



Information Involvement Influence

Industry Conference 2025

Delegate Pack

12th & 13th November 2025
De Vere Cotswold
Water Park Hotel

#FEAuk
#FEAconference



THE PROFESSIONAL QUALIFICATION THAT IS SPECIFIC TO THE FOODSERVICE INDUSTRY.

**For Manufacturers – Dealers –
Operators – Consultants**

CFSP is an internationally recognised and promoted course that is delivered locally with content relevant to the national market.

FEA's objective is to help improve the levels of professionalism in the foodservice equipment sector by creating a universally recognised and respected industry standard for knowledge and experience.

cfsp.org.uk

INCREASING YOUR KNOWLEDGE.

IMPROVING YOUR EFFECTIVENESS.

MAKING THE MOST OF YOUR VALUABLE TIME.

CHAIR'S WELCOME



Welcome to the FEA Conference 2025!

I am delighted to welcome you to our new home for this year, the rather lovely DeVere Cotswold Water Park. I hope you have a fun, informative, and thought provoking few days here amongst friends.

Every year it is tempting to say that this is going to be the best Conference ever, but I really think this year it will be! We have an absolutely jam-packed programme:

- We start earlier than usual on Wednesday with a new FCSI/FEA Circular Economy of Carbon panel session, getting straight into one of the biggest topics for our sector.
- Then we're into the FEA AGM where, alongside the serious business of electing Council Members to represent us, we have an update on some exciting topics covering the FEA's Digital Transformation, a new free data service coming to Members, and a quick overview of the technical landscape from our new Technical & Policy Director, Luke Slater.
- We have the Opening Dinner and Charitable Endeavour Awards which is a chance to wind down and relax with each other.
- Then comes conference day itself on Thursday where we have a smorgasbord of the most senior leaders and experts to help us think about the business environment for our industry, the risks and opportunities, morphing into how technology and AI can be used to help us succeed.
- Then we add in Eddie the Eagle Edwards, the FEA Gala Dinner and Awards, some new competitions with brilliant prizes to be won, and even an all-new Casino night!

A shout out to our new Chair of the FEA Revenue & Marketing Committee, Kelly Barrell, who has led the development of FEA Conference 2025. Kelly and the team really have assembled a stellar programme. It's going to be an absolute blast, I look forward to joining you there.

Emma Brooks
FEA Chair

#FEAconference

With thanks to
our event sponsors:



#FEAconference



Partstown_{UK}

The UK's One Stop Spare Parts Solution!



TRANSACTIONAL WEB & APP

Allowing you to easily browse & purchase commercial foodservice equipment parts online.



ORDER UNTIL 7PM

Order until 7pm for same day despatch on all in stock orders. The industry's latest cut-off.



THOUSANDS OF PART MANUALS

Making it easy for customers to find detailed information & diagrams for quick & accurate equipment repairs.



MORE OEM STOCK THAN EVER

Ensure optimal performance, safety & warranty protection by using manufacturer approved spare parts.



360° PART IMAGES

Letting you view parts from every angle, making it easier to identify the right part before you buy.



DEDICATED CUSTOMER EXPERIENCE TEAM

Always ready to provide expert support & the help you need - fast.



WHATSAPP & LIVE CHAT

Allowing you to quickly ask questions, get expert help & find the perfect part in real time.



INNOVATIVE LOGISTICAL SOLUTIONS

Over 90 despatch methods, ensuring you get the right part exactly when you need it.

Get In Touch!

🌐 www.partstown.co.uk

☎ 01543 577778

✉ enquiries@partstown.co.uk

in

f

X

📷

YouTube

ABOUT FEA

The Foodservice Equipment Association

The FEA is the UK's most powerful voice for the foodservice equipment industry.

As the largest independent trade association we unite companies, from dynamic start-ups to global giants, to create a powerful, unified force. We drive change on critical technical, legislative, and regulatory issues.

Our strength is your unity. Our core mission is built on three pillars:
Information, Involvement, and Influence.

Information

FEA membership is a competitive advantage. We deliver privileged access to vital industry intelligence and essential business services, giving you the knowledge to thrive in a challenging climate. This is the support your business needs to accelerate growth and meet today's market head-on.

Involvement

Your voice matters. We actively represent your interests, championing the foodservice equipment industry across the UK, Europe, and the globe. We strive to create a favourable operating climate for all members. We encourage you to get involved through Product Group Forums, feedback surveys, and face-to-face events. Your engagement directly shapes our strategy and ensures we are meeting your business needs.

Influence

Network with the best, define the future. By pooling the expertise of our membership community at events like the FEA Industry Conference, we create unparalleled networking opportunities. These discussions are a powerful springboard for guidance, idea sharing, and setting the agenda for our Product Forums.

We don't just participate in the industry. We lead it.

#FEAuk

#FEAconference

Tabletop Trends

FEA's quarterly newsletter for purveyors of hospitality design and innovation.
[Click here to add your details to the mailing list.](#)

CONFERENCE PROGRAMME

Wednesday 12th November 2025

- 12.30** FCSI FEA round table on Embodied Carbon Panel session – Lapwing Room
This panel discussion will explore the wider relevance of the industry demand for embodied carbon data. Moving away from the historic focus on UK projects, is industry for Digital Product Passports, CBAM (Carbon Border Adjustment Mechanism) and Carbon-based purchasing?
- Are traditional buying methods for catering equipment going to change? Will EU proposed regulations be reflected in the UK, and what's next for the industry?
- 14.30** Coffee break – Mallard Foyer
- 15.00** Annual General Meeting (FEA Members only) – Mallard Suite
- 17.00** AGM close
- 19.30** Drinks reception – Mallard Foyer
- 20.00** Opening Dinner and Charitable Endeavour Awards – Mallard Suite

