

FOODSERVICE CONSULTANT PORTFOLIO

MEDIA PACK 2027



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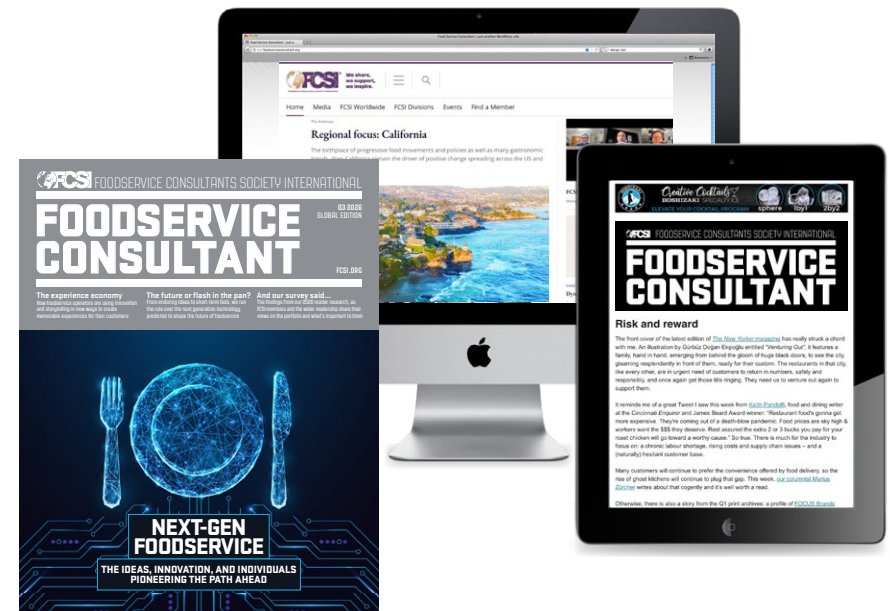
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FOODSERVICE CONSULTANT

is the quarterly print magazine, website and weekly e-newsletter for members of Foodservice Consultants Society International (FCSI). The portfolio provides insight, opinion and intelligence for professionals in the global foodservice industry.



WHY YOU NEED TO REACH OUT TO FCSI MEMBERS

**FOODSERVICE
CONSULTANT**

1955
year founded

1,500
number of members

60
countries

15
years of Foodservice
Consultant

Founded in 1955, Foodservice Consultants Society International (FCSI) is a global leader in foodservice and hospitality consulting. It provides guidance and support to its worldwide membership of over 1,500, working in over 60 countries.

FCSI aims to promote professionalism in the foodservice and hospitality industry by engaging with its members on a regular basis, offering advice and giving them access and insight into the latest news, views and developments shaping this fast-moving sector.

FCSI members are recognized as industry experts, providing specialized knowledge and guidance to their clients based on the latest trends, standards and innovation. They offer a wide range of consulting services to clients across the foodservice and hospitality sector, helping them to achieve lasting excellence in their endeavors.



Every edition of FCSI's *Foodservice Consultant* includes a number of regular features for which topics and interviewees are planned around the time of production, to ensure they are pertinent and timely. These include:

The Secret Chef: Our long-time regular columnist has remained anonymous since the start of their Kitchen Confidential column. They share fascinating insights and searing viewpoints from the kitchen frontline as they document the travails of running a restaurant today.

Chef interview: Interviews with the best and most exciting people in the gastronomy world. Previous interviewees include Thomas Keller, Rasmus Kofoed, Ana Ros and Mauro Colagreco.

The FCSI interview: Leading FCSI consultants from around the world tell us about their career highlights and trajectory.

Company spotlight: From the world of foodservice equipment manufacturing, we focus on a leading brand, considering their journey to success, key innovations and how they have thrived.

Operator profile: From Firehouse Subs to Uber Eats this is a feature that puts the spotlight on successful global foodservice operators. We hear from key decision-makers on the evolution of their company, main challenges and the secret to their success.

Project focus : Showcasing the great work of FCSI foodservice consultants globally. Each edition carries a section with a focus on the design and management of commercial kitchen projects, from all three regions: The Americas, Asia Pacific, and Europe, Africa and Middle East.

