

Chef insights: The commercial kitchen of the future

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Hot & Fresh

PIZZA

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Today's challenges

The kitchen of the future

What this means for chefs

Current industry challenges



What does this mean for chefs?



The kitchen of the future?



Sustainability



Efficiency, technology
and optimisation



Health and
wellbeing

Focus on sustainability



- Nose to tail
- Being creative with food waste
- Ingredient optimisation
- Sustainable choices
- British and local



- Energy consumption
- Hydrogen powered equipment
- Staff training



- Tech innovation
- Data

Efficiency and optimisation

% of business leaders prioritising digitalisation initiatives in their business*

45%
Grocery retail

60%
Foodservice



Boparan Restaurant Group trials service robots



Co-Op has introduced walking deliveries and use of robots



Budgens explores **Ubamarket's Scan, Pay, Go** app



Low skill, high tech solutions
Embracing AI to add value to the chef



Supply chain efficiencies
Blockchain technology
Payment technology
Cryptocurrency and decentralisation

Health and wellbeing

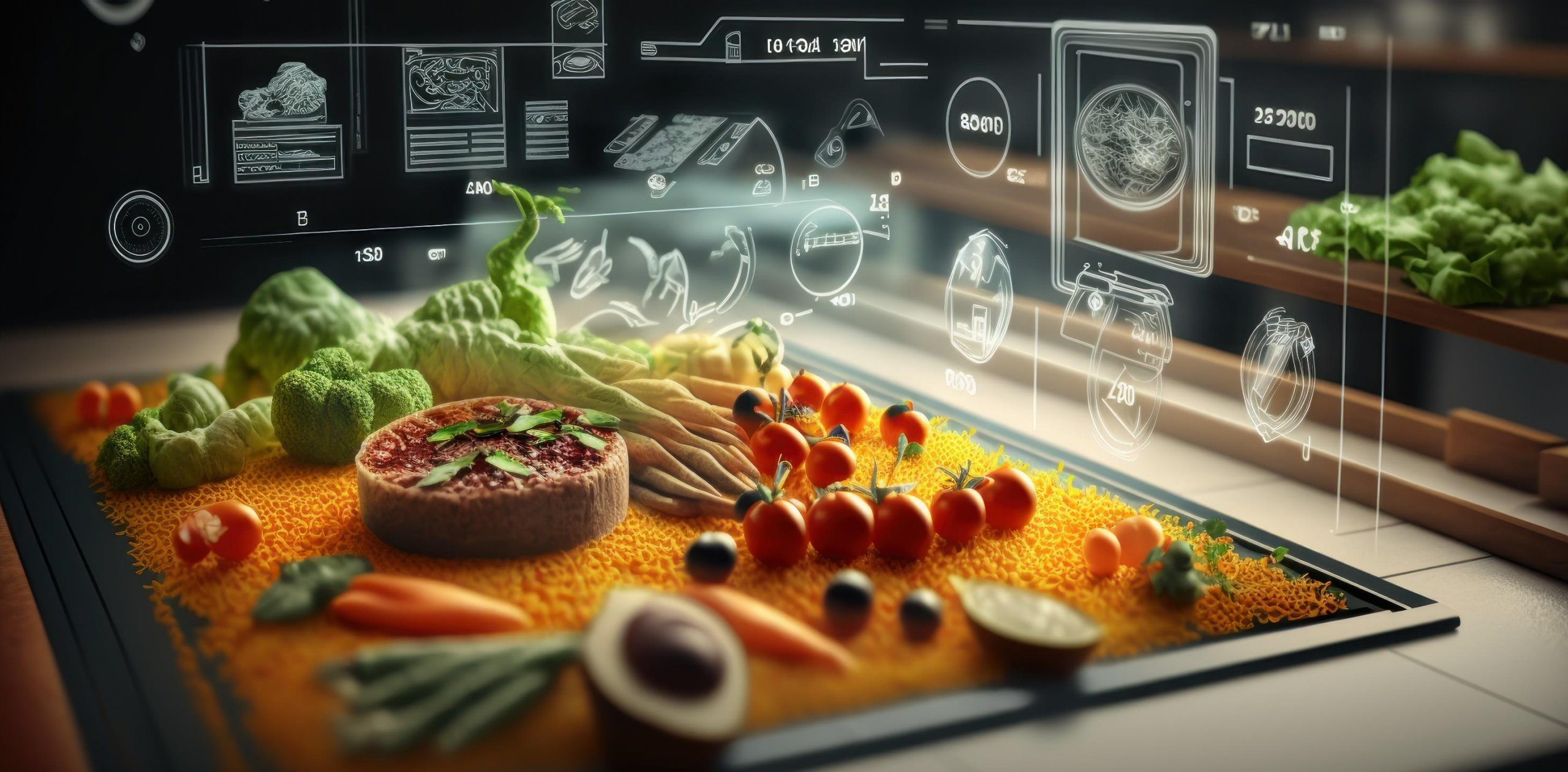


Improved conditions

Skill set and training


Industry appeal





The kitchen of the future

Supporting chefs



Tips for reducing waste

Reducing waste has become an essential strategy for saving costs and reducing your environmental impact. See our tips for more ideas on best practice.

[Find out more](#)

Our energy saving policy

By following these basic principles we can all work together to make a huge difference

- Do daily checks for defects on equipment and report any problems straight away
- Do not run taps for longer than necessary and ensure they are maintained
- Only use the dishwasher if it is full
- Fill your ovens and steamers to maximise the energy use
- Turn off equipment right after it is used
- Switch lights off when not required

SAVE ENERGY

SAVE ELECTRICITY