Thursday 13th November 2025

- 08.30** Conference registration – main hotel entrance
Coffee and exhibition viewing – Lapwing and Drake Rooms
- 09.15** Conference sessions start – Mallard Suite
- 09.15** Welcome to FEA Conference 2025
Emma Brooks, FEA Chair
- 09.20** Introduction to the day
Michael Jones, Conference Facilitator
- 09.25** Economic update and projection
Declan Curry, Business Journalist and Broadcaster
An expert on the British economy for a number of decades, Declan will bring his insight on where we are, and how the economy may perform over the next 2-3 years looking at local and global impacts.
- 10.00** Industry update and global trends
Michael Jones, Foodservice Consultant magazine
In constant conversation with the world's biggest hospitality providers and the foodservice equipment manufacturers that supply them, Michael will share his collated views on global food and equipment trends and how we can expect them to impact on the UK.
- 10.30** Designing for agility: Transforming hospitality with purpose
Claire Smith, ABDA Design
Tansin Blankley, ABDA Design
In a fast-evolving hospitality landscape, how can design drive true business agility? As award-winning specialists in hospitality interiors and kitchen design, ABDA Design is known for transforming environments into functional, agile, creative, and memorable spaces.
In this session, we'll explore how the ABDA approach is deeply rooted in understanding each client's business needs, ensuring every design supports operational efficiency and enhances the overall customer experience, helping clients respond to shifting consumer expectations. Through real-world examples, ABDA will demonstrate how agile design empowers hospitality and workplace environments to evolve with ease, enhancing both experience and efficiency.

CONFERENCE PROGRAMME

- 11.00** Coffee and exhibition – Lapwing and Drake Rooms
- 11.30** Morning keynote
Dr Peter Stadelmann, Rational AG
Running one of the world's biggest foodservice equipment companies is a major challenge. In conversation with Michael Jones, Dr Stadelmann will share his views on the future of the global industry.
- 12.15** Kitchen and FOH technology in use
Mark Reynolds, Levy UK and the Craft Guild of Chefs
Levy UK and Compass Group are at the cutting edge of both technology in the kitchen and in their interaction with customers, particularly in the fast-moving transactions that major event venues require. Mark will share how they are using the technology and the benefits it brings.
- 12.45** Lunch and exhibition
- 14.00** NextGen council launch
Greg Archer CFSP, Contiquip
John Cunningham CFSP, Foodservice Equipment Association
- 14.15** AI from an operator's perspective
Tim Davies, Projekt Rising
An afternoon on the impact of AI on the hospitality industry starts with a brief overview of how operators in the UK are looking to exploit it.
- 14.40** Ethics, policy, governance and regulation – understanding how to use AI
Chang Ge, University of Lincoln and CG Vision Consultancy
Using AI is a potential minefield for businesses with the risk of breaking laws and regulations a real fear. Understanding what to look out for and how to ensure you maximise opportunities without putting your business at risk.
- 15.05** Coffee break
- 15.35** Using AI to make your business more agile and drive growth
Emanuela Delgado, Parts Town
Bringing AI into the foodservice equipment sector, Parts Town have implemented technologies to make their business more productive and efficient. We find out how they are doing this.
- 16.00** AI panel session
Chaired by Michael Jones, with panellists:
Tim Davies, Projekt Rising
Chang Ge, University of Lincoln and CG Vision Consultancy
Emanuela Delgado, Parts Town
- 16.30** Motivational session
Eddie 'the Eagle' Edwards
- 17.15** Closing remarks, Emma Brooks, FEA Chair
- 17.30** Conference day closes
- 19.30** Drinks reception – Mallard Foyer
- 20.00** FEA Gala and Awards Dinner – Mallard Suite
- 23.00** Casino sponsored by HRC



**Hotel, Restaurant
& Catering**
30 March - 01 April 2026 Excel London

SPEAKERS



Emma Brooks

Managing Director, Quintex Systems Ltd
Emma joined Quintex in 2004 as Office Manager, quickly moving into the role of Sales Manager and managing client rollouts of their DCKV system Cheetah. In 2019, Emma became General Manager and then Managing Director in 2020 after successfully leading Quintex through the COVID pandemic. Quintex joined the FEA in June 2020, Emma has sat on the council since November 2020. Her passion for sustainability inspired her appointment to Vice Chair in 2022, and she became the first female Chair in November 2024. Emma has recently been appointed to BSI Committee RHE/2 and sits on the BESA Ventilation

Executive Group.



Michael Jones

Editorial Director, 1473 Media
Voted 'Editor of The Year' at the CMA's International Content Marketing Association Awards 2020, Michael Jones is Editorial Director of 1473 Media. and is an experienced editor, writer, and event host. Since 2013 Michael has headed up the content team for Foodservice Consultants Society International (FCSI) Worldwide, including its multi-award-winning, quarterly magazine Foodservice Consultant and website. Michael has also worked with several leading brands and organisations in the foodservice equipment manufacturing sector, supporting them with content strategy and moderating events, including Rational, Meiko, Ali

Group, Middleby, Halton, and EFCM.



Declan Curry

Business Journalist and Broadcaster
Declan Curry is a journalist and broadcaster, and has been reporting on business, the economy and politics for more than 30 years. He appears frequently as a business commentator on LBC News, and occasionally on Classic FM, and other global radio stations.

For almost a decade he was the business presenter for the BBC One's breakfast television programme. He was a presenter, producer and reporter for a range of programmes on BBC radio and television in the UK and globally.

He has been published in newspapers and magazines in the UK, Europe, and the United States and has won several awards for his broadcasting.



Claire Smith

ABDA Design Consultants Ltd

Having spent her entire career working in hospitality, Claire is passionate about the importance of creating incredible hospitality experiences. As someone who started working for her family business, she took on a variety of roles in the hospitality design sector before working her way up to managing director level at ABDA. She has overcome many challenges, and broken boundaries, to succeed in her industry making her perfectly placed to pass on her knowledge and expertise to others.

Claire enjoys the variety that comes from working in hospitality design and in particular at ABDA. Her career has spanned over 25 years working on a huge range of projects across hotels, restaurants, bars, pubs, leisure, and heritage venues.

Claire finds inspiration everywhere, whether it is places she visits, food she eats, people she talks to or even books and magazines she reads. She regularly shares her views on hospitality on social media and is also a regular on the hospitality and design speaking circuit having been involved in events such as Hotel, Restaurant & Catering (HRC), The Restaurant Show, Institute of Hospitality webinars and is frequently asked to contribute on design specific panels and round tables.

SPEAKERS



Tansin Blankley

Senior Designer, ABDA Design Consultants Ltd

Tansin is a senior interior design consultant with ten years' experience specialising in front-of-house environments for the hospitality profession. With a First-Class BA (Hons) in Interior Architecture & Design from Nottingham Trent University and a Foundation Degree in Art & Design from De Montfort University, she combines academic excellence with hands-on industry expertise to deliver truly stunning spaces.

