

CAFÉ CULTURE magazine

TASTING THE LIFESTYLE OF THE CAFÉ SECTOR

Café Culture Features List 2016

Café Culture magazine is the UK trade magazine dedicated to the burgeoning café and coffee shop sector. Together with regular news, views and interviews, profiles and advisory articles, it seeks to identify innovative ways for outlets to thrive profitably by capitalising on and promoting the vibrancy and popularity of coffee culture. An essential read for anyone in the café industry who wants to taste the lifestyle of the café sector!

FEBRUARY – Issue 72

Editorial Deadline: 8th January |
Copy Deadline: 22nd January | Published: 12th February

Bean to cup

Bean to cup machines have traditionally been viewed as solutions for outlets where staff turnover is high and business brisk. We profile some of the current bean to cup models in use by the coffee shop sector, and find out more about the beverage quality and consistency they can deliver.

Milk

How does a café's choice of milk, and its preparation, affect the nature of beverages a café serves? We take a closer look at why this café staple – and its dairy-free alternatives – can be so vital to a café or coffee shop's success.

Design

For many, a café's look and ambience is just as important as the food and beverages it serves. Taking on board some advice from designers working in the sector, we provide some advice on how to go about designing, or re-designing, your coffee shop business and make it stand out from the crowd.

APRIL - Issue 73

Editorial Deadline: 25th February |
Copy Deadline: 10th March | Published: 29th March
London Coffee Festival edition

'To go' packaging

Our annual look at some of the latest packaging ranges, new product launches and innovations of interest to the café sector with a particular emphasis on the packaging of food 'to go'.

Training

Barista training is essential for cafés and coffee shops seeking to ensure the maintenance of a high quality beverage offering, as well as offer a means of retaining and incentivising their staff. We invite some of the sector's training providers to outline more about their current barista training schemes.

Water

The quality of an outlet's water supply is a key consideration when creating premium beverages such as speciality teas and coffees. We report on some of the water filtration systems that are now available, finding out what type of systems suit particular outlets, and why.

May - Issue 74

Editorial Deadline: 5th April |
Copy Deadline: 19th April | Published: 29th April
Café Culture Show Preview

Ready steady go

At this time of year, in the run up to the Café Culture, when many will be researching the café sector, we look at what it takes to start a successful café or coffee shop business with tips and advice from those who have already taken the plunge.

Tea trends

The tea sector has seen some major innovation and significant new product launches in recent times in terms of both blends and tea-making equipment as the mission to be able to make tea 'just like at home' continues. We report on some of the latest developments in tea that are now impacting the café sector.

Cakes

Many consumers now expect cafés and coffee shops to retail a good selection of cakes, but for hard-pressed café-owners it's not always possible to bake from scratch. However, the premium nature of cakes on offer from the sector's suppliers means help is at hand in both eat-in and 'to go' formats. We feature some of the latest launches.

July - Issue 75

Editorial Deadline: 20th June |
Copy Deadline: 4th July | Published: 21st July

Drinks menu

Apart from the ever-popular cappuccinos and lattes, what other types of beverages are proving to be popular in the café sector? We consider some of the latest beverage trends and new beverage launches, and share some beverage recipe and promotion ideas.

Cup craft

The ubiquitous takeaway cup has come to act as both functional beverage carrier and essential marketing tool, but can also be a source of heated debate in terms of its appropriate subsequent disposal. We report on some of the latest designs and innovations on offer, as well as the supporting recycling schemes.

Coffee connoisseurs

Is more attention being paid to the sourcing, supply and roasting of coffee these days, and are consumers more knowledgeable about what the types of coffee they drink? We canvas opinions and input from some of the sector's coffee suppliers and roasters by reporting on some of the latest coffees on offer.

September - Issue 76

Editorial Deadline: 5th August |
Copy Deadline: 19th August | Published: 7th September
Café Society Awards issue
Lunch! issue

Good food

Gourmet or 'greasy spoon', a café's food menu needs careful thought and preparation in these competitive times. With help and ideas from some of the sector's suppliers, we put forward some menu suggestions and consider the latest food trends, as well as the requirements of consumers.

Syrups

The addition of flavourings such as syrups to speciality coffees and other beverages offers considerable potential for cafés and coffee shops to tailor their beverage offering to appeal to a range of consumers. We take a look at what's available, and what can be created.

Catering equipment

More and more of the sector's catering equipment suppliers now recognise the specific needs of cafés and coffee shops, and are designing equipment accordingly. We profile some of the latest equipment on offer, and find out why it suits the café sector in particular.

November - Issue 77

Editorial Deadline: 17th October |
Copy Deadline: 31st October | Published: 17th November

Festive times

In the countdown to the festive season, we look at ways in which cafés and coffee shops can make the most of this lucrative time with some festive-themed beverages and food ideas, as well as the retail of speciality foods and impulse buys.

Espresso machines

Design statement or barista's best friend, for many cafés and coffee shops, only an 'authentic' espresso machine will do, but when investing in such machines it's important not to neglect training and their correct use. We review some of the features and benefits of the latest machines that facilitate beverage creativity as well as stylish looks.

Soups

A mainstay of menus during the colder months, a well marketed and presented soup menu can be an important revenue-generating stream for cafés and coffee shops. We report on what's available and the trends in flavours.

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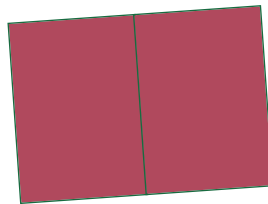
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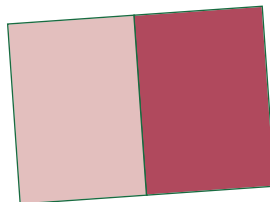
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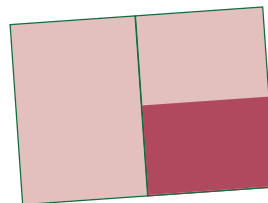
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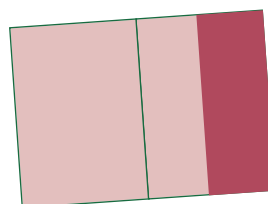
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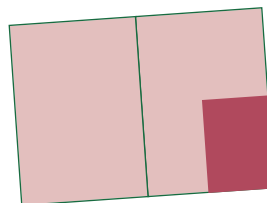
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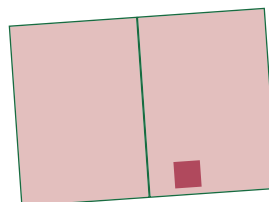
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