

ASSIST FM CONFERENCE 2019 | HILTON GLASGOW | 29TH - 30TH AUGUST



WATCHERS ON THE WALL

f ASSISTFMScotland  AssistConf #assistconf2019



Milk & Ingredients

WELCOME

NATIONAL CHAIR OF ASSIST FM'S LETTER



Our theme, 'Watchers on The Wall', I believe is taken from 'Game of Thrones' an everyday tale of intrigue, suspicion, lust, ambition and violence. I don't really know much about the series but I have worked in similar environments! In recent months I have learned a lot however about Jon Snow (who I thought was a newsreader), white walkers, who killed who and I have had to use my counselling skills with committee members bereft at the ending of this mega show.

'Watchers on The Wall' is certainly an appropriate title for our conference. We are after all watching over our services and fighting to protect them in difficult conditions. That's why the ASSIST FM Conference is such an important event for our industry and our members. It gives us all the opportunity to learn and share with each other and our supply chain representatives.

This is my last conference as National Chair and I will be handing over the reins to Jayne Jones at the AGM on Friday. It has been a great pleasure and privilege to work on your behalf over the last two years. I have really enjoyed the experience, representing ASSIST FM at many events across the UK and meeting a wide selection of people all committed to our industry. It has been difficult at times with increasing demands from the day job, and I have not totally met my objectives for ASSIST FM but I do intend to remain an active member for a while longer (you have been warned, Jayne!).

Hopefully, the last couple of years you will have seen some positive changes to the organisation and its services to the members. As well as our National Conference, we have held Seminars, continued our Inch by Inch for Scotland campaign, introduced a social media campaign, and at this Conference, I am really excited to announce the launch of our own ASSIST FM Resource site. This is going to be an invaluable tool for all our members, and it is much needed. Unlike Game of Thrones, we are not competing to take the throne. We need to work together to keep improving our services and to find ways of retaining business considering legislation, which we know could affect our uptake. We are all on a journey, and it is better to take that journey together.

As always, my thanks go to our hard-working committee, and I would especially like to thank Muller Milk and Ingredients for their continued support of ASSIST FM.

This year our speakers are fantastic. We have three professors, a social media guru, and a rugby icon. I'm sure you will enjoy and gain a lot from their presentations. This year we have 66 stands - the most ever at an ASSIST FM Conference, with new exhibitors from DARING Foods, Nespresso Professional, Upfield, Youngs Seafood, Clan Engineering, Civica, Enviroware, and The Scottish Salmon Company.

Welcome to all of them and special thanks to our conference and award sponsors this year which include, Muller Milk and Ingredients, McCain Foods, Instock, Brakes, Green Gourmet, Upfield, and Nilfisk.

Finally, thanks to all of you for attending and contributing to what will be a great couple of days.

And remember, it's the end of August, and soon... Winter is Coming! (not sure what that means - must be something from Game of Thrones...)