My kitchen: A feature that shows the sheer variety of commercial kitchens that exists. In this first-person article, chefs speak about their working environment and the challenges particular to their kitchen – previous interviews have featured everything from a tempura restaurant in Tokyo to a prison kitchen in the UK.



Event guides

Supplements produced to provide previews of major industry events, including NAFEM, HostMilano, and the FCSI regional conferences are printed and distributed to FCSI members.

Innovation reports

Every quarter, themed supplements work as an integrated part of the magazine, in our Innovation section.

Commercial package

- Print ad page/sponsored content page
- Inclusion of product image
- Digital ad in special newsletter on the report theme

2027

Q1 Hot-side technology

Consultants and manufacturers explore trends, challenges and changes in the hot side, from cooking technology to ventilation and fire safety.

Q2 Storage

Touching on elements including space, labor, food safety and inventory, we ask how foodservice can store more, in less space with less labor and less waste.

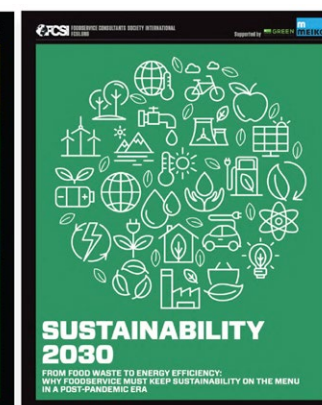
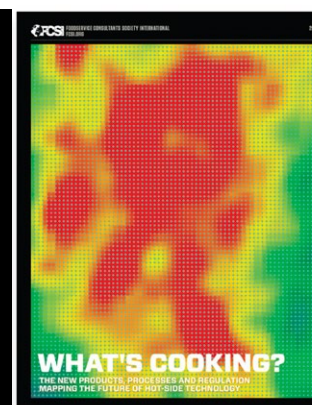
Q3 Sustainability

A deep dive into the latest in sustainable equipment innovation, considering key themes from water usage in warewashing and energy management to food waste reduction and human sustainability.

Q4 Cold-side technology

From chilling to freezing, this special report outlines the latest in cold-side equipment helping operators to run efficient kitchens.

You can find the full archive of quarterly magazines, innovation report supplements and event guides on the FCSI website [HERE](#)



Q1	Q2	Q3	Q4
Cover story/themed edition Fads, failures and lasting change What happened to the big foodservice ideas of recent years? In this special themed edition, we speak to the experts in a retrospective look at the trends, technologies and business models that promised to transform the industry – from plant-based and dark kitchens to automation and delivery – and ask how they fared. Explaining the failures and exploring the successes, the edition will also look ahead to what comes next.	Cover story Feeding the mega event Coinciding with Expo 2027 in Belgrade, we speak to leading foodservice consultants, operators and manufacturers about what it takes to plan and implement the catering at a mega event – the ultimate foodservice challenge. From detailing the golden rules of global events to sharing the major challenges – and solutions, this cover story will provide insight and inspiration on a global scale.	Cover story Is workplace dining back? Hybrid working has fundamentally changed the workplace but what does that mean for foodservice? As organizations develop new strategies to bring workers into the office, we speak to the experts about whether workplace dining is experiencing a revival, what a new B&I foodservice model looks like and how to make it work.	Cover story Designing our way out of labor shortages Ongoing staff shortages are forcing the wider foodservice industry to question the way they operate. <i>Foodservice Consultant</i> assesses to what extent it is possible to mitigate labor shortages with design solutions. Can better design, smarter equipment, automation, technology and more efficient workflows reduce the dependence on labor? What is the impact on the consultants and manufacturers shaping the foodservice operation of the future?
Innovation report Hot-side technology A focus on innovation in cooking technology – speaking to manufacturers and consultants about the priorities in the back-of-house, we consider how to design for smooth operations and square sustainability concerns with fiscal responsibilities and staff wellbeing.	Innovation report Storage A critical area for innovation in foodservice, our special report on storage will touch on elements including space, labor, food safety, inventory, supply chains and sustainability. We explore the drivers behind an increasing need for storage and ask how foodservice can store more, in less space, with less labour and less waste.	Innovation report Sustainability A perennial topic in the foodservice sector, this report will consider the drivers for change, the solutions to challenges and a holistic overview of what sustainability looks like in a modern foodservice operation, including a focus on the importance of human sustainability and how equipment technology can assist in this pursuit.	Innovation report Cold-side technology This special report will provide a comprehensive overview of the latest in foodservice equipment to aid operators. From chilling to freezing, we consider the latest changes and innovations that are changing the game in foodservice operations, including the role of automation and robotics.
Regular sections include: • INTELLIGENCE: news and events from around the world • BRIEFING: updates on the trends shaping the foodservice sector around the world, analysis and regulatory news • PROJECTS: Highlighting foodservice projects led by FCSI consultants from all three regions <i>All editorial and contributors are subject to change</i>			

