winning i-mop scrubber dryers has proved to be extremely effective in Council & NHS establishments across the UK, while our Pacvac vacuums can increase productivity 3-fold, and also minimise operator strain and fatigue!

Capital Power Clean take pride in delivering a personal approach and will be pleased to visit your premises to help you optimise your cleaning regimes, lowering cost in use and maximising labour resources.

Please visit contact us on 01506 854585 or email sales@capitalpowerclean.co.uk to arrange an equipment demonstration, a visit from one of our consultants or to request any further information.

Capital Power Clean Ltd,

6 Liggat Syke Place,

East Mains Industrial Estate, Broxburn,

West Lothian, EH52 5NA

www.capitalpowerclean.co.uk

COOL DELIGHT

Visit us at stand 31



Cool Delight Desserts are a specialist manufacture of cold-dessert products for the Education Sector. Our portfolio comprises of 9 cold-dessert ranges in individual, insulated tubs (FIC compliant), including ice cream, frozen yogurt, vegetarian mousse, iced smoothies (sorbet), vegetarian jelly and more.

Our specialist range also includes, catering sized ice cream sponge rolls, Belgian Waffles and the newly launched, vegetarian mousse and fruit crumble slices 40g (pre-portioned, slices), a brand new, exciting and unique concept for the UK Foodservice Market.

All our cold-dessert lines have specifications and price points, suitable for regular use in Education Sector menus.

Our specialist ice cream and cold-dessert products are manufactured to specific recipes that allow regular use in menus. They are low in saturated fat and sugar, free from prohibited additives and hydrogenated fats, have a guaranteed nut-free status (manufactured in nut-free environments), are suitable for vegetarians and in most ranges, suitable for coeliacs.

In addition, our portfolio also includes ice cream sundaes (for children) and "low cost" Ice Lollies, including the new, Flash Ice Pops range, suitable for use in secondary school cash-cafeteria catering operations, where menus are aimed at older children and teenagers.

CROWN FOODS

Visit us at stand 11



An established and trusted supplier to the education industry, Crown Foods Limited focus on providing responsibly sourced and health-conscious products to ensure the future development, growth and enjoyment of education catering. We are a trusted, award-winning family run business who has been supplying food for over 40 years. Our signature 'Simply' range offers high quality Chicken, Meat, Fish, Gluten Free, Vegetarian and Vegan products including MSC, Farm Assured, Free Range options at the right price. Focusing on convenience, innovation, versatility, practicality and guidelines for our customers, creating centre of plate options that children love to eat. Our latest range of MSC Gluten Free fish products using our award-winning Bubble Coating includes a Pollock Fillet 60g, Salmon Fillet 60g and Pollock Bites 15g providing all-inclusive fish options for all our diners.

Trisha Rasor, Marketing Director "We have been step-changing perceptions and expectations on the quality of gluten free products over recent years. Many of our customers love the range so much that they offer as part of main menu. Meaning, whether you have gluten intolerance or not, it is the centre of plate fish dish of choice. It's such an inclusive product."

DIVERSEY

Visit us at stand 47



As a global market leader in cleaning and hygiene, Diversey is proud to be able to offer tailored and sustainable solutions to its customers.

For whatever size of building, and whatever area, the Diversey portfolio covers most of your needs, and our expertise can help to ensure the highest cleaning standards.

We understand the need for our customers to do more with less. Improving the efficacy of chemicals and the efficiency of machines and tools is what we do.

Our role is to provide you with the most productive solutions possible to enable you to do your job more effectively.

We do this by constantly reviewing our ranges, by launching innovations that are multi-purpose and which are always more sustainable than before.

DR OETKER

Visit us at stand 37



Dr. Oetker Professional – the pizza and bakery specialist – is firing up its pizza oven at ASSIST for caterers to sample the new Balanced Choice Pizza recipe, containing a hidden vegetable sauce to help schools boost the nutrition of their meals.

Come along to our stand and grab a slice!

ELECTROLUX

Visit us at stand 53



Electrolux Professional is the only company able to create complete food service and laundry solutions for our extensive network of partners and customers. We provide full service, high performance kitchens combining best-in-class catering equipment with outstanding customer support. To complete our offering we offer the most innovative and energy efficient laundry solutions created for a commercial environment.

With over 70 years experience, the comprehensive range of equipment combines innovation and market leading performance with ease of use, reliability and energy efficiency.