Best wishes
Lord Commander Breasley
National Chair
ASSIST FM

AGENDA

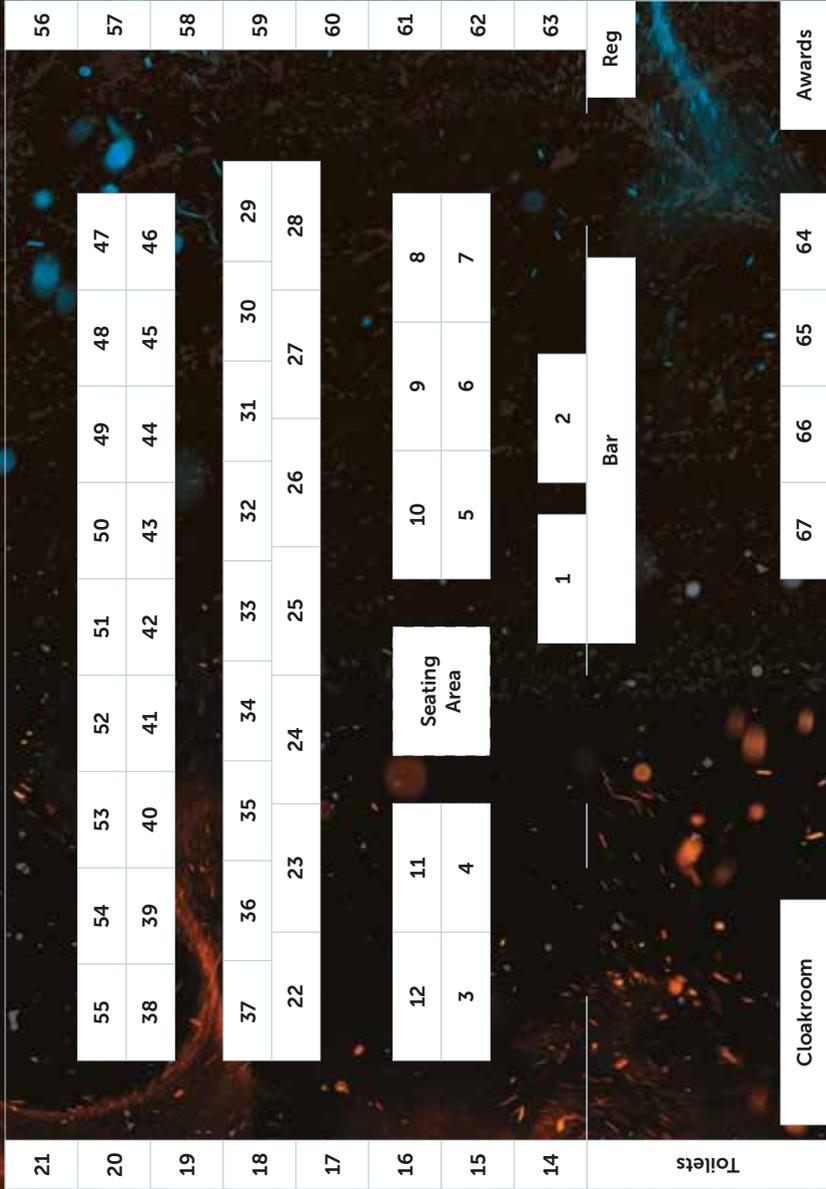
THURSDAY 29 AUGUST 2019

- 09.00 AM** Registration, Coffee & Breakfast Rolls
- 09.50 AM** MC Opens ASSIST FM Conference 2019
- 10.00 AM** Dr Jeremy Leach
- 10.30 AM** Jeanette Orrey
- 11.00 AM** Colin Espie
- 11.30 AM** Nigel Owens
- 12.15 PM** Keith Breasley – Closing Remarks
- 12.20 PM** Exhibition Opens
- 16.15 PM** Exhibition Closes
- 19.30 PM** Gala Dinner Drinks reception
- 20.00 PM** Gala Dinner
(Dress for Dinner is Black Tie)

FRIDAY 30 AUGUST 2019

- 10.00 AM** AGM
- 10.15 AM** Shirley Beattie & Lesley Kirkwood – Education Scotland
- 10.45 AM** Prof. John McKendrick – Caledonian University - ASSIST FM Research Project
- 11.10 AM** Paul Fletcher and Kevin Onanu, Achieve More Scotland
- 11.30 AM** Catherine Agnew, Care Inspectorate
- 11.50 PM** Gary Ennis
- 12.40 PM** Jayne Jones - Closing Remarks
- 12.45 PM** Lunch

FLOOR PLAN



SUPPLIER LIST

- 1 NILFISK
- 2 HARFIELD TABLEWARE
- 3 GREEN GOURMET
- 4 MCCAIN FOODS
- 5 BUNZL LOCKHART
- 6 BESTWAY BATLEYS
- 7 UNICO
- 8 BRAKES SCOTLAND
- 9 HOBART UK
- 10 SPACERIGHT
- 11 QUORN FOODS
- 12 CALYPSO
- 14 ADELIE FOODS
- 15 ER MOFFAT
- 16 HANDMADE SPECIALITY PRODUCTS
- 17 CROWN FOODS
- 18 KARING INTERNATIONAL
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- 62 COOL DELIGHT DESSERTS
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- 67 BUNZL CLEANING & HYGIENE SUPPLIES

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Scotland's Deposit Return Scheme

Scotland's Deposit Return Scheme, a blueprint for a world-class recycling system for cans and bottles, has been announced.

Customers will pay a 20p deposit when they buy a drink in a takeaway container, made of glass, PET plastic, or aluminium.

Zero Waste Scotland advised on the scheme design and is supporting its implementation.

We're at ASSiST FM summer conference, in the exhibition area – look out for our distinctive stand! We're keen to engage with the facilities sector on this exciting new recycling scheme.

Visit our dedicated content hub at [**DepositReturn.Scot**](https://www.depositreturn.scot)

Download our dedicated pack for stakeholders or check out our extensive FAQs.

[**@zerowastescot**](https://twitter.com/zerowastescot)
[**#DepositReturn**](https://www.facebook.com/zerowastescot)
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MAIN SPONSOR

MULLER MILK & INGREDIENTS

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

Claire Doyle Email: Claire.Doyle@muller.co.uk Tel: 07766314788

PARTNER SUPPLIERS:

BESTWAY BATLEYS' FOODSERVICE

BB Foodservice is the delivered foodservice arm of Bestway Wholesale, a food and drinks supplier with over 40 years' experience in the food and drinks industries.

Serviced from Bestway and Batleys depots including six Batleys depots in Scotland, BB Foodservice delivers a range of high-quality products for excellent prices, including own-label foods, coffee & non-food and products from leading brands too. Our range includes licensed drinks through our Drinks Express division as well as fresh, chilled, frozen and ambient foods, soft drinks and non-food catering supplies – including knives and forks, pizza boxes, takeaway cartons, napkins, cleaning materials and paper straws.

Offering four easy and convenient ways to shop, Facilities Management teams can order over the phone via our dedicated contact centre, on our website, via our new BB Foodservice app or by visiting one of our depots. Visit our stand to discuss how we could start saving you money with our convenient tailorable solutions today.

BIDFOOD CATERING SUPPLIES

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 requirements 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 2019 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 SCOTLAND

Brakes Scotland will be showcasing our new Mexican range of food – great for introducing world flavours and variety onto school menus. Our Development Chef for Education, Colin Salmon, will be preparing a delicious range of sweet and savoury Mexican dishes including Vegetarian and Vegan options for you to taste.

Please come along to our stand, sample our great food and meet the Brakes team who will be delighted to chat with you about your catering requirements.

BUNZL LOCKHART CATERING EQUIPMENT

Bunzl Lockhart Catering Equipment are the country's leading specialist distributor of catering equipment. Our company vision is 'To bring innovation and inspiration to the preparation and presentation of food'. We can supply the largest range of light and heavy equipment available to the UK caterer. Our value proposition is based on being able to provide customers with 3 key things: Outstanding

service, Market-leading prices and Affordable innovation.

Our unrivalled product range comprises over 20,000 stocked products covering all your commercial catering equipment needs. The range includes a superb selection of stylish, innovative and high quality front of house products from both leading manufacturers and our own exclusive brand ranges. We also offer an extensive range of kitchen equipment and appliances, including a great selection of energy-saving products.