Known for her psychology and research-led approach, Tansin is passionate about exploring design and food trends, demographics, and the science of colour to create immersive and story-driven interior designs. Her work spans both design and build, and consultancy projects.

Tansin is full of creativity with a love of bold concepts and beautiful details, and she believes that great design balances functionality with emotion. The user experience is at the heart of everything she creates, and Tansin brings energy, curiosity, and ideas to every project.

On top of her design work, Tansin is an integral part of the marketing and social media team at ABDA Design. She regularly contributes to trend reports and in-house portfolios, collaborating with the team's external agency to shape ABDA's vision and communications.



Dr Peter Stadelmann

Chairman of the Executive Board (CEO), Rational AG

"Our employees are the most important key to the success of our customers. Our principle of "Entrepreneur in the Enterprise" enables and expects responsible and sustainable thinking and acting from every single individual. Our cooperation is based on partnership, reliability and mutual understanding."

Born in 1965, Dr Peter Stadelmann is Chief Executive Officer (CEO) of RATIONAL AG. Following his degree in economics, Dr Stadelmann completed his post doctorate in business management. He then joined the Malik Management Centre in St. Gallen, Switzerland where he held various managerial positions over his 20 years at the organisation. Between 2006 and 2012, he held the position of CEO over the entire Malik corporate group. Dr Peter Stadelmann has been a member of the Rational Executive Board since 2012. He was appointed to the position of CEO in January 2014.



Mark Reynolds

Executive Chef, Levy UK and National Chairman, Craft Guild of Chefs

Mark's passion for hospitality began early, working in his father's pub where he first discovered his love for the industry. His professional journey started with Hilton, where he gained invaluable experience at renowned venues such as the Park Lane Hotel and The Langham, and played a pivotal role in launching six Hilton national properties over just four years.

Over the course of his 35-year career, Mark has managed some of the world's most iconic sporting venues, including the National Stadium Wembley, Emirates Stadium, and Tottenham Hotspur's state-of-the-art stadium. In his current

regional role, he oversees an impressive portfolio that includes The O2, The Oval, Chelsea, Brentford, Tottenham Hotspur, and the prestigious Goodwood Estate.

Mark continues to drive innovation within the culinary and hospitality sectors, championing new methods, technologies, and creative approaches to food and service.

As the National Chairman of the Craft Guild of Chefs, Mark leads one of the most respected chef organisations worldwide. In this role, he is deeply committed to nurturing the next generation of chefs, through competitions, school talks, and close collaboration with training colleges to support education and accreditation.

SPEAKERS



John Cunningham CFSP

Chief Executive, Foodservice Equipment Association

John joined the FEA in April 2023. He brings experience from a variety of senior leadership roles at some of the largest international trade and professional bodies from the world of finance and HR, including AAT, CIPD, ACCA, and the REC. John is a well-versed leader in the hospitality sector; he was Director of Professional Development at the Institute of Hospitality where he worked closely with colleges, universities, training providers and regulators from across the British hospitality sector to develop skills and pathways into hospitality. John has championed innovation in the sector and managed an accreditation programme

to recognise the best and most innovative training practice in the UK, Europe and beyond.

John studied Aeronautical Engineering at Hatfield. He has judged a variety of important industry awards including the Hospitality Apprentice of the Year, the Cateys and the People Management Awards. In his roles he has led international business tours across Europe, the Americas, Africa, the Middle East region, and Asia.



Greg Archer CFSP

Greg's journey in the commercial catering industry began back in 1992, straight from school working in the family business as a Commercial Catering Engineer. Those early years gave him a solid foundation in hands-on service, customer care, and the importance of doing things the right way.

He went on to broaden his experience with Lockhart Design Service, followed by Pakenham Walsh Consultants (PWC), before returning to Lockhart to further develop his skills in design and project work. In 2005, Greg decided to return to his roots, rejoining the family business and, a few years later in 2009, founding Contiquip. From the start, the focus has been on commercial catering service

and planned preventative maintenance (PPMs) - and more recently, installations, offering the industry full turnkey package.



Tim Davies

CEO, Projekt Rising

Since founding Projekt Rising in 2017, Tim Davies has led the company to the forefront of the artificial intelligence revolution, offering cutting-edge AI software solutions and consultancy services. With a focus on more than just technology development, Tim and his team craft solutions that drive growth, boost efficiency, and create opportunities for innovation.

Projekt Rising specialises in empowering sole traders, dynamic SMEs, and creative agencies across the UK. Tim's expertise in AI has earned him widespread recognition, with frequent invitations to speak at national and regional events.

He has also appeared on BBC World News to discuss the integration of AI in various sectors, providing valuable insights that help businesses adapt to the digital age.

Tim also hosts the *Skynet Chronicles - Business in the AI Age* podcast, a series designed to help small businesses and sole traders understand how they can navigate and thrive in the world of AI. The podcast features discussions with leaders and innovators, offering practical advice on how AI can unlock new opportunities for growth.

Under Tim's leadership, Projekt Rising remains committed to helping SME businesses harness the transformative power of AI. Their tailored solutions are designed to address both current business needs and anticipate future challenges, ensuring that clients stay ahead of the curve in a competitive landscape.



Chang Ge

Senior Fellow, University of Lincoln & Director, CG Vision Consultancy

Chang Ge is an influential thought leader in digital transformation, AI governance, and strategic innovation. She serves as AI Consultancy Lead - a role shaped by her programme leadership of the Help to Grow: Management programme and her strategic involvement with GAIN (Group for AI Navigation) and digital leadership at the University of Lincoln. Her cross-sector expertise spans SMEs, education, and industry, offering a unique interdisciplinary lens on AI's role in business, policy and building future workforce.

SPEAKERS

With a growing focus on regulated and operationally complex sectors such as foodservice equipment, Chang is actively exploring how upcoming legislation - including the UK AI Regulation Roadmap, the EU AI Act, and global ethical frameworks - will impact innovation, compliance, and digital transformation.