The range includes complete kitchen provision from prep and cooking solutions to refrigeration and warewashing. With the highest R&D investment in the industry, Electrolux Professional is committed to thoughtful innovation, holding more than 200 exclusive patents directly aimed at making the customers life easier.

ER MOFFAT

Visit us at stand B



Based in Bonnybridge, Scotland, Moffat has developed a wide range of products specifically for school catering services, including the CR regeneration ovens and V Gen mobile regen ovens.

For more information visit the website at

www.ermoffat.co.uk

T +44 (0) 1324 812272

F (General) +44 (0) 1324 814107

F (Service) +44 (0) 1324 814113

sales@ermoffat.co.uk

ETI

Visit us at stand 55



Trading for 35 years, Electronic Temperature Instruments Ltd (ETI Ltd) has developed a reputation throughout Europe and increasingly worldwide, as a leading manufacturer and supplier of quality and value for money instrumentation for catering applications.

We are thrilled to be launching the new ThermaData® WiFi range of temperature loggers and the Thermapen IR infrared thermometer which will be on display. As well as our flagship product, the SuperFast Thermapen, ETI will be also be showcasing a diverse range of HACCP compliant temperature monitoring solutions, all of which have been designed and built to withstand the demands of today's busy commercial kitchen.

To discuss your requirements in more detail and receive full product demonstrations, please visit the ETI team.

FDH

Visit us at stand 52



FDH have been providing our catering management system, Saffron, to over 100 local authorities for over 25 years, to manage their catering business.

The Benefits:

- Visibility of your business performance – Identifying the areas of your business that are performing well and those that need attention will give you the opportunity to improve your gross profit by as much as 4%.
- Purchase Management – Monitoring every line of every single invoice against the agreed contract price is guaranteed to save up to 5% on your current food expenditure.
- Recipe and Menu Management – Correctly costed recipes, automatically kept up to date at latest invoice price, and menu modelling on gross profit contribution and sales mix will improve your gross profit by as much as 3%.
- Efficient data Capture – Capturing performance data from schools and other catering outlets is traditionally a painstaking manual process with postal returns manually collated several days after the books are closed; this often means issues are identified too late to be rectified. Capturing data via the web or telephone directly into Saffron means KPI reports are available in real time. The reduction in administration required also represents a huge saving typically releasing between 1 and 4 full time administrators for other activities or enabling saving up to £80,000 per year. It's clear that Saffron will save money in virtually every area of a local authorities catering operation. Even a small local authority will spend in excess of £2million pounds a year on food a saving of less than 1% of this food cost will make implementing Saffron cost negative.

GMC CORSEHILL

Visit us at stand 54



GMC Corsehills are one of the largest packaging and janitorial suppliers of products in Scotland.

With over fifty years' experience supplying the business industry, our aim has been to provide the best practical and most cost-effective products that fulfil our customers' needs, with no compromise on quality.

We have a whole new range of compostable and biodegradable packing along with reusable coffee cups and water bottles.

GOPAK

Visit us at stand 50



Gopak, the trusted brand for school dining since 1954.

Gopak have been a household name for folding furniture in schools for over 60 years and the Contour Table and Bench have led the way in seating for generations of pupils.

The diversity of the product in length, width, height and colour means that you will always be able to find a solution to your dining requirements.

The wide variety of choice will allow you to brighten the dining hall, safely seat pupils and make dining an enjoyable part of the school day.

Don't just think about the benefits for pupils. Your Catering Team will also benefit from the products light weight construction, specially designed storage trolleys and transport system for the stackable benches. The Contour Table and Stackable Bench are the real deal and a real all rounder for schools.

GT CLEANING MACHINES

Visit us at stand 9



With over 35 years' experience in the cleaning industry, GT Cleaning Machines are the direct partner and largest UK supplier for Tennant Cleaning products and innovations.

We offer chemical free cleaning solutions which reduce running costs and enhance results.

Offering everything from equipment purchase or tailored rental options, to complete asset management and servicing. Working with our partner manufacturer, GT Cleaning Machines is uniquely positioned to be able to offer our customer base the highest product quality, unbeatable value for money and the customer service excellence that comes from being a local and independent machine provider.

Tennant's award-winning products and innovations are a clear market leader in bringing the best and most sustainable cleaning solutions to the industry. Ranging from a diverse range of

Scrubber Dryers and Sweepers, to Outdoor cleaning solutions, Carpet Machines, Floor Shiners and Vacuums.