We also offer, through Aggora Lockhart Projects, a complete catering facility design, planning and installation service.
Call: 03701 678678 or Visit: lockhart.co.uk

CALYPSO

Calyпсо part of Refresco Drinks UK Ltd Healthy, happy hydration for the next generation. Our business is all about fresh ideas and delicious innovations to meet the needs of the next generation. We spend our whole time thinking about ways to make drinking, healthier and tastier. We never add sugar to our range of school approved drinks and most contain one of your five a day. If you want to know what solutions we can provide to keep you ahead of the changing legislation, speak to us today at stand 12.

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 to 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.crbunninghams.co.uk or call us on 0333 014 3065

FALCON FOODSERVICE EQUIPMENT / WILLIAMS REFRIGERATION

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 celebrate their 200th anniversary in 2019 and provide 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. They are committed to supplying energy-efficient and sustainable equipment with many of their 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

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, 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. 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.

HARFIELD TABLEWARE

Showcasing our wide variety of options for your service, especially for your Early Years projects. We offer you the greenest tableware solution, helping you ditch your disposables and save the environment as well as saving you money to reinvest in other areas of your service.

Come and see our latest products – our new reusable and 100% recyclable Water Bottle, Coffee Cup, Dessert Pot and Lid and MultiPot Lid and alternatives for Grab and Go – and see how they can help you reduce your waste, save you money and the environment.

Harfield tableware is the reliable and quality choice for primary and nursery ages as well as for academy schools, sixth forms, staff and corporate/event catering.

Keep it fresh, keep it green, keep it quality with Harfield. Recycle the present, save the future!

HOBART UK

Over the years, since its launch in 1897, many changes and developments have taken place at Hobart UK that has 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 of Service cover 7 days a week 365 days a year Hobart can deliver the solution.

MCCAIN FOODSERVICE

At McCain, we believe good ethics is good business. It guides who we are, what we do and how we do it. The result is good food, simply made. As the UK's largest purchaser of British potatoes, with close links to over 300 potato growers across the UK, we're committed to ensuring quality right from the start of the supply chain. McCain has built a strong presence in the UK frozen food industry over the past 50 years. Our respected foodservice business works in partnership across the foodservice supply chain, working closely with distributors, chefs and caterers in thousands of pubs, restaurants, hospitals and schools across the country.

Contact details

www.mccainfoodservice.co.uk

01725 584141

@McCainFoods_B2B

MIDDLETON FOODS

Middleton's have responded to the government's sugar reduction challenge and this year will be launching a full range of 2020 sugar compliant mixes this August, in addition to gluten-free, vegetarian and vegan mixes also available. There will be a range of 12 products reformulated to meet the guidelines:

Supreme Sponge Mix

Crumble Mix

Plain & Chocolate Sponge Mix

Plain & Chocolate Muffin Mixes

Plain & Chocolate Cookie Mixes

Carrot Cake Mix

Fludge Brownie Mix

Flapjack Mix

Oat Cookie Mix

- 12 new recipe products
- Now with 25% less added sugar
- Same yield
- Improved taste, with no extra additives or fillers.

In addition, Middleton's 5050 Bread mix also meets the new fibre standard of a minimum of 3g of AOAC fibre per 100g. This nutrient standard for fibre has been brought into line with the new

Scottish Dietary Goals.

All of these products are packed in convenient 3.5kg bags, in boxes of 4 x 3.5kg.

Middleton's are partners of ASSIST Scotland and have been working closely with a number of Scottish LA's to come up with new recipes using our mixes with added fruit and vegetables. To arrange a demonstration, samples or for more information please contact:

Kenny McIntyre

07484753146 01902 608122

PREMIER FOODS

Premier Foods is one of the 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 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 FOODS

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.

SPACERIGHT EUROPE LTD

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

Unico is a fourth-generation Scottish family-owned business conveniently based in Central Scotland. Our unique point of difference is being an integrated cleaning chemicals manufacturer and a national distributor of catering, cleaning and hygiene products, including feminine hygiene products and a wide range of cleaning machines.

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 across Scotland, the UK and many countries around the world. We pride ourselves on a strong reputation in the marketplace, built up over nearly 100 years, for delivering quality products at highly competitive prices, together with outstanding team service and support - if you'd like to discuss how we can provide cost-saving, innovative and environmentally-friendly solutions for your cleaning and catering requirements, please come to the Unico stand for a chat about how we can help!

UNILEVER FOOD SOLUTIONS

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.

SUPPLIERS:

AG BARR

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.

ALLIANCE SCOTLAND

Visit us at stand 56. Alliance is a leading supplier of janitorial, hygiene and non-food catering equipment and disposables in the U.K. At this year's show we are showing some very exciting innovations in cleaning technology that we are looking forward to sharing with you.

Now in our 17th 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 M8-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: Jason Harvie

Tel: 0141 771 2900

Mob: 07876 897151

Email: JasonHarvie@alliancelocal.co.uk

**Alliance Scotland Alliance House
Glasgow, G33 4AG**

www.alliancelocal.co.uk

BUNZL CLEANING & HYGIENE SUPPLIES

Bunzl Cleaning & Hygiene Supplies offer a full range of quality branded cleaning & hygiene products. Bunzl Cleaning & Hygiene Supplies is the UK's leading company distributing cleaning and hygiene consumables. Being part of Bunzl plc, a global £5.1 billion FTSE 100 company, we have the market knowledge and expertise to help with all aspects of your supply chain for cleaning products. We can offer help and support on product selection and logistics with the objective of streamlining your supply chain and optimising performance.

Key Competencies Include:-

- Delivery or collection from any of our 22 branches UK wide.
- Unrivalled choice from quality branded and unbranded stocked products.
- A total E-Commerce solution for your business.
- Efficient administration of your account including comprehensive product usage reporting.
- A can-do philosophy.

CAPITAL POWER CLEAN

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

CIVICA CASHLESS SOLUTIONS

Civica Cashless Solutions (formerly NRS) provide cashless catering and ID management solutions to local authorities, schools, and catering companies. Our systems provide schools with an efficient and secure method of managing payments at mealtimes, saving time and money.