Renowned for her innovative and creative approach to AI education, Chang designs hands-on, practical learning experiences that translate complexity into action. She led the highest-attended AI session at the National Help to Grow Alumni Conference 2025, inspiring business leaders to adopt AI with confidence, responsibility, and strategic clarity. Following developments in marketing technology and AI, her workshops, designed for SMEs, educators and enterprise leaders, range from digital marketing innovation to generative AI applications that enhance productivity and operational efficiency.

Through a blend of strategic foresight, cultural intelligence, and experiential learning, Chang empowers organisations to integrate AI ethically and effectively. This July, she will attend the AI for Good Global Summit, contributing to the international dialogue on responsible AI while bringing back valuable insights to inform UK industries.

Her approach is collaborative, imaginative, and grounded in real-world impact, positioning her as a vital voice as industries prepare for a future shaped by intelligent systems, automation, and ethical innovation.



Emanuela Delgado

GVP of Growth and Innovation - Parts Town Unlimited

Emanuela Delgado is the Group Vice President of The Revolution at Parts Town Unlimited (AKA GVP of Growth and Innovation). She leads the Red Lightning Division, a powerhouse team dedicated to accelerating innovation and delivering breakthrough technology across the organisation and its partners. Under her leadership, the team recently launched PartPredictor - a groundbreaking, first-of-its-kind tool for the commercial foodservice industry that allows technicians to input an equipment issue, brand, and model to quickly identify the exact OEM parts needed, speeding up repairs and minimizing equipment downtime.

Emanuela has been an integral part of Parts Town since 2005, serving in various leadership roles across marketing and business operations. With over 20 years of experience driving transformative growth, she continues to be a key force behind the company's vision and ongoing expansion.



Eddie "The Eagle" Edwards

Michael Edwards, better known as Eddie 'the Eagle' Edwards, was the first competitor to represent Great Britain in Olympic ski jumping. Despite not winning in his sport, Eddie's heroic failures won the hearts and minds of the public. With a love of skiing and stunts from a young age, Eddie started out in downhill skiing but switched to ski jumping when he realised that this sport had no other UK competitors. Holding the record for stunt jumping but with only a small jump under his belt, two years before the Olympics he began training. After representing Great Britain at the 1987 World Championships, and ranking 55th, Eddie qualified as the sole British applicant for the 1988 Winter Olympics. He was

working in difficult circumstances however - he had no financial support for training and had to wear his glasses at all times, which fogged up to such an extent that he couldn't see while he was jumping. Eddie came in last in both the 70m and 90m events, but he succeeded in winning hearts around the world. He became a popular celebrity, appearing on talk shows around the world and gaining the affectionate nickname 'Mr Magoo' from the press.

An entertaining speaker, Eddie shares his journey with characteristic charm and humour. He talks of his willingness to take risks, the importance of pushing yourself outside of your comfort zone and allowing yourself to fail but also to get back up and try again. He reminds audiences that success isn't always in the winning but in the trying. In the midst of his public glory, he released a book and several songs (including in Finnish). Since then, he has done a synchronised dive with Tom Daley on ITV's Splash, taught celebrities to ski jump on The Jump and danced as Rubber Chicken on The Masked Dancer. His story was made into a biographical film 'Eddie the Eagle' in which he was portrayed by Taron Egerton. He remains one of the best loved athletes today.

DELEGATE LIST

Name	Surname	Job Title	Company Name
Tansin	Blankley	Senior Interior Design Consultant	ABDA Design
Claire	Smith	Managing Director	ABDA Design
Karl	Hodgson	Managing Director	Adande Refridgeration
Richard	Buller	Group Technical Director	Airedale Group
Jason	Hawkins	Head of Engineer Techincal Development	Airedale Group
Josh	Tordoff CFSP	Head of Group Supply Chain	Airedale Group
Ivan	Zanze	Core Engineering Programme	Airedale Group
James	Olbort	UK Commercial Leader	Alto Shaam
Toby	Magness CFSP	UK Sales Director	Ambach Ali Group
Jan	Allen	Sales	Axon
Alex	Allen	Sales	Axon
Joe	Gunstone	National Sales Manager	BGL Rieber
Glenn	Danks	UK Branch Manager	Blue Seal Ltd
Colin	Bence	National Account Manager	Bluestem Group
Brian	Honeyford	Procurement Manager	Brakes Catering Equipment
Alan	McKenna CFSP	Capital Equipment Specialist	Brakes Catering Equipment
Christopher	Fay CFSP	Business Account Manager	Brita Water Filter Systems Ltd
Jeremy	Crown CFSP	Sales	Cambro
Andrew	Seymour	Editorial Director	Catering Insight
Josh	Walton CFSP	Editor	Catering Insight
Shaun	Sterland	Owner	Catering Support Solutions
Stuart	Russell	Sales Director	CED Fabrications Ltd
Paul	Neville	Chair	ceda
Lee	Donkin CFSP	Managing Director	Cedabond
Nigel	Quince	Commercial Director	Cedabond
James	Connolly	Business Development Manager	Celltherm Coldrooms Ltd
Nick	Burridge CFSP	National Sales Manager	Classeq Ltd
Andy	Salter	Managing Director	Classeq Ltd
Alison	Cullin-Woodcock CFSP	Director	Clifton Foodservice Consultants Ltd
Glenn	Campbell	Director	Cohesion Consulting
Eric	Maunoir	Managing Director	Contacto
Greg	Archer CFSP	Managing Director	Contiquip
Macauley	Knight	Operations Manager	Contiquip
Geoff	Snelgrove CFSP	Managing Director	Control Induction
Mark	Reynolds	Chairman	Craft Guild of Chefs
Darren	Sandon	Managing Director	Crystaltech
Benjamin	Mash	Corporate Omnichannel Sales	DNA Payments
Alex	Witts	Corporate Omnichannel Sales Manager	DNA Payments
Andrew	Taylor CFSP	Director	Eat PR