HANDMADE SPECIALITY

Visit us at stand 42



Handmade Speciality Products Limited are a Coventry based Bakery who produce a wide range of ambient, individually wrapped cakes, muffins, flapjacks and snacks. The range includes School Compliant, Reduced Sugar, Gluten-free and CQUIN compliant products.

HARFIELD TABLEWARE



Visit us at stand 36

Whether your dining is traditional or street food style, whether presenting pizza or tray bakes, serving up soup or dessert we have oodles of options for clever caterers! Harfield offer you the greenest tableware solution, helping you ditch your disposables. Try our new reusable coffee cup and dessert pot!

Touch and feel O2T Oven 2 Tableware, and S-Plank serving platters plus fresh new service tray designs. View tried and trusted virtually unbreakable plates, bowls, jugs, tumblers, cutlery, and much more. Many of our products can be branded and personalised.

The reliable and quality choice for primary and nursery ages, also suitable for use in academy schools and sixth forms, plus staff, corporate and event catering. Harfield tableware – keep it fresh, keep it green, keep it quality.

INHOUSE MANAGER



Visit us at stand 33

Inhouse Manager is a catering management software system that supports your catering operation to reduce administration and wastage, increase profits and put you back in control, leaving you to concentrate on providing a catering service that excels. Inhouse Manager supports you to control your costs and ensures you have the ingredients you need when you need them by automating your procurement, considering what's already in stock.

The software will cost out your menus and recipes using your supplier ingredients and pricing, and helps you to ensure the most cost effective ingredients are being used. Daily production reports support your kitchen staff to produce the right meals each day, and bring consistency across your service.

The software automatically identifies allergen information and our fully integrated nutritional analysis module using the information from your catering management module to provide you with accurate and dynamic reports.

INSTOCK

INSTOCK

Visit us at stand 44

Instock is one of the largest independent distributors of cleaning and non-food catering supplies in the UK.

From Schools, Prisons, Universities and Colleges in the public sector through to Healthcare Homes, Facilities Management and Cleaning companies in the private sector extending into every type of accommodation and catering outlet in the hospitality sector, Instock covers a wide variety of client types with a fantastic breadth of products and an exceptional service level.

We have developed a very broad and extensive client base with some examples being:

- Hotels
- Restaurants
- Leisure Industry
- Contract Caterers
- Nursing Homes
- Food Manufacturing
- Local Authorities
- Facility Management Companies

We have also built a strong Design, Refurbishment and Fit-out business for commercial catering kitchens of all sizes. From one off items of equipment or from concept to turn key delivery our in-house design and fit out team can supply and install, whatever the requirements.

JAMES SCOTT & SONS (KE) LTD



Visit us at stand 49

Founded in 1972, James Scott & Sons (KE) Ltd. is the longest serving catering equipment supplier in Scotland and still a family owned business. With over 40 years industry experience, we have on a board a team of skilled individuals who understand the needs of the customer in a constantly evolving marketplace.

Our head office in Falkirk houses our fabrication plant, warehousing, transport and office staff from where we are happy to assist and advise on your project from design stage, equipment specification through to the supply and installation, delivered by one of our in-house project managers. Working in both Public and Private sectors, we have an extensive portfolio which includes schools, universities, colleges, prisons, hotels, restaurants, football stadia and hospitals.

We look forward to seeing you all at Assist 2018!

KARING INTERNATIONAL



Visit us at stand 57

Karing International Ltd T/A Tropical Ice, TropiKana Coffee & TropiKon Frozen Yogurt

Karing International Ltd. delivers THE Best Taste and Best Service with our Tropical Ice 100% Real & Healthy Fruit Juice & Ice Drinks and TropiKana Hot Chocolate & Coffee to the Schools & Leisure Centres. We supply Free on Loan compact Machines promising Good Returns and absolute Peace of mind. Our tasteful TropiKon Frozen Yogurt is becoming very popular. We also supply Bean to Cup Coffee Machines to Council Offices.

It's the Taste, Non-stop Sales and Service that sets us APART!!!

Contact: Michael Mukhtar

Email: michael92g@hotmail.com

Tel: 0141-8761901

Mob: 07815207976

LIVE KITCHEN

Visit us at stand 6



Live Kitchen ~ IF

If your cooks can cook to spec,
And save time doing it,
If your parents pay from home,
And see nutrition info straight from your suppliers,
If your uptake soars,
And your food spend sinks,
Then yours is a sustainable service, fellow caterer,
And Live Kitchen is working normally!

