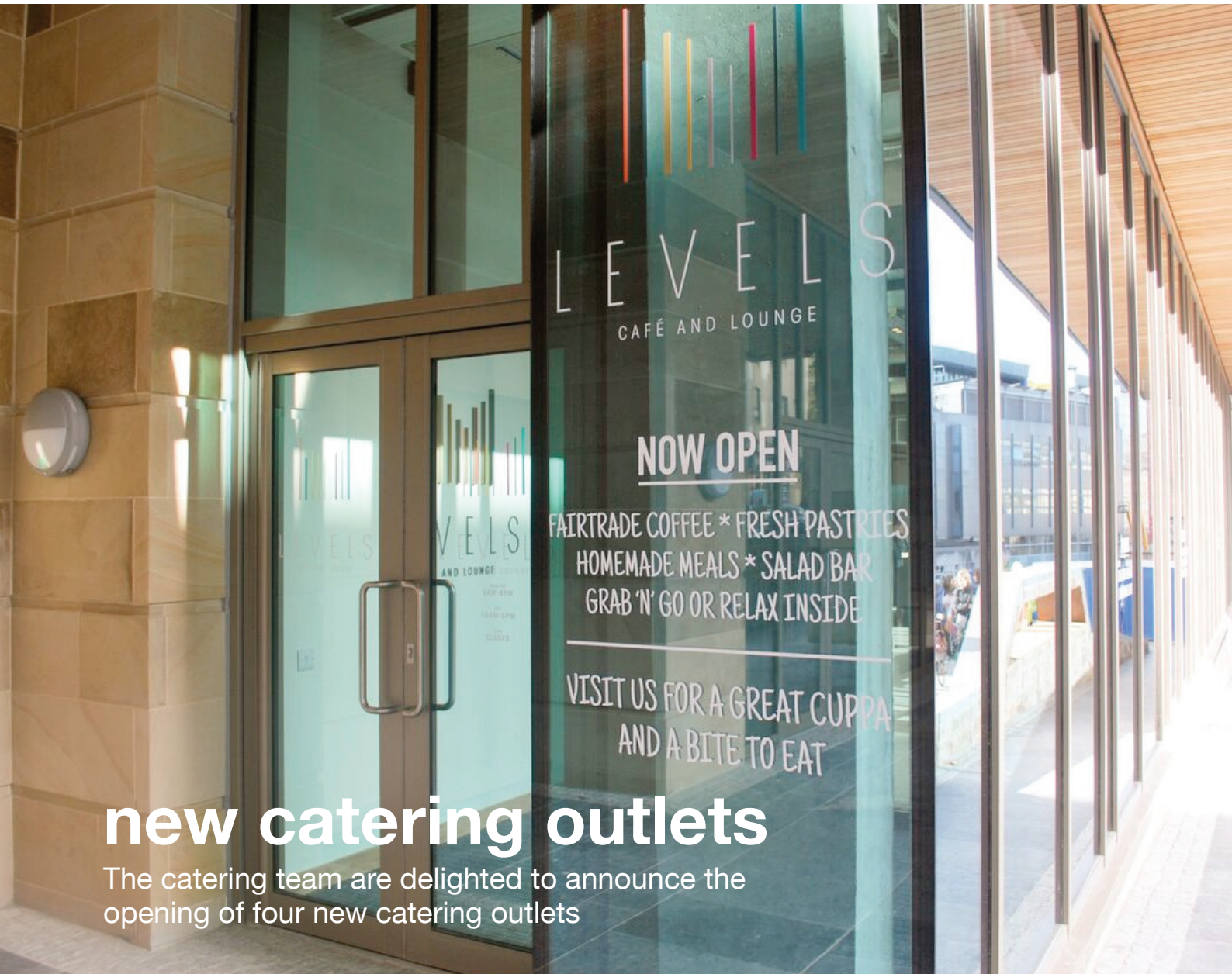




# Catering news

Accommodation, Catering and Events

ISSUE 14 Autumn Edition 2015



## new catering outlets

The catering team are delighted to announce the opening of four new catering outlets

**plus....** UpayChilli news | Seasonal recipe | My ideal meal

# welcome

Welcome to the autumn's issue of Catering News. The past five months for the University's catering team have been one of the most exciting and busiest on record for many years. The first weekend of August marked the launch of our new cashless catering system, UpayChill which allows students and staff to pay for food and beverages with their card and phone via an app. The new system also provides staff and students exclusive range of loyalty and promotional offers with many planned for the coming year. See inside for more information on UpayChilli and the benefits.