SPONSORED CONTENT IN PRINT

FOODSERVICE
CONSULTANT

Sponsored content

Sponsored content pages offer an opportunity for manufacturers and service providers to give readers a deeper dive into their company, its team, or its cutting-edge products.

The award-winning *Foodservice Consultant* design team will create engaging and eye-catching pages to expertly showcase the innovative work your company is doing in a way that demands to be read by an FCSI Professional member audience.

Copy and high-res images to be supplied by the client.
Specs and templates will be supplied on request.

CERTIFIED ENERGY EFFICIENT

THE FIRST ENERGY-STAR CERTIFIED INDUCTION



Leading the way in Energy Efficiency.

We are proud to be the first Energy Star certified commercial induction cooktop. Spring USA's new 30" induction cooktop is the first commercial induction cooktop to be awarded the Energy Star certification. This is a significant milestone for the industry, as it is the first commercial induction cooktop to be awarded the Energy Star certification. This is a significant milestone for the industry, as it is the first commercial induction cooktop to be awarded the Energy Star certification.

Learn More: www.springusa.com

springusa.com

SPRING USA

Spring USA and EPS lead induction efficiency efforts

Spring USA becomes first certified commercial induction cooking partner under EPA's ENERGY STAR Program.

Spring USA, a leading manufacturer of commercial induction cooktops, has been awarded the ENERGY STAR certification for its 30" induction cooktop. This is a significant milestone for the industry, as it is the first commercial induction cooktop to be awarded the ENERGY STAR certification.

CEO of Spring USA, "We are committed to providing our customers with the most efficient and reliable induction cooktops available. We are proud to be the first commercial induction cooktop to be awarded the ENERGY STAR certification. This is a significant milestone for the industry, as it is the first commercial induction cooktop to be awarded the ENERGY STAR certification."

Spring USA's 30" induction cooktop is the first commercial induction cooktop to be awarded the ENERGY STAR certification. This is a significant milestone for the industry, as it is the first commercial induction cooktop to be awarded the ENERGY STAR certification.

SCOTSMAN

Purer and cleaner ice for more efficient operations

Hygiene and ease of operation is at the core of Scotsman X500, which takes away the days of labor and time intensive maintenance and cleaning. The advanced and continuous internal cleaning system gives operators improved sanitation and increased machine performance.



Scotsman X500 is a truly natural sanitation system, which is fully integrated inside the ice machine on selected ranges.

Scotsman X500 is a truly natural sanitation system, which is fully integrated inside the ice machine on selected ranges.

DUKE MANUFACTURING

Your solutions partner



Duke Manufacturing is a global manufacturer of commercial foodservice equipment. We are proud to be a leading manufacturer of commercial foodservice equipment. We are proud to be a leading manufacturer of commercial foodservice equipment.

modbar

modbar



modbar is a leading manufacturer of commercial foodservice equipment. We are proud to be a leading manufacturer of commercial foodservice equipment. We are proud to be a leading manufacturer of commercial foodservice equipment.

THE WEBSITE

FOODSERVICE
CONSULTANT

17,408
average monthly page views

12,620
average monthly visits

01:11
average session duration

4.2
actions per visit

The FCSI website, fcsi.org, contains a wealth of information for FCSI members and non-members, as well as an extensive array of extra content only available online.