Live Kitchen have been working in schools for 10 years, improving the popularity, efficiency (and therefore sustainability!) of school meals across the country. We are a Scottish family business, headquartered in Livingston and currently looking after more than 500 schools. Our system was created by caterers, for caterers, and is squarely focussed on the school catering market. If you would like to increase the uptake of your meals service, reduce your food cost, or reduce your staffing requirement, please get in touch!

MAIDAID HALCYON



Visit us at stand 10

Maidaid Halcyon has achieved the impressive milestone of servicing the professional catering industry by supplying quality and cost effective products for over forty years. Our comprehensive range of equipment comprises of Dish & Glasswashers, Ice Machines & Coffee Machines.

The wealth of experience gained over the years has established the Maidaid range as leaders within the industry. Our machines have a long standing reputation for durability and reliability.

Maidaid Halcyon products are constructed from the highest quality materials to ensure many years of commercial service. We produce a tough machine to do a tough job. Whether you want simple reliability or the very latest innovations in micro-processing, there is a Maidaid machine for you.

What is more, we actually listen to our customers to help us provide what is, undoubtedly, the best service in the business.

MEIKO UK LIMITED

Visit us at stand 46



Meiko is the UK market leader in warewashing and has a reputation for exceptional equipment, in terms of sustainable performance in energy, water and chemicals savings.

This is backed up with provision of honest information detailing the energy, water and chemical consumption of our equipment. This 'benchmarking' data is further supported by a nationally available list of reference sites, where prospective customers can gain impartial feedback on our performance.

Our largest dishwashers are also among the most user-friendly and sustainable on the market. They work seamlessly with Meiko food waste handling systems including vacuum food waste storage tanks to create enviro-friendly facilities turning waste into biogas.

Our team of Regional Sales Managers can be consulted on all issues relating to warewashing including Meiko's 3 and 5 year No Bills extended warranties. Breakdown and maintenance support is provided by Meiko Technical Services, the most highly regarded in the UK industry.

MIDDLETON FOODS

Visit us at stand 39



Middleton Food's is a family owned and operated business manufacturing quality flour-based and gluten free food mixes, using the best ingredients available, modern machinery and the latest manufacturing techniques, producing top quality mixes at competitive prices.

Middleton's have a dedicated gluten free factory, creating an environment where all wheat products are removed, eliminating the risks of cross-contamination completely. This gluten free factory is BRC AA accredited and produces over 100 tonnes of naturally gluten free mixes every week.

Middletons gluten free range of mixes is now certified by Coeliac UK, carrying the internationally recognised crossed grain logo to give you added reassurance and peace of mind.

For more information, samples and recipes, please contact:

Kenny McIntyre
National Account Manager
Mobile 07484 753146
Kenny@kmsalesltd.co.uk

Paul Stanley
Foodservice Manager
Middleton Food Products
Office 01902 608122
Mobile 07786 266266
pstanley@middletonfoods.com
www.middletonfoods.com

NESTLÉ PROFESSIONAL

Visit us at stand 51



We're Nestlé Professional®, the foodservice team at Nestlé. We're all about creating partnerships. From schools to shops, hotels to hospitals, full-service restaurants to self-service canteens, we're here to inspire you and help your business grow through our insight and creative food and beverage solutions.

Being part of the world's largest Food and Beverage Company, we work closely with leading chefs, food technologists, nutritionists and sustainability experts to share with you a wealth of insight that keeps you at the forefront of innovation.

Our industry knowledge and passion for nutrition health and wellness, nurturing talent and thought leadership ensure that we constantly share value with our customers through platforms such as Nestlé Professional Toque d'Or, our annual student and apprentice catering competition since 1989.

Our recipe for success ensures we work tirelessly to make more possible for you, our customers and your consumers.

NILFISK

Visit us at stand 41



Nilfisk are one of the world's leading manufacturers of professional cleaning equipment. Based on a century of cleaning expertise, we develop and manufacture high quality products that represent the latest technology and innovation. Nilfisk offer trusted cleaning solutions for the facilities management sector with our extensive range of scrubber dryers, sweepers, vacuum cleaners and multifunctional utility machines. We focus on lowering your total cost of operation and maximise your return on investment by developing productive, easy to use and reliable products with improved environmental performance. At Nilfisk we understand that not only the product but also the services that we provide are key to our customers' satisfaction. With Nilfisk you can select between a range of different service solutions to match your match specific needs so you can be rest assured that your Nilfisk machine will run at its optimum throughout its lifetime. No obligation site surveys and demonstrations are available.