With 25 years' of continuous development, Civica Cashless Solutions

has been helping schools and colleges not only meet the changing government requirements around meal services, but also make significant cost and time efficiencies. Our pre-order systems promote menu choice, increase sales and enable catering teams reduce waste. EPOS and cloud-based ID Management systems increase throughput at mealtimes, enabling catering staff to serve students quickly and efficiently, reducing the delays associated with cash and preserving the anonymity of students in receipt of free school meals.

For more information, please visit www.civica.com/cashless

CLAN ENGINEERING

Clan Engineering are a family run business located in Renfrewshire who specialise in the service, maintenance, installation and supply of catering equipment. Too many large companies have devolved to standard operating procedures with scripted answers. At Clan we strive to ensure that every point of contact is executed with professionalism and integrity.

As a result of our extensive experience and comprehensive knowledge in all major brands of commercial catering equipment our team are the ideal choice to keep your kitchen running smoothly!

We understand the importance of ensuring a smooth operating commercial kitchen and we will work with you to establish routine maintenance visits which will prolong the life of your equipment and reduce breakdowns.

However, we'll always be there in an emergency with 24hr support from highly skilled engineers who will provide professional expert advice.

OUR GOAL IS NOT JUST TO MEET OUR CUSTOMERS' NEEDS BUT TO EXCEED EXPECTATIONS!

COOLDELIGHT DESSERTS

Cooldelight Desserts are a specialist manufacturer of cold-dessert products for the Education Sector. Our portfolio comprises of 9 cold-dessert ranges in individual, insulated tubs, including ice cream, frozen yoghurt, 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), brand new, exciting and unique concepts 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. Also suitable for cash cafeteria operations are the newly launched, Individual Cheesecakes and Trifles.

COSMO'S PIZZA

Cosmo's is probably the only pizza manufacturing company in the UK still owned and run by an Italian family. At the age of 88 Cosmo Tamburro senior still plays an active role in the business along with the other five members of the family. Renowned for simple ingredients and methods using long fermentation the company continues to grow across the UK from its base at Bonnyrigg.

Whether the innovation of the handheld PIZZINI pizza or the more traditional round large pizza Cosmo's continues to offer great quality pizza products at a value for money cost. With the continued demand for more nutritious products this year, the company has focused on raising the fibre content of its traditional 11-inch round Wholemeal pizza a staple product for the education sector in Scotland. This "source of fibre" pizza should be available in the autumn this year. Why not try this new recipe at the Cosmo's stand!

CROWN FOODS

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. 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 the main menus. Meaning, whether you have gluten intolerance or not, it is the centre of plate fish dish of choice. It's such an inclusive product."

DARING FOODSERVICE

DARING Foodservice is a Glasgow-based company making plant-based food accessible to everyone, everywhere. The demand for plant-based food is now firmly mainstream but still not extensively catered for. DARING Foodservice products have been designed to ease the strain that catering for vegans and vegetarians within high-volume foodservice can contribute to. All of the products are easy to use, quick to cook, highly versatile and have excellent storage lives. Importantly, as well as delicious, they are: 100% vegan; non-GMO; palm oil free; high in protein; and fortified with vitamins + minerals. We are committed to helping caterers deliver meals that are better for their customers and better for the planet too. At DARING Foodservice we work in partnership with our customers. Our mission is to educate as well as feed.

We would welcome any opportunity to work alongside partners to drive interest and better educate end-consumers about the importance and benefits of plant-based eating.

DIVERSEY

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

Getting more nutrients and vegetables into pupils' diets is a top priority and using lunchtime favourites – such as pizza – is key. As your go-to pizza experts, Dr. Oetker Professional will be showing caterers how our mealtime solutions can help you create memorable lunches every time.

Cooking up the pizzas on stand, caterers will be able to try our Balanced Choice pizza, made using a unique rising fresh dough base and featuring a hidden vegetable sauce, topped with a delicious blend of mozzarella and mature Cheddar.

Delivering the Chicago Town taste pupils know and love, caterers can also sample the new 1-of-5-a-Day Deep Dish with a tasty tomato sauce, two-cheese blend and chopped tomato under the cheese – providing a welcomed vegetable boost.

When it comes to getting a slice of the pizza action, our experienced team will support you every step of the way.

ER MOFFAT

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

EAT BALANCED

Eat Balanced has been attending ASSIST for many years, and is now a well-known provider of pizzas to the majority of the councils and independent schools across Scotland.

The Pizza Power brand has been proving that it can be easy to help kids to eat a balanced meal by eating what they love. The pizzas were designed with a leading professor of nutrition and available at an affordable cost to schools, restaurants and sports venues. Eat Balanced are keen to introduce their latest innovation at ASSIST this year – Passata Power. This is the ultimate ingredient for your sauces and dishes. Packed with an amazing 10 vegetables, no added salt, sugar or fat, allergen-free and best of all tasty, this will be an ideal addition to your menus. Come and try the various tasty sauces that we can create using Passata Power, and pick up a recipe card with loads of ideas for you and your cooks.

ENVIOWARE

Envioware has successfully provided over the past 11 years high quality catering disposables made from natural, sustainable and renewable resources.

Products are made from Sustainable materials such as PLA (Polylactic acid, derived from Corn-starch) Moulded Fibreboard (made from Non-wood fibres such as Bagasse (Sugar Cane fibre) and Bamboo).

As a leading supplier within the food service sector, we understand the increasing pressures our customers face in endeavouring to operate in an environmentally friendly fashion, consequently we are constantly expanding our Envioware range with new and innovative products.

Our commercially compostable products include cutlery, dinnerware, cups, platters, pots and other catering products and disposables. Once used, this range of compostable packaging can be disposed of along with food waste, in commercial composting facilities where they exist.