DELEGATE LIST

Name	Surname	Job Title	Company Name
Martin	Ubl	President	EFCEM
Ricardo	Rossato	Head of Sales	Electrolux Professional
Paul	Wright CFSP	Head of Marketing	Electrolux Professional
Ben	Sherriff	Sales Director	ENSE
Stuart	Dale	Director	Equipro Ltd
Trevor	Burke	Managing Director	Exclusive Ranges
Natalie	Courbet CFSP	Commercial Manager	Exclusive Ranges
Ian	Parsons CFSP	Account Manager	Fagor Professional UK
Paul	Bayer CFSP	National Sales Manager	Falcon Foodservice Equipment
Chris	Clark	Managing Director	Falcon Foodservice Equipment
Lawrence	Hughes CFSP	Sales & Marketing Director	Falcon Foodservice Equipment
Toby	Durrant	Operations Director	Fatstrippa Corp UK Ltd
Daniel	Owen	Managing Director	Fatstrippa Corp UK Ltd
Julian	Edwards CFSP	Executive Director	FCSI
Louise	Willis	Executive Director	FCSI
Mark	Hogan CFSP	Commercial Director	FEM
Michael	Inwood CFSP	Sales Director	FEM
Dan	Vallance	Director of Digital and Technology	Flexeserve
Stuart	Charlton	Director	Foodservice Consultant Magazine
Michael	Jones	Editor	Foodservice Consultant Magazine
Stephen	Hewitt CFSP	Director	Foodservice Design Solutions
Sarah-Jane	Campbell	Administration Executive	Foodservice Equipment Association
John	Cunningham CFSP	Chief Executive	Foodservice Equipment Association
Rob	Gibson CFSP	Business Development Consultant	Foodservice Equipment Association
John	Gilbert		Foodservice Equipment Association
Adam	Lawrence CFSP	Marketing Manager	Foodservice Equipment Association
Jocelyn	Shawyer CFSP	Events & Membership Manager	Foodservice Equipment Association
Luke	Slater CFSP	Technical & Policy Diretor	Foodservice Equipment Association
Alex	Waring CFSP	Director	Foxton Budd
Brett	Parker		Gail's Bakery
Michelle	Pollard-Smith		Gail's Bakery
Stephen	Hobbs CFSP	Director	Grande Cuisine Ltd
Malcolm	Morris CFSP	Sales Manager	Grande Cuisine Ltd
Suzi	Forster	Sales Executive Manager	Harrison Carr
Matt	Greep CFSP	Commercial Director	HCE Catering
Scott	Duncan CFSP	Managing Director	Hobart UK
Mark	Kerr	Regional Business Manager	Hobart UK
Cara	Williams	Sales Director	Hobart UK

DELEGATE LIST

Name	Surname	Job Title	Company Name
Simon	Frost CFSP	Director UK & I	Hoshizaki UK
Dr Samantha	Mudie	Director	Hospitality Energy Saving & Sustainability Ltd
Jeff	Downton	Commercial Manager	HRC
Jo	Farish	Event Manager	HRC
Andrew	Pantelli CFSP	Project Director	HRC
Nick	Powell	Project Director	HRC
Ed	Bircham	Director	Humble Arnold Associates
Marc	Sumner	Sales & Marketing Director	Hupfer
Ben	Dale	Director	Jestic
Michael	Eyre CFSP	Director	Jestic
Owen	Harrington	Culinary Development & Training Associate	Jestic
Steve	Morris	Director	Jestic
Nikki	Williams CFSP	Sales Director	KFE Ltd
Simon	Callus CFSP	Director	Kitchen Flow Solutions Ltd
Claire	Moss	Director	Kre-ate Ltd
Paul	Horan	Director	Latitude Leasing Ltd
Ginnie	Basra	Managing Director	Lincat Ltd
Lindsey	Nash	Head of Sales	Lincat Ltd
Radford	Chancellor		Macintosh FSS
Midge	Mistry	Group Sales Director	Maidaid Halcyon
Jag	Thandi	Chief Commercial Officer	Maidaid Halcyon
Simon	Wale CFSP	Head of Business Development	Maidaid Halcyon
Karen	Robinson	UK Sales Director	Marco Beverage Systems
Kelly	Barrell CFSP	Business Development Manager	Marren Microwave Ltd
Penny	Jobanputra	Financial Director	Marren Microwave Ltd
Kane	Needs	Technical Director	Marren Microwave Ltd
Malcolm	Skinner CFSP	Managing Director	Marren Microwave Ltd
Nick	Falco CFSP	Product and Technical Director	Mechline Developments
John	Newell	Commercial Director	Mechline Developments
Ian	White	Business Development Director	Mechline Developments
Paul	Anderson	Managing Director	Meiko UK Ltd
David	Bentley CFSP	Specification Manager	Meiko UK Ltd
Steve	Cook CFSP	Commercial Director	Meiko UK Ltd
Tim	Harris	Head of National Accounts	Meiko UK Ltd
Phil	Walley	Sales Director	Meiko UK Ltd
Matthew	Merritt-Harrison	Managing Partner	Merritt-Harrison Catering Consultancy
Neil	Richards	Managing Director	Metcalfe Catering Equipment Ltd
Craig	Beech	Head of New Business	Middleby
Chris	Clark	President	Middleby

DELEGATE LIST

Name	Surname	Job Title	Company Name
Christian	Jones CFSP	European Group President	Middleby
Nic	Banner		Military vs Cancer
Wayne	Bennett CFSP	Vice President	MKN
Priya	Andreas	General Manager	Oxford Hardware Ltd
Oliver	Bennett CFSP	Area Sales Manager	Oxford Hardware Ltd
George	Bousfield CFSP	Director	Oxford Hardware Ltd
Joe	Gordon	Digital Operations Co-Ordinator	Oxford Hardware Ltd
Ray	Hobrow	Area Sales Manager	Oxford Hardware Ltd
Michael	Barrett	Managing Director	Partstown
Simon	Dace CFSP	Head of Manufacturer Partnerships	Partstown
Julian	Fisher CFSP	Head of Marketing	Partstown
Jan	Greenhill	Head of Sales	Partstown
Simon	Lawrence CFSP	Senior Manufacturer Partnerships Manager	Partstown
Neil	Vincent CFSP	Head of Commercial	Partstown
Jason	Wardle	REPA Director OEM Partnerships	Partstown
Emanuela	Delgado	GVP of Growth and Innovation	Partstown USA
Jessica	Wenson Harris		Partstown USA
Andy	Threlfall CFSP	Technical Director	Pentland Wholesale
Nick	Williams	Managing Director	Precision Refrigeration
Andy	Piggin CFSP	Managing Director	Pro Foodservice Reps Ltd
Tim	Davies	CEO	Projekt Rising
Tim	Morgan CFSP		Publicity Works
Callum	Morgan		Publicity Works
Emma	Brooks	Managing Director	Quintex Systems Ltd
Chris	Stevens	Commercial Manager	Quintex Systems Ltd
Dr Peter	Stadelmann	Chairman of the Executive Board	Rational AG
Will	Crighton CFSP	Rational Product Manager	Rational UK
Graham	Kille	Product Management	Rational UK
Brendon	Land	Managing Director	Rational UK
Kevin	Gregory	Director	Rawlingson Lane
Craig	Barnett	Sales Director	Retigo UK
Sara	Hutchinson	Managing Director	RISA (UK) Ltd
Richard	Fordham CFSP	Director	Sicotronic UK Ltd
Paula	Sherlock	Managing Director	Signature FSE Ltd
Simon	Lilley CFSP	Business Development Manager	Specifi Global
Bob	Wolters		Specifi Global
Andrew	Edwards	Director	Synergy Grill
Steve	Kirkby	Sales Director - Europe & Middle East	TableCraft