NATIONWIDE RETAIL SYSTEMS

Visit us at stand 43



Nationwide Retail systems Ltd a CIVICA Group Company are the UK's leading provider of Cashless Management solutions designed specifically for the Education sector. We supply our systems and services to 30 UK Council catering service providers, as well as over 2000 independent academies, colleges, secondary and primary

schools providing over 1million students and staff with their in-school meals.

The NRS ethos is to deliver cutting edge solutions to our clients with system innovations that have a significant impact upon their catering service

It is our mission:

To design, build, install and service the finest Cashless Catering Systems possible. To maintain and grow our products to meet the expanding needs of our clients and partners.

To create within our company an environment where new ideas can thrive and develop.

To deliver these services to our clients in order that their operation will be the best that they can provide.

PARENT PAY

Visit us at stand 58



ParentPay is the market leading cashless online payment service for schools and families. We provide cashless online payments, income management and dinner money administration for schools, local authorities and caterers. ParentPay is proud to be a Scotland Excel approved supplier, with agreements already in place with several councils across Scotland. Our payment and communication system has: helped 7,000 schools save administration, staff time and reduced costs; enabled over 2 million parents to pay schools quickly and securely; provided families for over 12 years, a safe and secure way to pay for meals, trips, clubs and more. Find out more by visiting: www.parentpay.com

PASTA KING

Visit us at stand 34



With our craft kitchens based in the heart of Devon, Pasta King is the leading provider of nutritious branded meals in to the education sector, offering the best, most responsibly sourced pasta & sauce on the market. We have full traceability of every tomato that goes into our sauces and the hidden veg in our red pasta sauces means each portion offers 1 of your 5-a-day. We offer a fully compostable pot and our chilled sauces are made fresh to order, we don't hold stock of any finished products.

Outside of our pasta sauces we have ranges of Indian and Mexican concepts plus a selection of breaktime solutions from nacho pots to Hot Bakes - handheld calzone-style snacks.

This year we will be showcasing our state-of-the-art hot cabinets, innovative concepts and autumn term promotions. Come and join us for a glass of bubbly and some tasty grab and go food.

QUEUE ADVERTISING **queue** Visit us at stand 12 **advertising**

Whether it's menus, brochures & booklets, signage, banners or anything else, Queue is your one-stop shop for all your design and printing needs. We're also the UK home to Rollersigns, the unique queue management solution being used by a number of UK airports, shopping centres, schools and attractions. Featured (and successful!) on BBC Dragons' Den Rollersigns is a cassette which retrofits to most belt barrier solutions and pulls down to reveal an interchangeable banner, turning what would normally be empty space into high impact media, perfect for assisting with way-finding, communicating promotional messages, or assisting with queues.

RADNOR HILLS

Visit us at stand 38



Radnor Hills are one of the UK's leading school compliant drinks manufacturers producing a wide portfolio of products for primary, secondary and higher education. Radnor Hills have recently launched a range of tetra pak products including a new 250ml spring water carton, as well as juicy water and pure fruit juices in 200ml and 125ml cartons. Their ranges include Radnor Fizz and Fruits, Fruella, Fruella Hydrate and of course their pure Radnor Hills Spring Water. Visit them at this year's ASSIST Conference & find out more!

ROLLOVER

Visit us at stand 30



ROLLOVER is the UK's largest Hot Dog Company providing the best quality products, and innovative FREE-ON-LOAN equipment. Our expertise in the education sector will help you build or reinforce your hot food-to-go offering.

At this year's show, we are proud to introduce our NEW 90g Vegetarian Hot Dog. This tasty vegi dog has a soy-protein base and works with our existing equipment.

Our Standard Hot Dog is a 90g premium German Bockwurst sausage with 87% pork content and no MRM. Along with a reduced salt content, in order to be school compliant. We Also offer a Halal version. Our products are pre-cooked and ambient, and the bread is fully baked, sliced, and frozen. Preparation is quick and service is easy using our Grab & Go warmer. Rollover is served in over 120 schools throughout Scotland! Plus our products and equipment are approved by Scotland Excel and available through Brakes.

THE SCOTTISH FOODHALL

Visit us at stand 59



The Scottish Foodhall are very proud to exhibiting, again, at the ASSIST FM Conference. Twelve months after The Scottish Foodhall launched we continue to believe that money spent on school food should be spent at home wherever possible and so our great tasting, award winning product range supports both Scottish farmers and Scottish manufacturers. It is more important than ever that we know the provenance of our food and the fact that The Scottish Foodhall consists of 19 great tasting products that have been designed specifically for schools catering, and being "Proudly Made in Scotland" is fundamental, as is affordability and taste but our customer is our focus.