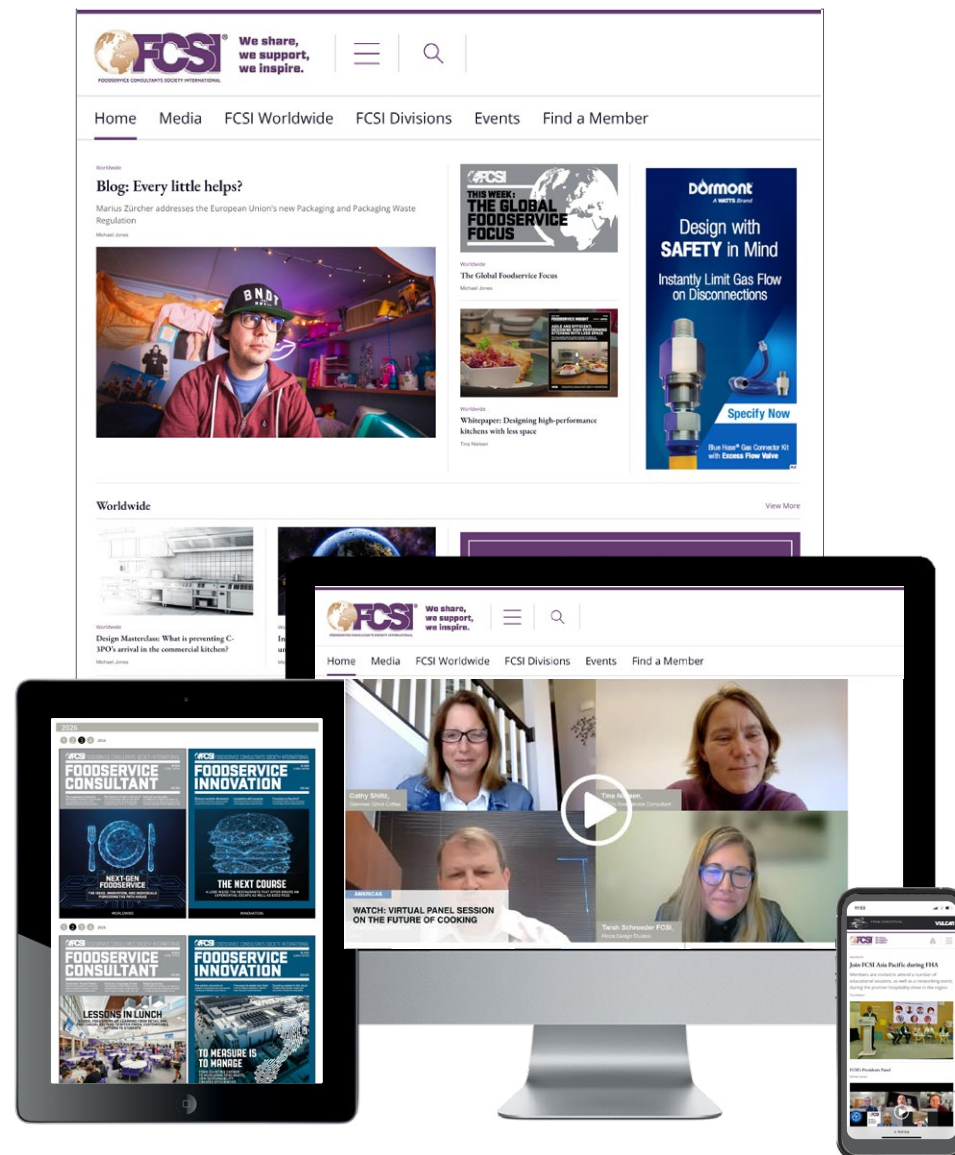
The content is categorized by region for relevance and features interviews with FCSI members, operators and industry analysts on a wide range of topics concerning the global foodservice sector. The site features blogs, news and in-depth articles on compelling subjects such as food waste, operator growth and M&A and industry innovation.

The website is supported by Facebook, LinkedIn, Google+ and other share functions, enabling members to engage immediately with content while on the go.

Advertising positions on the website include leaderboards, MPUs and in-article video, while full takeovers of the site are also available.

Foodservice Consultant magazine also has an accompanying [downloadable digital version](#).