Superior customer service, coupled with a vast range and competitive pricing, sets us apart from our competition.

Enviroware - Every Time!

Come along and have a chat with Adrian or John on Stand No 36 and take a look at our product range.

ETI

Electronic Temperature Instruments Ltd, founded over 35 years ago, is an award-winning digital thermometer manufacturer, producing digital and infrared thermometers for food service and industry together with dataloggers, moisture meters, humidity and pH meters. With demand for WiFi and Bluetooth temperature products, ETI has developed a range of products to meet this market.

In addition to manufacturing temperature measuring equipment, ETI has an in-house UKAS accredited calibration laboratory for both temperature and humidity together as well as an in-house service department. In 2018 ETI were awarded a Queen's Award for Enterprise within the category of Innovation, the fourth Queen's Award for the company since gaining its first in 2012.

The business has grown considerably over the last few years, giving ETI a significant increase in sales of temperature measurement devices and other related products. ETI has a comprehensive, global network of distributors enabling ETI products to be sold worldwide.

ELECTRONIC TEMPERATURE INSTRUMENTS LTD

**Easting Close, Worthing,
West Sussex, BN14 8HQ
01903 202151**

www.etilt.com

**Facebook: Electronic Temperature
Instruments Limited**

Twitter: @etilt

Instagram: etilt

FDH

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

Built for Customers - Underpinned by Corporate Social Responsibility.

Based in Irvine, we have been servicing the food packaging, catering and janitorial industries for upwards of 60 years.

For the last 20 years, we have worked closely with many local councils including North, East and South Ayrshire, Inverclyde, Dumfries and Galloway & East Renfrewshire.

By working hard to fully understand the needs of our customer we can, where suitable, help them to improve their environmental credentials. North and East Ayrshire Councils being great examples of customers who have recently transitioned away from single-use plastics.

Behind the scenes our CSR Policies are based on Environment, Community, Workplace and Economy.

We look forward to meeting you at Assist 2019.

GOPAK

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 lightweight 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

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 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 PRODUCTS

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.

INHOUSE MANAGER

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 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.

KARING INTERNATIONAL

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!!!

Sales Contact: Michael Mukhtar
Email: michael92g@hotmail.com
Tel: 0141-8761901
Mob: 07815207976

LAKELAND DAIRIES

Lakeland Dairies is one of Ireland's largest farmer-owned dairy cooperatives, with a proud heritage of excellence that spans over 120 years. Our farmer's cows graze on lush, green pastures producing high-quality milk, which is collected from 3,200 family farms on a daily basis. We transform the high-quality milk into products suitable for bakeries and chefs in commercial kitchens around the globe, specialising in long-life dairy-based products. Our range includes butter, milk, creams and cream alternatives, ice cream and frozen yoghurt.

MAIDAID HALCYON

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 a 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

Meiko's focus is on the "No Bills" all-inclusive deal which comes with our three or five-year warranties on undercounter and hood machines and ensures no extra or unplanned costs for the customer and includes planned maintenance as well as rapid response to breakdowns.

With staff welfare increasingly important, Meiko's new M-iClean H pass-through helps to prevent back pain. It features an Automatic Hood which opens or closes automatically, or with the touch of a finger, stopping the need to stretch or lift awkwardly. The machine also saves up to 21% energy compared to its predecessors. Meiko's latest UPster K rack machines feature heat recovery as standard, cutting installation costs. Also, standard are the blue colour-coded components which help to make daily cleaning simpler to supervise and easier for staff.

NESPRESSO PROFESSIONAL

Nespresso Professional offers dedicated coffee solutions and machines for professionals, adapted to your specific business needs. During the day, coffee breaks are key to enriching employee relationships, and Nespresso coffee and machines for offices help transform a quick chat into a quality conversation. During a meeting, the coffee break provides a welcome pause and an opportunity to discuss and share ideas

in a relaxed manner.

Through the AAA Sustainable Quality™ Program, Nespresso works with 75,000 farmers in 12 countries. The program implements sustainability practices on farms that benefit the surrounding landscapes. For further information please visit nespresso.com/ouchoices

NESTLE PROFESSIONAL

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

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 pressure washers. 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 products 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.

PARENT PAY

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 9,000 schools save administration, staff time and reduced costs; enabled over 3 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

Pasta King is the leading provider of nutritious branded meals in 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. Our chilled sauces are made fresh to order, we don't hold stock of any finished products. With a range of vegetarian and vegan pasta and Asian sauces plus our new authentic, restaurant-quality curries we have tasty options to inspire your customers. Outside of our pasta sauces we have ranges of Indian and Mexican concepts plus a selection of breaktime solutions from nacho pots to ciabatta-style PK Pockets and Pizzas.

Renowned for our nutritionally responsible food, we have also demonstrated our commitment to sustainability with the recent introduction of a plastic-free 100% compostable food pot.

**For more information contact
Bindi Shields – Business Manager on
07971 086094**

www.pastaking.co.uk
enquiries@pastaking.co.uk

RADNOR HILLS

RADNOR HILLS are back for the 4th consecutive year with the UK's leading school compliant drinks range. Products for primary, secondary and higher education will all be on stand 29. Radnor Hills have recently launched a range of cans including water and fruit juices, as well as Tetra Pak juicy water and pure fruit juices in 200ml and 125ml cartons. Their ranges include Radnor Fizz, Radnor Fruits, Fruella, Fruella Hydrate and of course their pure Radnor Hills Spring Water. Visit them at this year's ASSIST Conference & find out more!