The Scottish Foodhall range consists of Red Tractor Flattened Chicken fillets, to Healthier Option Pork Sausages and also the lovely Quality Meats Scotland Cooked Scotch Beef Slices, as well as Pork, Gammon and Turkey. Please visit us at the ASSIST Exhibition to find out more, and taste our exciting New Product Development.

SICO

Visit us at stand 4



SICO are the global market leaders in the design and manufacture of innovative mobile folding furniture for education and event spaces. Our products save customers time, money and ultimately resource by allowing quick set up and take down of multi-function spaces including dining halls, theatres and gymnasiums. A single user can set up a typical school dining hall for over 200 children in just minutes and clear all away in the same time allowing you to maximise the use of much needed space, one room, one day, multiple uses. All products are manufactured here in the U.K. and come with a 15 year no strings attached warranty, we deliver throughout Scotland within 4-6 weeks from order and offer a free of charge, no obligation site survey to maximise the use of your space. We are long standing Scotland Excel contracted suppliers. Insist on SICO, the original and still the best!

SOIL ASSOCIATION

Visit us at stand 45



Food for Life Scotland
The Soil Association's Food for Life Scotland programme aims to make good food the easy choice for everyone. We make sure that good food is not only on the menu, it is part of the conversation and a way of life in early years, primary and secondary education settings. Good food holds the key to healthier people, a thriving economy and a greener environment.

Our Food for Life Served Here award scheme provides local authority caterers with a framework to source more local and Scottish produce and to serve healthier and more sustainable meals. Holding an award lets pupils and parents know that the food

you serve is fresh, healthy, sustainable and nutritious. It's a recognised mark of quality that gives an independent seal of approval to the hard work you do.

Visit us at stand 45 to find out more about the award and the support we can offer you.

Sarah Duley

Catering and Supply Chain Manager

07562 780302

0131 666 2474

sduley@soilassociation.org

<https://www.soilassociation.org/our-work-in-scotland/food-for-life-scotland/>

STEPHENS CATERING

Visit us at stand 2

Stephens Catering Equipment is one of the UK's largest and longest established catering and food service equipment company's. Our reputation and market leading position is based on integrity, professionalism, expertise, customer understanding, product quality and service.

We offer a bespoke full turn key service from advice & consultation, AutoCad design to full project management.

ADVICE & CONSULTATION

We have national coverage, with expert individuals that will assist, support and advise you in achieving the optimal food service solutions. **DESIGN & PLANNING** Design & planning service to suit your specific requirements using AutoCAD in conjunction with best practice health, safety & hygiene regulations.

PROJECT MANAGEMENT

Regardless of the size of your requirements we apply professional project management disciplines to every order, from agreement to fulfilment, incorporating logistics, installation, commissioning, training and handover.

Our experienced and creative regional managers offer a unique tailored approach to your business requirements - we strive to deliver excellent customer service at all times.

URBANeat

Visit us at stand 35



We are a unique business dedicated to creating the highest quality Food To Go and delivering across the country for customers in every channel. With the consumer at the heart of everything that we do, we lead innovation and development in a category that demands continual refreshment.

Food To Go isn't just sandwiches, although they're very important! Our highly creative teams & industry leading research ensure our customers are at the forefront of consumer trends, with food crafted by the most passionate and knowledgeable people in the industry. Whether it's a simple sandwich, a hot gooey cheese panini or a top notch focaccia with the finest Italian meats, we provide products that really sell and drive market growth.

We create over 3m products a week, across 1,400 varieties. Our portfolio is the widest available of any manufacturer and we continually refresh our ranges to keep ahead of market trends.

VICTOR PIZZA CO. & EAT BALANCED

Visit us at stand 3



Eat Balanced has been attending ASSIST for many years, and is now a well-known provider of pizzas to the majority of the council and independent schools across Scotland. Pizza Power Kids has been proving that it can be easy to help kids to eat a balanced meal by eating what they love. By designing the pizzas with a leading professor of nutrition to ensure that the pizzas are actually good for the kids and available at an affordable cost to schools, restaurants and sports venues.