16 April
2026

THE CATERER
SUPPLIER
AWARDS
2026

One Moorgate Place
London

The Caterer Supplier Awards celebrate the most creative and innovative food, drink, equipment and technology suppliers in the hospitality industry.



These awards will reward those who are setting new standards in supporting operators with innovative products, outstanding service and commercial creativity.

The categories, judged by an independent panel of industry experts, will recognise suppliers of food, drinks, equipment and technology to the industry, along with a series of special awards to acknowledge outstanding community engagement and commitment to sustainability.



RECOGNITION & REWARD

Gain recognition for your dedication and celebrate your achievements with your team at the awards ceremony in April



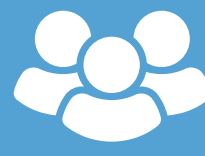
BOOST YOUR BRAND

Drive brand reputation and gain competitive edge amongst top businesses and operators in the industry



SHOWCASE EXCELLENCE

Share the excellent work, commitment and innovation from your business and team over the last 12 months



GAIN EXPOSURE

Our judging panel is made up of a diverse range of expert professionals from across the industry

DELEGATE LIST

Name	Surname	Job Title	Company Name
Clare	Nicholls	Products & Supplies Reporter	The Caterer
Matthew	Derry	Director	Trade Events
Paul	Arnold		Tricon
Scott	Jones	Senior Sales Director	True Refrigeration
Steve	Lovatt	Health & Safety & Quality Manager	True Refrigeration
Chang	Ge	Senior Fellow	University of Lincoln
Lily	Christian	Service Experience Team	Unox
Leroy	Fearon	Service Manager, Northern Europe	Unox
Matt	Heavens CFSP	Sales Manager, Dealers	Unox
Rag	Hulait CFSP	Managing Director	Unox
Philip	Sanderson CFSP	Sales Director	Valentine & Cuisinequip
Steven	McGarvie CFSP	Sales and Marketing Director	Victor Manufacturing
Faye	Powell	Customer Care Director	Victor Manufacturing
Jayne	Ball	Business Development Manager	Watercare
Yvonne	Parrish	Business Development Manager	Watercare
Talia	Piscitelli	Digital Marketing Executive	Watercare
Steve	Slark	Director	Watercare
Joshua	Bruce CFSP	Senior National Account Manager	Welbilt
Jonathan	Butler	Sales Director	Welbilt
Alistair	Farquhar CFSP	Director National Key Accounts UK & Ireland	Welbilt
Bill	Perry CFSP	Head of Regional Sales	Welbilt
David	Glover	Country Manager	Wexiodisk
Garry	Allitt CFSP	National Sales Manager	Williams Refrigeration
Malcolm	Harling CFSP	Sales & Marketing Director	Williams Refrigeration
Stephen	Kinhead	Managing Director	Winterhalter
Kristian	Mort	Business Development Manager	Winterhalter
Glenn	Roberts CFSP	National Head of Sales	Winterhalter
Gayle	Kelly		Zip Water UK/Instanta
Lauren	McCall	National Sales Manager	Zip Water UK/Instanta
Declan	Curry		
Eddie	Edwards		
Keith	Warren CFSP		

ENTER NOW:
www.thecaterersupplierawards.co.uk

Nominations close at 5pm on Wednesday 3 December 2025

#FEAconference



PRINCIPLES OF FOODSERVICE is a nine module short foundation course for the foodservice industry. The course provides delegates with a grounded knowledge of the foodservice industry including kitchen operations and functions, and supply chain understanding. Hosted online and delivered by a CFSP accredited professional, the course is delivered within three hours.

The course covers six key areas of foodservice:

- > Distribution channels
- > Effective food storage
- > Food hygiene
- > Food preparation
- > Key commercial kitchen equipment
- > Kitchen and restaurant layout and design

I am totally new to the industry, so this covered the basics of everything for me. It certainly made me look at the bigger picture not just the small part that we as a company play in the industry," says Jo Graham, Customer Service Manager at Grande Cuisine.

Visit our website for more information
<https://fea.org.uk/learning-and-development/principles-of-foodservice/>

For information on the next course and how to sign-up members of your team, please contact **Jocelyn Shawyer**.
jocelyn.shawyer@fea.org.uk | 0207 793 3030



FEA GUIDE EXHIBITOR SPONSOR LISTING



CG Vision Consultancy
Chang Ge, Founder and Director
Tel: 07702792585
Email: chang@cgvisionconsultancy.co.uk
Web: cgvisionconsultancy.co.uk

At CG Vision Consultancy, innovation starts with people. We help organisations transform digital ambition into purposeful, human-centred impact. Specialising in AI education, ethical innovation, and strategic digital transformation, we bridge UK expertise with global insights to empower leaders to build confidence, culture, and sustainable growth in a connected world.



DNA Payments
Benjamin Mash, Corporate Omnichannel Sales
Tel: 0208 102 8044
Email: support@dnapaymentsgroup.com
Web: dnapayments.com

DNA Payments brings "Simple Unified Payments" to businesses that care deeply about their customers' experience. Its enhanced modern end-to-end payments platform utilises an in-house gateway, a proprietary acquiring platform, and a network of integrations to deliver simple and reliable acceptance. Founded in 2018, DNA Payments is one of the largest independent, fully vertically integrated omnichannel payments companies in the UK, with offices in London, Hull, and Nottingham.