ROLLERSIGNS

Encourage healthy eating and rebrand your dining areas by communicating directly with your pupils at point of sale using Rollersigns. Rollersigns can be easily retrofitted onto most queuing barrier systems and is used by many councils and leisure centres to promote healthy eating messages, upcoming events and promotional activities. Rollersigns is also used by many of the major UK airports, shopping centres, National Trust, railway stations and bars. Quick, easy changes mean the Rollersigns cassettes can have their graphics changed and be completely re-branded in less than 2 minutes with no skilled labour or tools required.

ROLLOVER

ROLLOVER is the UK's best Hot Dog Company providing 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 two new additions to the Rollover Education portfolio – our NEW “Vegetarian and Vegan” Meat Free Hot Dog & our New “Farm Assured” Hot Dog.

As well as our standard Hot Dog, a 90g premium German Boekwurst sausage with 87% pork content, reduced salt content and no MRM. We also offer the Halal version, which is now available in many schools.

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 now served in over 150 and colleges schools throughout Scotland, approved by Scotland Excel and available through your Brakes or Yules accounts.

SCHOOL GRID

SchoolGrid (formally 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!

SICO

For over 50 years, SICO Europe have supplied innovative mobile folding furniture solutions to educational establishments. SICO products maximise space and time, they also transform spaces into versatile, multi-purpose environments. Each product is manufactured in the UK to stringent specifications and designed to stand the test of time. Every product is easy to operate and features a fold-and-nest design, to take up minimal space in storage. One room, one day, multiple uses.

SOIL ASSOCIATION

The Soil Association's Food for Life Scotland supports local authorities to make good food the easy choice 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 that you do.

Come visit our stand for a first look at our brand new marketing resources

to help publicise your award.

Sarah Duley - Head of Food
0131 370 8150 07562 780302
sduley@soilassociation.org
www.soilassociation.org/fllscotland/

SPACERIGHT

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.

STEPHEN'S CATERING

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

ADVICE & CONSULTATION

We have national coverage, with expert individuals that will assist, support and advise you in achieving the optimal food service solutions.

DESIGN & DRAWING

When your concept design is complete and your requirements are decided upon, we will design the most functional and aesthetic food service area for you.

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.

THE SCOTTISH FOODHALL

The Scottish Foodhall are very proud

to exhibiting, again, at the ASSIST FM Conference. The Scottish Foodhall 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 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. With the recent addition of more white meat options to fit your forthcoming menus, with the Healthier Option Chicken Sausages in 12s and 16s and our range of Premium White Meat Mince.

THE SCOTTISH SALMON COMPANY

The Scottish Salmon Company is the leading Scotland-based producer of the finest quality Scottish Salmon exclusively from the West Coast of Scotland and Hebrides.

Exporting to 26 countries around the world, SSC has a growing reputation at home and abroad for producing fresh, premium quality Scottish salmon. SSC is engaged in all stages of the value chain from smolt production through freshwater and marine farming to harvesting and processing, as well as sales and marketing activity; ensuring full traceability and supply chain integrity.

Committed to Scottish provenance, SSC has a flagship of brands underpinned by our Provenance Guaranteed trademark; Tartan Salmon, Tartan Salmon Label Rouge, Lochlander and Native Hebridean Salmon.

UPFIELD

Upfield is a global leader in plant-based nutrition and has an impressive portfolio of iconic brands including FLORA, STORK and MEADOWLAND.

Operating in both the 'in home' and 'out of home' channels, Upfield is committed to delivering its customers great tasting products that consumers will love. The recent reformulation of Flora to be 100% plant-based validates the company's vision to deliver a better plant-based future, whilst also supporting those catering to evolving demands - as more and more consumers follow flexitarian and specialist diets

URBAN EAT

We are the leading Food To Go business and home to the UK's number one sandwich brand, URBAN eat. 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 tasty salad, we provide products that really sell and drive market growth. Our unrivalled manufacturing and distribution capability allow us create over 3 million products a week and deliver across the country for customers in every channel.

YAZOO

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 an excellent source of vitamin B2?

New for 2019 is our Yazoo NAS repackaged into a 200ml recyclable carton. Our UNIQUE Yazoo No Added Sugar/No Artificial Sweetener recipe is 100% approved for Scottish schools and is the only flavoured milk under 100 calories per 200ml serving.

Life's too short to be serious. Grab life by the udders and shake it up with YAZOO.

YOUNG'S SEAFOOD LIMITED

Young's Seafood Limited is the UK's leading fish and seafood business, inspiring consumers to love fish through its fresh, frozen, own-label and branded products. Proudly making delicious fish dishes for over 200 years, the company is home to the Young's brand - famous today for making family favourites such as Chip Shop and the UK's number 1 premium seafood brand, Gastro.

Young's is a leading supplier of seafood to the hospitality industry offering an extensive portfolio of products through its Young's Foodservice and Kingfrost brands. Proudly British, Young's International offers its exceptional quality frozen fish and stand out innovation to countries around the world.

Young's believes in doing the right thing by its people, planet and partners. Through its Fish for Life programme, it is dedicated to doing this in a responsible and sustainable manner that protects the industry and the environment.

ZERO WASTE SCOTLAND

Scotland's Deposit Return Scheme, a blueprint for a world-class recycling system for cans and bottles, has been launched.

Customers will pay a 20p deposit when they buy a drink in a takeaway container, made of glass, PET plastic, or aluminium.

Zero Waste Scotland is advising on the design, and supporting industry with the implementation of the scheme. As Scotland's circular economy experts, Zero Waste Scotland exists to create a society where resources are valued and nothing is wasted. Our mission is to influence and enable change - from gathering evidence and informing policy, to motivating practical behaviour change in individuals and organisations through our programmes and brands. We also make direct interventions to effect change, commonly in the form of finance, business support, technical advice, training and competence development or communications support. We are funded by the Scottish Government and the European Regional Development Fund.

SPEAKERS



DR JEREMY LEACH

How to nudge people using insights from the behavioural sciences.