Compared to standard pizzas, Pizza Power Kids are higher in fibre, protein, vitamins and minerals, and lower in salt, fat and sugar using all natural and clever ingredients which create a healthy balanced meal. Eat Balanced are the first pizza brand to replace salt with seaweed and blend extra vegetables through the sauce. The brand helps combat some of the issues that have been raised by Public Health England - with their pizza's already sitting well below the

UK government's salt targets. The founder is also very active with the food industry and the Good Food Nation movement. Eat Balanced entrust the manufacturing of their pizzas to a lovely, Glasgow-based, family-run manufacturer, and they are delighted to bring them along to ASSIST this year.

The Victor Pizza Company is a medium sized- family run, innovative food processing company which manufactures pizza and pizza bases. They produce first-class pizzas for a few key players in the foodservice market. Their excellent product range includes pizza bases, Topped pizzas, Novelty shaped pizzas and gluten-free pizzas.

At Victor Pizza, they work extremely closely with their chosen partners, creating bespoke recipes to fit the customer's needs. Quality is the most important factor at the factory. Nothing leaves the factory until the team are entirely happy with it. That makes happy customers, and clean plates!

YAZOO

Visit us at stand 7



We at YAZOO love making awesome milk drinks and we've been shaking things up now for over 30 years and are the UK's No 1 selling flavoured milk brand. Did you know that our delicious milk drinks are naturally rich in calcium and protein and are an excellent source of vitamin B2? Our 200ml No Added Sugar products are also 100% approved for Scottish Schools. Come to our stand to try our YAZOO No Added Sugar Chocolate flavour - the newest addition to the YAZOO range. Life's too short to be serious. Grab life by the udders and shake it up with YAZOO.

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LEAD AGENTS: CONFERENCE SPEAKERS



JORDAN DOCHERTY

Jordan, the chef and presenter of our **Inch By Inch For Scotland** obesity campaign, will be speaking at the ASSIST FM Conference 2018 to give you an update on the progress and activities he's been involved with from the first year of our national campaign.



STUART FENWICK

With a lot of experience in **sport and physical activity**, Stuart encourages an internal competition to inspire people to constantly better their self. Expert in all things fun. Stuart believes that energy and enthusiasm are natural human habits that we need to re-engage with. It is of great personal reward to Stuart that he gets to try and encourage this each and every day.



RHYS MCCOLE

Rhys is a 17-year-old student from Greenock, an amateur boxer, former member of SportScotland and Young Scot's Young People's Sports Panel, and is currently an **ambassador for the Year of Young People 2018**. All whilst living with six disabilities!

As the first Para-disabled boxer who boxes mainstream in the UK, Rhys has overcome a lot to be where he is today, especially as he had to fight to even be given the chance to get in the ring but has proven that he can compete by **winning multiple Scottish titles and medals!** Because of this, Rhys is now fighting to achieve better inclusion and support for people with disabilities in sport. Make sure that you don't miss him telling you all about his inspirational story!



ANNIE LINDSAY

After a varied and exciting career within the food, leisure and hospitality sector, Annie Lindsay founded **Tickety Boo Training** which has now developed into a well-known and highly respected learning, development and coaching organisation. Over the last twenty years Annie has focussed on building a strong network of dedicated people centric and specialist trainers and coaches.

Tickety Boo specialists have bags of personality; they are highly competent; they make a difference and ensure that high quality professional training and coaching is delivered in a way which guarantees that learning is transferred back into the business.

Our specialists are highly motivated and enthusiastic individuals who have exceptional training backgrounds and can develop, deliver and evaluate market leading training solutions to help people achieve optimum performance.

They are excellent at delivering leadership and management training, soft skills, interpersonal skills, train the trainer and behavioural training programmes. Our legislative training specialists deliver high impact and energised accredited food hygiene, health and safety, first aid and personal licence training.

Tickety Boo specialists have confidence and personality. They have earned a **reputation for being experts in their field** and provide solutions that are hard to match. They naturally build excellent rapport with people and get a buzz from delivering innovative, interactive and enjoyable brain friendly training experiences.

Annie holds a **Level 7 Diploma for Professional Executive Coaches and Leadership Mentors**, is an NLP Master Practitioner, is a full member of the Association for Coaching and a fellow member of ILM.



MÁIRE MCCORMACK

Máire is **Head of Strategy** at the office of **Scotland's Commissioner for Children and Young People**, having been its Head of Policy since October 2004.

Prior to this, she worked for two Scottish local authorities: Midlothian Council where she was European Officer and at the City of Edinburgh Council, as its first Parliamentary Officer.