FCSI (UK & Ireland)
Tel: 07425 167627
Web: fcsi.org.uk

The Foodservice Consultants Society International represents the world's leading independent foodservice kitchen design and catering management consultants.

FCSI has 2,000 members in 38 countries. FCSI Worldwide headquarters are located in Louisville, Kentucky, USA, but FCSI also has a European Division office located in The Netherlands and local units in the UK, France, Germany, Italy, Sweden, Switzerland, the Netherlands, the Nordics, Asia Pacific, and Canada.

FCSI (UK) has professional member companies located throughout the UK offering independent, professional advice to help you make the right choices for your business.

We are a not-for-profit organisation that sets the highest standards of professionalism and ethics within foodservice consultancy.

Membership involves ongoing educational programmes that focus on state-of-the-art technical, legislative and hygiene developments in the foodservice industry. There is also a professional competency examination. It is quite often the case that it is the FCSI advising government.



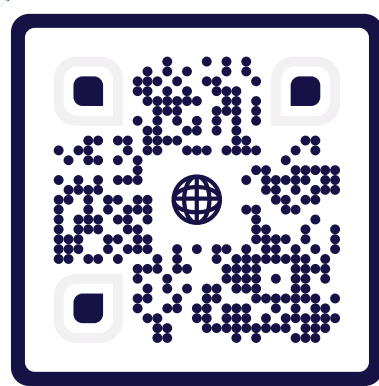
Hotel, Restaurant & Catering

30 March - 01 April 2026 Excel London

HRC, part of Food, Drink & Hospitality Week

Jeff Downton, Commercial Manager
Tel: 0207 886 3086
Email: jeff.downton@montgomerygroup.com
Web: hrc.co.uk

HRC is where the professional kitchen equipment industry powers progress. Showcase your products to thousands of buyers, caterers, and operators ready to invest in the future of their kitchens. Join us to boost your visibility, build meaningful connections, and be part of shaping the future of hospitality.



A Global Digital Platform

Transforming Foodservice Design, Specification, & Quoting



Specifi brings manufacturers, dealers, and designers together in one connected ecosystem. From precise Revit and AutoCAD designs to synchronized quotes and M&E drawings, Specifi helps teams streamline workflows, accelerate projects, and elevate foodservice design collaboration.



specifiglobal.com

FEA GUIDE EXHIBITOR SPONSOR LISTING



Parts Town UK

Julian Fisher, Marketing Manager
Tel: 01543 577778
Email: julian.fisher@partstown.co.uk
Web: partstown.co.uk

Parts Town is the UK's leading distributor of OEM spare parts, accessories, and consumables, specialising in the catering, refrigeration, coffee, laundry, and vending sectors. Working with the market's leading brands enables us to deliver high in-stock availability, making us the fastest and easiest way to purchase genuine OEM spare parts.



Projekt Rising

Megan Taylor, Sales and Account Manager
Tel: 01733 964993
Email: megan@projektrising.com
Web: projektrising.ai

Projekt Rising is an AI Consultancy and custom solution developer that creates unfair advantage in every corner of your business. We are proud to have delivered 8 Years of trusted, committed expert AI Partnership. Our CEO Tim Davies was named most innovative AI Solutions Development CEO in 2024.



Specifi Global

Simon Lilley, Business Development Manager
Tel: 07818 568889
Email: s.lilley@specifiglobal.com
Web: specifiglobal.com

Specifi is the global digital platform transforming foodservice design, specification, and quoting. Connecting manufacturers, dealers, and designers, Specifi empowers teams to create accurate Revit and AutoCAD designs, M&E drawings, and synchronised quotes. With innovative tools like Specifi Design, Quote, and Sketch, it streamlines projects, reduces delivery time, and drives industry connectivity.



The Caterer

Cheryl Townsend, Sales Manager
Tel: 07780 478673
Email: Cheryl.townsend@thecaterer.com
Web: thecaterer.com

The Caterer is the leading multimedia brand for the UK hospitality industry. Since 1878, it's been helping operators build better businesses and better careers with trusted digital content and industry-leading events, as well as providing suppliers with a platform to showcase their most innovative products and services.



ITP Media (UK)

Tel: 0203 176 4234
Web: cateringinsight.com
foodserviceequipmentjournal.com

ITP Media (UK) is the leading publisher of breaking news and business intelligence for the UK catering equipment sector via its flagship industry titles Catering Insight and Foodservice Equipment Journal. Their portfolios include daily email news alerts, printed media and events.



Business Services



BUSINESS SERVICES FOR MEMBERS



Campden BRI
The largest independent membership based food and drink research centre.
Web: campdenbri.co.uk



ENSE
The premier buying consortium of catering equipment and supplies in the UK.
Web: enseuk.co.uk



Cedabond
UK's leading catering equipment purchasing consortium.
Web: cedabond.co.uk



First Choice Training
First Choice Group Training, formerly Combico UK, is the specialist training arm of the First Choice Group and provides technical training courses and assessments for engineers and technicians working within the commercial foodservice industry.
Web: partstown.co.uk/training



Citation Professional Solutions
We help business to succeed with HR and Health & Safety support and expertise.
Web: citation.co.uk



Foxton Budd (Recruitment) Ltd
Premium bespoke recruitment services to the Foodservice Equipment and Supplies sectors.
Web: foxtonbudd.com



Eat PR & Marketing
When it comes to PR, it pays to work with a professional – especially in a specialist industry such as foodservice. At Eat PR & Marketing, we're proud of our offering – it's something that is built on passion, experience and transparency.
Web: eatpr.co.uk



Hospitality Action
Offering vital assistance to those in crisis.
Web: hospitalityaction.org.uk



Eco Clarity Ltd
Sustainable solutions for fats, oils & grease waste disposal. Delivering cost savings and certified green credentials to your business by recycling wastewater.
Web: eco-clarity.com



Institute of Hospitality
The professional body for aspiring individuals working in the industry.
Web: instituteofhospitality.org



Keith Elkington Transport
Specialised transportation for the catering equipment industry.
Web: keithelkingtontransport.co.uk