Data from 2026



10,500
impressions

30s
duration of video Run of Site

Video is Run of Site across fcsi.org and plays automatically as you scroll down the article.

- Autoplay within the editorial text
- High engagement
- 30-second video Run of Site
- 10,500 views
- Campaign duration is monthly

Video pops up mid-article
and plays automatically



THE E-NEWSLETTER

Digital e-newsletter

36%
average open rate

Every week an emailed newsletter, featuring collated stories from the fcsi.org website, is sent to senior decision-makers in international foodservice, including every FCSI Professional member.

The e-newsletter rounds up the latest, most interesting stories featured on the site, including news, views and analysis of trends in the sector.



Data from 2026

Impactful advertising opportunities

The e-newsletter features a number of advertising positions, including leaderboards, a double MPU and sponsored content opportunities.

As well as the regular weekly e-newsletter, special themed e-newsletters are also mailed on an ad hoc basis. Focusing on subjects such as sustainability, technology and innovation these special e-newsletters also contain sponsorship and advertising opportunities.

The e-newsletter is a highly impactful way to promote other digital initiatives such as podcasts or a series of virtual panel discussions, supported by the brand.



The evolving role of the consultant in '25 and beyond

The raison d'être of the foodservice consultant, now and in the future, is the primary subject of this week's newsletter. First up, in his [Design Masterclass](#) column, [Tim Smallwood FFCSI](#) explores the similarities – and key differences – to other industry roles.

A key characteristic that must be brought to the fore for the modern consultant is maintaining a strict focus 'on the customer experience – what brings value to the customer and identifies and eliminates time and energy that brings no value to the customer,' says Smallwood.

'Machines, manpower, methods, materials... and money are all essential for the design of systems and facilities for the delivery and operation of a foodservice business; always with the customer being central – our reason for being in 2025 and beyond,' he adds.

Ever present, Smallwood would not doubt appreciate how the [FEED 2025 event](#), organized last month by the FCSI Educational Foundation, prized 'the power of shared knowledge' and showcased the benefits of collegiate learning, to the benefit of the consultant. 'What makes FEED special isn't just what we learn – it's who we learn from. Over four days, I watched decades of experience mix with fresh perspectives. Consultants, operators, and manufacturers didn't just share knowledge – they built on each other's ideas, creating solutions none of us could have developed alone,' writes FCSI Senior Associate and FEED Mentor Sojo Alex.

It's so healthy to see FCSI Professional member consultants learning from other industry professionals, as well as constantly questioning – and sometimes revising – their 'reason for being' and moving with the times. It's what keeps them ahead of the pack.

[Michael Jones](#)
Editorial Director, FCSI's Foodservice Consultant



Design Masterclass: Rethinking consulting

Our businesses are all about optimizing processes, improving efficiency and enhancing productivity for the benefit of our clients, but the customer must remain at the center, says [Tim Smallwood FFCSI](#).



FEED 2025: Designing tomorrow, together

Experience and new perspectives came together when consultants, operators and manufacturers met for the latest edition of FEED, as FCSI Senior Associate and FEED Mentor Sojo Alex reports.



The Global Foodservice Focus
The weekly round-up of news and announcements from across the world



One footprint, two functions
MEIKO's bottle washing system saves time, space, and the environment



MORE FROM FCSIORG

Local hero: [Chef Jo McMahon](#) in profile
[Buddy Mlick FCSI](#) on consultant connections
[The Global Foodservice Focus: February 5, 2025](#)
[NAFEM Show '25 preview guide](#)
[NAFEM Show '25 preview guide: Away from the show](#)

LATEST MAGAZINE
[Click here to read the Q4 2024 edition of Foodservice Consultant](#)



[FCSI](#) We share, we support, we inspire



FOODSERVICE CONSULTANT

Leaderboard (top)

Intro

Latest web stories

Sponsored content

Double MPU

Last week's top stories

Digital publications

Leaderboard (bottom)

Sponsored whitepapers

Our sponsored whitepapers provide a comprehensive exploration of a pressing issue facing the foodservice industry. Combining research, expert contributions and in-depth analysis, they allow sponsors to examine a subject from multiple perspectives, demonstrate leadership and create a substantial, high-impact industry resource.