Changing and shaping people's behaviour is central to the work of many businesses and organisations.

Approaches based on behaviour change offer a potentially powerful set of tools and applying the principles can lead to low cost, low pain ways of 'nudging' people into new ways of acting, by going with the grain of the way most people think and act. For example we are often in a hurry or lazy so it's easier to accept the default option. We tend to prioritise today over tomorrow, so we're often planning to take exercise or lose weight but it never seems quite the right time. We are influenced by peer pressure, so if our friends or colleagues are doing things we are more likely to do them ourselves.

This presentation will outline some of the background to this fascinating topic and delegates will be provided with tools and ideas that can be used immediately; and there will be plenty of examples where the concepts have been tried, tested and achieved good results – changing behaviour and improving customer engagement.

The Presenter

Jeremy Leach has been interested in human behaviour and what makes us tick for as long as he can remember. That interest was heightened when he became an Environmental Health Practitioner in the late 1970's and has not diminished since. Indeed he studied for and gained a degree in Psychology to take his interest to the next level.

Jeremy has also been awarded the degree of Doctor of Philosophy from the University of Brighton in collaboration with King's College, London. In addition, he has studied for and gained, postgraduate certificates in Research Methodology and Social Marketing (with Distinction) also from the University of Brighton.

He has trained, advised and assisted many organisations from the public and private sectors on how to use insights from the behavioural sciences to improve customer experience and delivery.

@drjeremyl



JEANETTE ORREY

Jeanette Orrey started working in school meals in the 80s.

In 2003, Jeanette co-founded Food for Life, a programme to encourage schools to return to meals cooked from scratch, and ensure the catering team becomes more integrated within school life. Food for Life was also about showing children where their food came from with farm visits, teaching children how to cook and how to grow their food.

Together with Patrick Holden and Lord Peter Melchett of the Soil Association, she attended meetings with numerous senior figures including the Policy Advisors for the Prime Minister at the time Tony Blair.

From these early beginnings, the Food for Life Partnership was created, funded by the Big Lottery Fund. It is now a highly successful national programme which works with schools in England transforming their food culture. Jeanette now works more or less full time as the Co-Founder of Food for Life and travels around the country talking about what has been achieved and encouraging other schools to implement Food for Life programme.

Jeanette was also a Board member of the School Food Trust when it was first formed in 2007, attending high level board meetings and advising on a range of issues which formed government policy.

In 2005, Jeanette published her first book, 'The Dinner Lady', which went straight to number 2 in the non-fiction best seller list. She has since followed this up with 'Second Helpings' a further collection of healthy recipes ideally suited for children and families.

Jeanette has won numerous awards, primarily an MBE in 2011 for her services to school food.

In 2013 she was invited to be a member of the School Food Plan Expert Panel by Henry Dimbleby and John Vineen. She's now a member of the Workforce Task group, Standards Task group and the Reference Group looking at implementation of Universal Free School Meals.

In 2015 Jeanette was asked to be a commissioner on Food and Poverty with the Fabian Society this report was launched at the end of 2015.

@JeanetteOrrey



NIGEL OWENS

Nigel Owens is recognised as one of the world's best rugby referees. He is the first openly gay man to referee at the highest level. Born and bred on a council estate in Mynyddcerrig, he first picked up the referee whistle aged 16.

Owens officiated his first international game in 2005 between Ireland and Japan in Osaka and made his World Cup debut in 2017 refereeing the Argentina v Georgia game in Lyon. He is the only referee ever to be appointed to referee three consecutive Heineken Cup finals (2015, 2016 AND 2017) as well as three other finals in 2008, 2009 and 2012 making it a record total of six European Cup finals as well as another two Challenge Cup finals.

In 2015, Nigel was appointed referee for the 2015 Rugby World Cup Final between New Zealand and Australia at Twickenham. Aside from refereeing, Nigel is a co-presenter on S4C's Jonathan – the rugby-themed Welsh language show hosted by Jonathan Davies. He also presents other sports-themed Welsh language chat shows on S4C. Nigel's autobiography was released in Nov 2008, initially published in Welsh called "Hanner Amser" (Half Time), with the English version 'Halftime' released in 2010.

Nigel was named 'Gay Sports Personality of the Year' by gay rights group Stonewall at its annual 2007 awards ceremony in London. In 2011, Nigel was made a member of the Gorsedd of Bards at its National Eisteddfod in Wrexham.

Awarded an MBE for services to sport in June 2016, Nigel continues to referee international rugby matches around the world.

Nigel has also just been selected to referee at his fourth consecutive Rugby World Cup in Japan this year 2019.

@Nigelrefowens



PROFESSOR COLIN ESPIE

Colin Espie (BSc, MAppSci, PhD, DSc, FBP'sS, CPsychol, CSci) is the Professor of Sleep Medicine at the University of Oxford where he directs patient-related research and clinical training in the Sleep & Circadian Neurosciences Institute. He is internationally known for his work on insomnia treatment. He has published over 250 scientific papers and several textbooks and has made many television appearances in documentary series on sleep disorders. He also co-founded www.bighealth.com (based in San Francisco and London), the company that developed the insomnia treatment 'Sleepio' that is now becoming more widely available in the NHS.



GARY ENNIS

Gary Ennis is a qualified trainer, with over 20 years experience in the field of Digital Marketing. He is the founder of NSDesign - an award winning digital consultancy, working with organisations across Scotland to improve their digital skills and capabilities.

Gary designs social media training programmes, digital marketing strategies, digital events and conferences, and delivers these services to both public & private sector clients across Scotland and beyond.