15 of our catering cafés were fully rebranded in the summer in order to communicate that these units are University-managed and have a more consistent feel throughout all the catering facilities. Look out for the new staff aprons! We also adapted a new social media strategy to enhance our offering and keep people up to date with what is going on in each café – so why not get to “UOE Cafés” on Facebook or Twitter and to find out more about future developments, offers and new menu items and packaging.

If the introduction of a whole new cashless system and rebranding was not enough, we also introduced four new cafes over a six week period, Brücks Café, XY Café, Ground and Levels Café and Lounge. Inside you can see what each of the new cafés look like and what they have on offer.

We hope to see you in one of our outlets over the coming months, and remember if you still have not bought your KeepCup - £7.00 (New glass KeepCups £10) from one of our units - you will be paying an extra 20p for every hot drink, so make the switch and start saving.

THE WORLD'S FIRST  
BARISTA STANDARD  
REUSABLE CUP

£10

GET A FREE HOT DRINK  
WHEN YOU BUY A KEEPCUP  
AND RECEIVE 20P OFF ALL FAIRTRADE HOT  
BEVERAGES FOR THE LIFE OF THE CUP

REUSABLE  
NOT DISPOSABLE  
COFFEE CUP



Cafés



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Cafés



**T**his summer we introduced our new cashless catering system, UpayChilli, which allows staff and students to pay for a range of catering in University-managed outlets with their University card or mobile phone. Similar to online banking, staff and students can manage their account from anywhere, anytime for maximum convenience. This exclusive service also has a wide range of offers and promotions available, which means quality food for less money!



## Reasons to use UpayChilli:

- Various discounts on promotions, meal deals as well as a fantastic loyalty scheme exclusive to UpayChilli users where you can collect points for a range of food and drinks. Such deals are not available to those paying by either cash or direct with debit or credit cards.
- It is a good way to plan your budget - you can only spend what is in your account and you can either top up your account as you go, set up auto-top ups or confirm the level of top up you would wish to automate.
- Safer than cash. Only you know how much money is held on the card and if reported lost or stolen, you can either go to one of the replacement card helpdesks and they will block the card for you or you can log into your account and block it yourself.
- You can load money on the go using your mobile phone, or tablet or at any desktop, and so do not need to carry cash and loose change or hunt for the nearest cash machine.
- A convenient way to pay for meals at all UoE in-house catering outlets (excludes EUSA).
- Reduced queuing times as speed of service is improved - simply tap and go.
- Live account balance.
- Detailed statements.



## Paul McLaughlin – our new Development Chef

What is background and what is your role within the business?

I worked for the past three years at The Hotel Collection – Stirling Highland. Previous to that I have worked in various hotels and restaurants and have also run my own business. My role as Development Chef is to provide a consistent, innovative range of ‘Grab & Go’ food items for the retail units.

What is your vision for the role of Development Chef?

Initially I would like to refresh the range of food items as quickly as I can, then over the next two months I would like to have a 12-month calendar of recipes and food items in place ready to roll out to the retail units.

What do you is the biggest challenges and opportunities within the catering team?

To identify products that are “on trend” and to incorporate these into our business as quickly as possible.

What is your favourite style of food?

Spanish

What do you do when you are not working?

I like to spend time relaxing with my family, eating out and watching football.

Top 3 highlights of your life so far?

