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DID YOU KNOW?

COPENHAGEN HAS
 15 MICHELIN-STARRED
 RESTAURANTS,
 THE MOST OF ANY
 SCANDINAVIAN CITY

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THE DANISH CAPITAL IS
 HOME TO NOMA, THE TWO-
 MICHELIN-STAR RESTAURANT
 RUN BY CHEF RENÉ REDZEPI,
 RANKED AS THE BEST
 RESTAURANT IN THE WORLD ON
 FOUR SEPARATE OCCASIONS



the less desirable animal parts, or could we experiment a little? Perhaps a step too far for our students, but something to think about for the conference caterers at least.

Back on the beat, we swung by the Royal Smushi Café. The signature dish, smushi, is an authentic Danish open-faced sandwiches, locally called 'smørrebrød', but the size of sushi, which allows you to taste a variety of small dishes in one meal. The stunningly decorated diner is also well worth a look if you're ever in town. These really are something which could be easily created on campus, and would make for a nice twist on the classic canteen-style sandwich. These beautifully presented portions could also work at corporate events and dinners.

Nostalgia all round

As the team approached its final stop, a cold refreshment was definitely on the cards. Luckily for us, our guide rounded off our tour with a visit to Balderdash. The bar is in a protected landmark building from 1732 and remains full of character. It was nostalgia all round as we were taken back to our childhoods with a cool and refreshing lemonade and ice cream float, only this time with some alcohol thrown in. It reminded us all that dining can be simple, easy and, above all, a bit of fun.

The refreshing cocktail brought our epic food tour to a close. After lots of walking and thousands of calories consumed, there was many a discussion about new food concepts and how they can be adapted to the HE environment. Why not give some of these ideas a try? **UB**

THE FOOD MAP EVOLUTION

By Charles Manners

2016 has seen the food map evolve, with 'superfoods' firmly cemented in the consumer's repertoire. Forecasting what will happen in 2017 is always interesting, and these are our thoughts as we go into the new year.

MILLENNIAL BEHAVIOUR

There is much debate around changing Millennial behaviour – and it will undoubtedly be the most important long-term consumer trend; a new generation of 18–34-year-olds seeking bespoke and premiumisation.

This group understand and like street food, the channel most widely expected to continue to outperform, and more mobile lifestyles, associated with convenience-led attitudes.

LIVING WAGE IMPACT

The ongoing impact of the national living wage and increase in business rates is unknown, add in Deliveroo and other third-party disrupters and the market is increasingly challenging.

BREAKFAST, THE NEW LUNCH?

Lunch remains the key meal, but it is beginning to lose out as breakfast shows phenomenal growth, particularly a trend recently described as 'event' breakfasts – statement meals shared with friends and invariably involving an avocado, a poached egg and some chia seeds. It's all about the protein!

ABOUT THE AUTHOR



Charles Manners is the Director of Turpin Smale Catering Consultants, a leading UK catering consultancy, which has been established for 25 years.

The team focus on providing specialist catering advice to museums, visitor attractions, farm shops, universities and workplace catering.

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