Gary's goal is to grow the digital capabilities of the country - one tweet at a time!

www.NSDesign.co.uk

[@nsdesign](https://twitter.com/nsdesign)



SHIRLEY BEATTIE EDUCATION SCOTLAND

Shirley trained in Nutrition and Dietetics and spent many years with the NHS in Manchester, Salford and latterly as a Community Paediatric Dietitian in Aberdeenshire working with health and education colleagues supporting the wellbeing of infants, children and families. A secondment with Aberdeenshire Council's school catering service gave her practical experience and valuable insight into the challenges of implementing Hungry for Success. In 2006 she joined HMIE/ Education Scotland where she is one of two Health and Nutrition Inspectors who monitor compliance with Health Promotion and Nutrition Act as well as health and wellbeing across learning, as part of the school inspection programme.

Shirley will be joined by Lesley Kirkwood of Education Scotland.



PROFESSOR JOHN MCKENDRICK ASSIST FM RESEARCH PROJECT

Professor John H. McKendrick is co-Director of the Scottish Poverty and Inequality Research Unit, based at Glasgow Caledonian University. His primary concern is to inform the work of practitioners and campaigners beyond the academy who seek to tackle poverty in Scotland. Together with Professor Sinclair, he is contracted by the Scottish Government to provide support to Scottish local authorities as they rise to the challenge of meeting their statutory duties to eradicate child poverty in Scotland by 2030. Over the course of the 2018/19 academic year, he led a team of SPIRU student researchers researching issues pertaining to school meals provision in Scotland for ASSIST FM.



PAUL FLETCHER CHIEF OPERATING DIRECTOR ACHIEVE MORE SCOTLAND

Paul has a background in physiology, sports science and epidemiology. A double graduate of the University of Glasgow and an accredited PRINCE2 practitioner, Paul brings a unique skill set to A&M Scotland. Paul initially began working with A&M in 2010 as a football coach in the Possilpark area of Glasgow and quickly progressed to become funding officer of the charity. Upon graduating from University in 2012, Paul joined A&M on a full time basis and is now Depute Chief Executive. Responsible for operational development and strategic oversight, Paul is very passionate about his work.

Paul is actively engaged in additional charity work and has strong humanitarian principles. "We aim to improve the life chances and health and well being of young people and families at risk, make our communities safer and tackle inequalities head on."

Paul will be joined by Kevin Onanu from Achieve More Scotland.



CATHERINE AGNEW CHIEF INSPECTOR (CHILDREN) CARE INSPECTORATE

Catherine was appointed Chief Inspector (Children) in May 2016.

She has the lead responsibility for the development and delivery of all inspection activity of all regulated care services for children and young people. In addition she has the strategic lead to ensure the delivery of the Care Inspectorates registration function for all registered care services.

Catherine joined the Care Inspectorate in 2011 from the Care Commission having been involved in the delivery of inspection, registration, complaints and enforcement activity for regulated care services since 2002.

She previously worked for a local authority within education and has worked in a variety of early learning and childcare posts including service management and external management to education services.

Dates For Your Diary

Hands On Hungry Meetings:

26th September 2019

21st January 2020

17th March 2020

9th June 2020

Cleaning With Class Meetings:

Contact info@assisfm.com for
dates and more information.

ASSIST FM Spring Seminar

March 2020

ASSIST FM Conference 2020

27/28 August 2020

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ASSIST FM AWARDS

This year, ASSIST FM has given the ASSIST FM National Awards a refresh, making it easier for more of its members to enter! Here are this year's shortlisted finalists below:

SCOTTISH SCHOOL COOK OF THE YEAR 2019

Sponsored by Muller Milk & Ingredients

Ann Marie Logan, Langlee Primary, Scottish Borders Council
Eleanor Geddes, Stewarton Academy, East Ayrshire Council
Maria Millar, Knox Academy, East Lothian Council

OUTSTANDING CONTRIBUTION TO CATERING

Sponsored by Brakes Scotland

Doreen Sharp, Nether Robertland Primary, East Ayrshire Council
Shortlees Primary School & Early Childhood Centre Catering Team, East Ayrshire Council
St John Ogilvie High School Catering Team, South Lanarkshire Council

OUTSTANDING CONTRIBUTION TO CLEANING

Sponsored by Nilfisk Ltd

Janette White, Loudoun Academy, East Ayrshire Council
Newtyle Primary School Cleaning Team, Tayside Contracts
Ray & Jacob Hallet, Whitegate Office Cleaners, Argyll & Bute Council

OUTSTANDING CONTRIBUTION TO FM SERVICES

Sponsored by CRB Cunninghams

Margaret McFadden, Duncanrig Secondary, South Lanarkshire Council
Perth & Kinross FM Team, Tayside Contracts
Ronald MacLean, Muirfield Primary School, Tayside Contracts

OUTSTANDING SERVICE INNOVATION AWARD

Sponsored by Inhouse Manager

Facilities Employee Support Team, East Ayrshire Council
South Ayrshire Council Catering Services, South Ayrshire Council

OUTSTANDING CULINARY SKILLS AWARD - DECORATED CAKE

Sponsored by Upfield

Donna-Marie Delooze, East Ayrshire Council
Eowyn Wilson, Argyll & Bute Council
Sally Miller, Fife Council
Sarah Grady, West Lothian Council
Teresa Wilson, Amanda Thomson & Janice Scullion, Stirling Council

OUTSTANDING CULINARY SKILLS AWARD - PETIT FOURS

Alexandra Boyd, Stirling Council
Debbie Laurie, East Ayrshire Council
Elizabeth MacAlpine, Fife Council
Stewart Grace & Ashley Dixon, Edinburgh City Council

SUPPLIER OF THE YEAR AWARD (ASSIST FM COMMITTEE'S CHOICE)

CRB Cunninghams, Green Gourmet, Harfield Tableware, Inhouse Manager

WHO WILL BECOME THE NEW KNIGHTS OF THE 32 KINGDOMS?





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