An infographic with a dark blue background. It features a lightbulb icon, a hand plugging a cord into a socket, and a person climbing a ladder to place a coin into a large jar labeled 'SAVINGS'. There are also several gold coins scattered around.

Szechuan chicken bean and noodle bowl

25 minutes to make

[View recipe](#)

Bidfood Kitchen: On the spot swaps for flexible menus | Bidfood

THE **BIDFOOD** Kitchen

Join our Culinary Development Chef, Damon Corey, for:

On the spot swaps for flexible menus

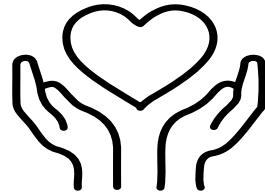
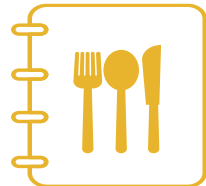
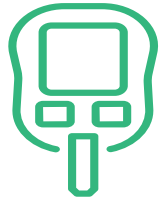
Watch on YouTube

A chef with glasses and a striped apron smiling in a kitchen setting.

Supporting chefs



CATERERS CAMPUS



Diabetes
facts and
symptoms

Risks
and
considerations

CARE HOME SETTINGS

Care home residents with diabetes have a high prevalence of vascular complications and are more susceptible to infections. They are more likely to be hospitalised compared to people with diabetes who live independently. This highlights the importance of ensuring optimal care and provision of nutritious foods in care homes. Click on each bullet point to reveal the key aims of diabetes care in care homes:

- ✓ Optimise quality of life and wellbeing of residents
- ✓ Provide support, education and opportunity for residents to manage their own diabetes where feasible and appropriate
- ✓ Maintain healthy blood sugar levels and minimise hypoglycaemia (low blood sugar) and hyperglycaemia (high blood sugar)
- ✓ Provide tailored and individual nutrition support
- ✓ Maintain an optimal level of physical and cognitive function
- ✓ Be confident of access to services (including medical team) and support where necessary to manage residents' diabetes



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1

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LEADERSHIP AND EXPERTISE



2

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AND GUIDANCE

3

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INSPIRATION AND OFFERS



Talking food and drink trends
for 2023

With Michael Caines MBE,
Acclaimed chef and spokesperson for
the hospitality industry

