



Commercial Kitchen confirms Keynote Theatre line-up

The Restaurant Group, Premier Inn, Pret A Manger, Corinthia Hotels, Young's and Geronimo Pubs are just some of the leading operators taking to the Keynote Theatre stage at next month's Commercial Kitchen show.

Launching at the NEC Birmingham on 7-8 June 2016, the show's expert seminar content will cover key themes that focus specifically on the kitchen or back of house, including equipment innovations, technology, procurement, design, efficiency, and best practices. There will be dedicated sessions devoted to the running of both private and public sector kitchens.

"Lots of innovation goes into menu development, sometimes kitchen kit gets forgotten. It's important to keep up with new innovation when it comes to kitchen design, in my opinion it goes hand in hand with menu design, the Commercial Kitchen show is a great opportunity for all to see what's new and on offer," says Simon Xavier, executive chef – leisure division at The Restaurant Group. He oversees all new kitchen designs and builds across many different leading brands, including Frankie & Benny's, Coast to Coast, Chiquito, Garfunkel's, and Filling Station.

"I'm interested to see what the Commercial Kitchen show has to offer, kitchens are the beating heart of our business, ensuring they're well equipped with innovative equipment that creates a pleasing environment for our teams to work in is paramount! Here's hoping that a show like this can inspire the design of our kitchens," says Chris Knights, group executive chef at Young's and Geronimo Pubs.

Simon Xavier and Chris Knights will both be appearing in exclusive 'in conversation' sessions at the show, sharing their insights and experiences into how their kitchens have helped drive their respective food businesses forward.

The two day programme includes eight panel sessions, four seminars, three Q&As, and The Commercial Kitchen Innovation Challenge Live.

Highlights include:

- In conversation with Dirk Wissmann, senior equipment manager at Pret A Manger (with Andrew Seymour, editorial director of *Foodservice Equipment Journal*)
- The hidden costs of your kitchen: chaired by Andrew Seymour (*FEJ*) and featuring Simon Lee, F&B development manager at Premier Inn
- The fine dining kitchen and what every chef wants in it: Peter Woods, exec head chef at The Corinthia London (AA Hotel of the Year for London 2015-16)
- The foodservice kitchen design panel: featuring CEDA Grand Prix Award winners of best small, best medium and best large projects – Paul Neville, MD of CHR Food Service Equipment (The Dawnay Arms); Peter Farrell, sales director at C&C Catering Equipment (Ynysir Hall Country House Hotel); and Clive Groom, MD of CNG Foodservice Equipment (Fenwick's new food hall)
- Excellence in customer service: featuring shortlisted finalists and winner from the CEDA Grand Prix for customer service, including Iain Munro, MD of ScoMac Catering Equipment; Jack Sharkey, MD of Vision Commercial Kitchens; and Martin Stephens-Smith, founder and MD of TAG
- Theatre kitchens – making chefs the main act: chaired by Clare Nicholls, editor of *Catering Insight*, and featuring Jason Fish, MD of HK Projects, and Radford Chancellor FSCI, non exec director of Radford Chancellor

"The Commercial Kitchen show offers the industry something unique, not only commercial catering equipment but also some excellent seminars. As a consultancy we are able to learn about new developments, new products and innovation within the commercial catering equipment sector all under one roof. Our consultants and a number of our clients are looking forward to attending this exciting show," says Radford Chancellor.

Previously confirmed speakers also include Philip Shelley, national chairman of The Hospital Caterers Association; Myles Bremner, former director of the School Food Plan and CEO of Bremner Consulting; and Mark McCulloch, group CEO and founder of WE ARE Spectacular.

"It is vital that our members have access to the finest quality equipment available and this show will give opportunity for suppliers and caterers to network, ensuring that there is excellent awareness of the pioneering choices of available equipment," says the HCA's Philip Shelley.

"At last, a dedicated Commercial Kitchen show. With so much happening in the popular food sector and so many new trends emerging, it's very important to see as much new kit under one roof as one can. It will give the exposure to equipment, knowledge and know-how that any entrepreneur needs to make balanced decisions on equipment purchases. It will soon be regular on the list of show's you just can't miss!" says restaurant consultant Frank Boltman.

Commercial Kitchen will take place on Tuesday and Wednesday, 7-8 June at the NEC Birmingham. For further information, including seminar timings, please visit www.commercialkitchenshow.co.uk/seminars.

To view the Commercial Kitchen exhibitor list, please visit www.commercialkitchenshow.co.uk/exhibitor-list.

To register for a free trade pass, please visit www.CommercialKitchenshow.co.uk and quote priority code PR1 (direct link: <https://registration.n200.com/survey/16xd2hizo1znx?actioncode=PR1>).

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Notes:

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