1. Marrying my wife Alison
2. The birth of my daughter Kerry
3. Watching Celtic in the UEFA Cup Final in Seville in 2003

# Catering Outlets

The catering team are delighted to announce the opening of four new catering outlets, Brücks Café, ground, Levels Café and Lounge and XY Café. Currently we manage 13 catering outlets throughout the University and the addition of these new outlets brings the total to 17. The new outlets have really expanded the University's social areas, giving staff and students more freedom to choose their meeting areas while expanding the choice of eating options. We hope that everyone utilises all the cafes and ensure that they register with UpayChili to take advantage of exclusive discounts and promotions.



- **Brücks Café** replaced the Darwin Café at Kings Buildings and is located in the Mary Brück Building. This is in advance of a full redevelopment of the Darwin Library and an exciting new café will open in The Hive, scheduled for 2019.

- **Ground** opened in the Chrystal McMillan Building and is modelled on similar lines to The Eng Inn located in Hudson Beare Building, Kings Buildings. A modern makeover over the summer means staff and students can enjoy their food and beverages in the newly-dedicated student/staff learning, study and meeting space. This is the first café the University has opened in the north side of George Square.





- **Levels Café and Lounge** is an exciting 240 seat café, which opened on Holyrood Road. Its three distinctive Levels/Lounge areas provide a quirky, buzzing but comfortable setting in which to relax and enjoy a varied selection of food and drinks. There is a wide range of catering on offer, including the legendary 'nine-item breakfast', tasty hot and cold options as well as being fully licenced.



- **XY Café** opened in the Roger Land Building at Kings Buildings. Following a full refurbishment of the Roger Land Building in 2014/15, the modern and attractive café was opened to better provide the north end of the site where prior it had no catering offering. The location of the café (next to the main King's Buildings bus stop) means it is easily accessible for a lot of staff and students who would like a wide selection of food and drinks.



## Seasonal recipe

# Pea and Bacon Risotto



### Method

1. Liquidise the peas, rocket and mint in a blender until you have a smooth texture. Keep chilled.
2. Warm the olive oil and half the butter in a pan, add the onion and garlic and sauté until the onion is translucent – approximately 4-5 minutes.
3. Add the rice and cook for 2-3 minutes until the rice is well coated with the butter and the oil, and season with salt & pepper.
4. Add the wine, and stir until the rice has absorbed all of the liquid.
5. Start to add the stock to the rice a ladle at a time, always stirring to avoid the rice sticking to the pan.
6. Once all of the stock has been added, the rice should be creamy and wet. Total cooking time should be about 16 minutes.
7. Add half the parmesan, remaining butter, pea puree, mascarpone and lemon zest and mix well. At this stage the rice should be of a creamy consistency - if it feels too thick, add a little more stock.
8. Add the chives and correct the seasoning, the remaining parmesan can be sprinkled onto the individual portion of risotto.

### Ingredients (serves 4)

Frozen peas – 180g  
Unsalted butter – 34g  
Smoked bacon – 45g  
Arborio rice – 450g  
Finely diced onion – 120g  
Crushed garlic – 13g  
Chives – 50g  
Mint – 25g  
Rocket – 22g  
Zest of ½ lemon  
Mascarpone cheese – 25g  
Parmesan – 45g  
Vegetable stock – 225ml  
White wine – 125g  
Olive oil – 13ml  
Salt & pepper

## Fuel the Conversation

The catering team have set up Facebook and Twitter accounts in order to fuel the conversation among our staff and customers. With the introduction of UpayChilli, rebranding of outlets, additional new outlets, winning awards and loads more offers and promotions, it means we have a platform to communicate all the new and exciting things within the cafés on a daily basis, and what better way than social media. If you want to know more, follow UoE Cafés now on Twitter or like on Facebook to find out about what is going on in your favourite cafés,



Refuel at  
**Absorb**



Revive at  
**ECafé**



Relax at  
**Dolly's**



Relax at  
**DHT Café**



Refresh at  
**Brücks**

# Revive, relax, refresh and refuel


With the Colleges/Schools being able to choose the name of each of our cafés, it meant that we didn't have a unified brand throughout. We needed to find an identity that was consistent across all catering outlets to communicate to customers which of the outlets were owned and staffed by the University. Since we couldn't change the names of the cafes we decided to rebrand through food displays, packaging, website, social media platforms, menus and signage. We have kept the same style throughout the outlets and describing each outlet by one of the four words – revive, relax, refresh and refuel. Check out the new style cafes below and don't forget to pop in when you are next in the areas.