Before moving to Scotland, Máire worked as a TEFL teacher in Java, Indonesia for Voluntary Services Overseas (VSO) and in Italy, Spain and Taiwan.

After teaching, she worked in the European Parliament as a research assistant for a political party and as European Officer for the European Association of Mining Regions.



LAURA WILSON

Laura graduated from Queen Margaret University with a first class degree in Applied Human Nutrition in 2002. Following working as a researcher at the University, Laura moved to work for a community food project where she was responsible for projects promoting access, availability and affordability of fruit and vegetables across schools, nurseries and family centres in Edinburgh.

Laura moved to work with Education Scotland (formerly HMIE) in 2005 as a Health and Nutrition Inspector, and has been involved in inspecting and improving school food provision and food education in partnership with local authorities since then. She is passionate about improving the diets of children and young people by enabling and empowering them to make positive choices.

Laura has two young children and is a keen runner, having completed several marathons and half marathons in recent years.

LEAD AGENTS: CONFERENCE SPEAKERS



CLELAND SNEDDON

Cleland Sneddon was appointed Chief Executive of Argyll and Bute Council in May 2016. With over **27 years' experience in local government**, Cleland brings a wealth of experience to taking forward the organisation's vision that Argyll and Bute is a place people choose to live, learn, work and do business. Cleland is focussed on ensuring his organisation is well connected with communities and industry to encourage new sustainable employment from investors that recognise the unique opportunities in an amazing part of Scotland with outstanding potential. He takes pride in a career spent in public service and is **dedicated to the promotion of Argyll and Bute**. In his spare time Cleland likes to write, travel to new and old favourite destinations and fishing. Education and Background: Cleland holds a Bachelor of Arts (Distinction) in Public Administration from Robert Gordon's University, a Master's in Business Administration (MBA) from Glasgow University and an MSc in Local Government Management from Strathclyde University.

Originally from Wishaw in North Lanarkshire, Cleland spent much of his spare time during his childhood in Argyll and Bute developing his love for the area and, in particular, for the sea along the coastline. Career History: Cleland has worked for a number of local authorities including Motherwell and Clydesdale District Councils, Strathclyde Regional Council, South Lanarkshire Council and Midlothian Council before arriving at Argyll and Bute Council in May 2010 when appointed as Executive Director of Community Services. He has held management posts across a range of service areas including Education, Social Work, Housing, Leisure and Communities as well as HR, corporate policy and operations.



BRIAN WHITTLE

Brian was born in 1964 and grew up in the Scottish town of Troon. He was educated at Marr College, Glasgow University and Kilmarnock College. Brian is a **regional MSP for South Scotland**, he sits on two parliamentary committees – Health and Sport - and Petitions. He sits on 8 Cross Party Groups and is the Convenor of the CPG on Arthritis and Musculoskeletal Conditions. Brian is Scottish Conservative Spokesperson for Health Education, Lifestyle and Sport.

Brian is a former athlete who represented Great Britain 45 times over a 10-year period including at all major championships from 3 Commonwealth Games to Olympic Games. He won the **gold medal in the 4 x 400 metres relay at both the 1986 European Athletics Championships and 1994 European Athletics Championships**. He also competed at the 1988 Summer Olympics in Seoul. He is famed for running the third leg of the 1986 European Championships final with one shoe! He continues to be involved in sport by being a senior level 4 track and field coach since 2000. Brian started his career as an industrial chemist. His hobbies include coaching, playing guitar and having a single figure golf handicap.



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Product	Size	Code
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GF Scone Mix	3kg	119811
GF Crumble Mix	3kg	119812
GF Plain Muffin Mix	3kg	119886
GF Chocolate Muffin Mix	3kg	121702
GF Plain Cookie Mix	3kg	119787
GF Flapjack Mix	3kg	121703
GF Fudge Brownie Mix	3kg	119810
GF Fish Batter Mix	3kg	119809

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Available through



Product	Size	Code
GF Flapjack Mix	3kg	1383360
GF Fudge Brownie Mix	3kg	383358



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Chicken SHACK

FOR
SCHOOLS

Launching at the Assist
Conference 2018



WHAT IS CHICKEN SHACK?

Brakes have developed our exciting new 'Chicken Shack' concept to bring the chicken offering alive in your school.

Chicken continues to be a firm favourite in school kitchens, and for good reason; the flavour options are endless!

Our Brakes Development Chef for Education has selected a few of his own special recipes to give you some inspiration.

Meet
the champion of
MasterChef:
The Professionals
Gary Maclean
on the Brakes
stand



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