BUSINESS SERVICES FOR MEMBERS



Kiwa

Specialist in testing, inspection and certification of catering equipment.
Web: kiwa.co.uk



Latitude Leasing Ltd

Latitude Leasing are a boutique finance brokerage, providing tailored solutions to suit your funding requirements.
Web: latitudeleasing.co.uk



Montgomery Group

Leading organiser of dedicated foodservice, hospitality and catering exhibitions.
Web: montgomerygroup.com



MYA Consulting

MYA Consulting are independent trusted food and beverage consultants delivering expert design, operational strategy, and planning across UK and International F&B sectors. With over three decades of experience reimagining food and beverage strategies, guiding operator performance and designing culinary and dining spaces that are cutting edge, celebrated and sustainable, we redefine what's possible in hospitality, catering, and service design. We don't just meet briefs – we transform spaces, shape experiences, and deliver exceptional results.
Web: mya-consulting.co.uk



Neil Wilson Consultants

We deliver impartial mechanical, electrical, compliance, fire safety, and asset management solutions – with no supplier bias, no upselling, and no hidden agendas. Just clear, expert guidance that puts your needs first.
Web: neilwilsongroup.com



Ramco

Our hassle-free, fully managed asset disposal services help you to reduce costs, minimise waste and earn a quick cash injection from the sale of your surplus assets.
Web: ramcofoodsolutions.co.uk



SHW Design

Foodservice Consultant SHW Design are a renowned practice with a global reputation. Established in 2002, our company boasts extensive experience in creating innovative kitchen and bar designs for a wide range of hospitality industries. Our creativity, unique insight and position as a leader in food and beverage design across multiple sectors enable our clients to provide stunning foodservice experiences. We thrive on projects which offer complex and often overlapping challenges, be that in luxury hotels, boutique restaurants or the corporate workplace.
Web: shw-design.com



Specifi Global

Global leader in the creation of catering equipment data.
Web: specificglobal.com



Springboard

Supporting people into employment within the UK hospitality, leisure and tourism sector.
Web: springboard.uk.net



Hotel, Restaurant & Catering

30 March - 01 April 2026 Excel London



Food Drink & Hospitality Week

FRESHLY INSTALLED. BOLDLY REIMAGINED.

You asked and we listened. HRC 2026 has been redesigned to deliver what matters most to the foodservice equipment industry. Engaging ways to enhance visibility, more networking opportunities, and new ways to create connections with operators, distributors, and kitchen design specialists.

Join us at Excel London from 30 March - 01 April 2026 as we shape the future of hospitality together.

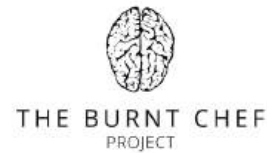


See what's on the menu



#HRC26
www.hrc.co.uk

BUSINESS SERVICES FOR MEMBERS



The Burnt Chef Project

We provide education, support, and resources, to tackle mental health stigma and work to ensure the hospitality and leisure industry is healthier and more sustainable by focussing on people's wellbeing first.
Web: theburntchefproject.com



The Caterer

Helps operators build better businesses and better careers.
Web: thecaterer.com



The Cronin Insurance Consultancy

Commercial insurance professionals for corporate and private clients.
Web: cronininsurance.co.uk



Tricon Foodservice Consultants

We are an international foodservice consultancy with experience operating throughout Europe, Middle East and Asia. We are an ideas company who deliver innovative, intelligent and well executed designs. By maintaining focus on food & beverage we deliver a wide range of technical, analytical and creative skills on projects.
Web: tricon.co.uk



The Publicity Works

We help you find your audience. A leading PR company for the foodservice equipment industry since 1990.
Web: publicityworks.biz



The Staff Canteen

The Staff Canteen is the UK's leading networking website for chefs with the latest chef jobs, recipe ideas, supplier information and chef's resources.
Web: thestaffcanteen.com



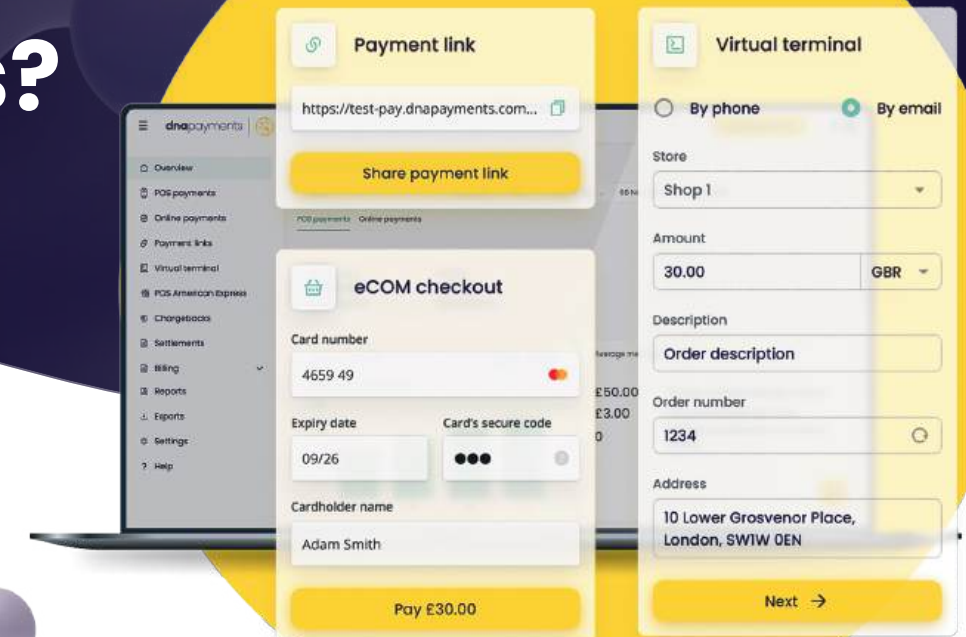
UL Solutions

UL Solutions deliver testing, inspection and certification services, together with software products and advisory offerings that support customers' product innovation and business growth.
Web: ul.com/solutions

dnapayments



Over chasing overdue invoices?



With Reusable Payment Links, eCommerce integrations and a full range of card terminals, getting paid has never been easier than with DNA Payments

See how we're helping businesses get paid faster:



Scan me to learn more