## John Bain - Sous Chef


1. Which location, country or place would you choose?  
Thailand
2. Who would you like to cook your meal?  
Anyone but me!
3. Who would you invite as your guest/s?  
Family and friends
4. What music would you listen to?  
Anything by Stevie Nicks solo or Fleetwood Mac
5. What would you eat?  
I would start with a big bowl of steaming fresh mussels with white wine, followed anything Japanese, such as a Seafood Ramen. Dessert would be homemade rice pudding and prunes
6. Choice of drinks?  
Whisky Sours
7. Any topic of conversation you would not allowed?  
Rock n Roll


# Our Cafés and Restaurants


 Refuel at  
**Absorb**  
Absorb  
Appleton Tower  
Elizabeth Routledge  
elizabeth.routledge@ed.ac.uk


 **Bar @ JMCC**  
John McIntyre Conference Centre,  
Pollock Halls  
Lynne Darling  
lynne.darling@ed.ac.uk

 Refresh at  
**Brücks**  
Brücks  
Mary Bruck Building, King's Buildings  
Margaret Purves  
margaret.purves@ed.ac.uk


 Relax at  
**DHT Café**  
DHT Café  
David Hulme Tower  
Elizabeth Routledge  
elizabeth.routledge@ed.ac.uk

 Relax at  
**Dolly's**  
Dolly's  
The Roslin Institute  
Fiona Campbell  
easterbush.catering@ed.ac.uk


 Revive at  
**ECafé**  
ECafé  
Edinburgh College of Art  
Brian Campbell  
ecafe@ed.ac.uk

 Relax at  
**ECCI**  
ECCI Café  
Old High School, Infirmary Street  
Elizabeth Routledge  
elizabeth.routledge@ed.ac.uk

 Relax at  
**Exchange**  
Exchange Café  
Business School  
Elizabeth Routledge  
elizabeth.routledge@ed.ac.uk

 Relax at  
**ground**  
ground  
Chrystal Macmillan Building,  
George Square  
Elizabeth Routledge  
elizabeth.routledge@ed.ac.uk

 Refuel at  
**KB Café**  
KB café  
King's Buildings Library  
Margaret Purves  
margaret.purves@ed.ac.uk


 **LEVELS**  
LEVELS  
CAFÉ AND LOUNGE  
Levels Café and Lounge  
Holyrood Road  
Tracey Gardner tracey.  
Gardner@ed.ac.uk

 Refuel at  
**Library Café**  
Library Café  
Main Library  
Marian Glenn  
library.cafe@ed.ac.uk


**NUCLEUS**  
Nucleus  
IGMM  
Margaret Purves  
margaret.purves@ed.ac.uk


 Relax at  
**The Drum**  
The Drum  
QMRI  
Brian Campbell  
ecafe@ed.ac.uk

 Refuel at  
**The Eng Inn**  
The Eng Inn  
Hudson Beare Building,  
King's Buildings  
Margaret Purves  
margaret.purves@ed.ac.uk

 Revive at  
**The View**  
The View  
Royal (Dick) School of Veterinary  
Fiona Campbell  
easterbush.catering@ed.ac.uk

 Revive at  
**Upstairs Café**  
Upstairs Café  
Michael Swann Building  
Fiona Richardson  
upcafe@ed.ac.uk

 **THE WEE RED BAR**  
Wee Red Bar  
Edinburgh College of Art  
Colvin Cruickshank  
weeredbar@hotmail.com

 Relax at  
**XY Café**  
XY Café  
King's Buildings  
Margaret Purves  
margaret.purves@ed.ac.uk