With approximately 2,500 words, a whitepaper offers greater depth, longevity and positioning power, making it the premium option for brands looking to make a definitive statement on an important topic.

Sponsored briefing papers

For brands looking for a more streamlined thought-leadership opportunity, a briefing paper offers a concise, insight-led way to explore a specific industry topic, trend or opportunity. Grounded in research and expert insight, it is narrower in scope, involves fewer contributors and requires a lower level of investment than a full whitepaper.

At approximately 1,500–2,000 words, it provides an accessible piece of content that can inform the market and support brand positioning, particularly as part of a broader campaign or where budget is being distributed across several activities.

Production and promotion

Both formats are researched, written and designed by the *Foodservice Consultant* editorial team. High-resolution images are supplied by the sponsor.

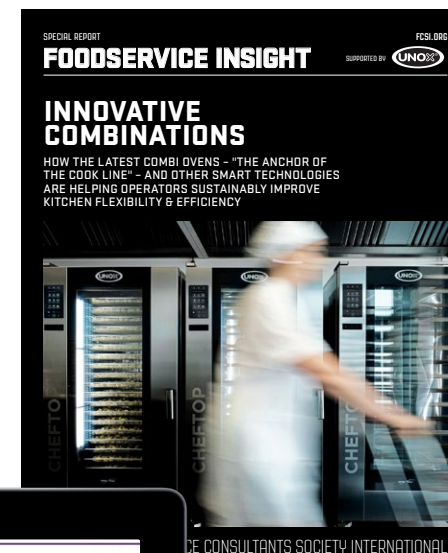
The selected format can be hosted on the sponsor's own website and gated for use as a lead-generation tool. It will also be promoted to FCSI's global consultant community through:

- A feature story on the FCSI website
- Inclusion in the weekly FCSI e-newsletter
- Promotion across FCSI's social media platforms

The finished paper can also be printed as high-quality sales collateral for events, consultant meetings and industry trade shows. It remains the sponsor's intellectual property and may be promoted through other publications.

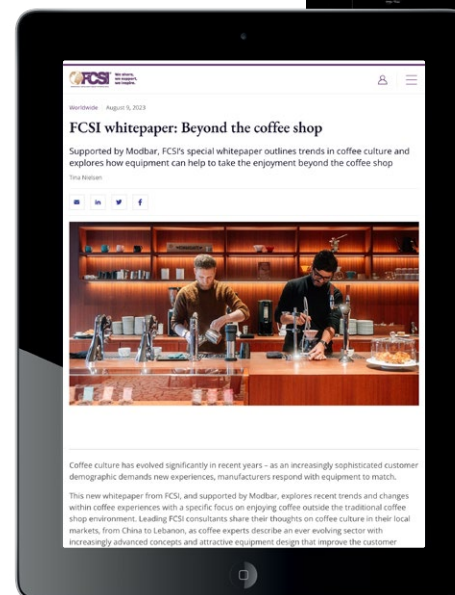
"Helped support meaningful conversations with consultants and operators."

Raoul Cervantes, Hatco



"The finished paper was insightful and professionally produced"

Gene Doerr, Unox



"Sponsoring a whitepaper put Liebherr products directly in front of consultants - and it paid off."

Manuel Rehm, Liebherr

EVENT OPPORTUNITIES

Event panel = EAME and Host

**FOODSERVICE
CONSULTANT**

In-person consultant engagement

We attend major international industry trade events including NAFEM, HostMilano and the FCSI regional conferences where we host discussions between FCSI consultants, operators, end-users and sponsor representatives. These are photographed or filmed and either written up in the subsequent quarterly magazine, or hosted on the *Foodservice Consultant* YouTube channel.

The topics cover the key challenges and opportunities shaping the industry, including sustainability and energy efficiency, innovation and technology, changing client expectations, skills and talent, cost pressures and emerging trends.

The key benefit is the access to 100% of FCSI consultant members. Network with the FCSI consultants. Collaborate and share perspectives, and reach all other consultants via the *Foodservice Consultant* magazine and newsletter.

Sponsored event options:

- Vox pops
- Panel discussions
- Roundtables

Check out the *Foodservice Consultant* [YouTube channel for examples](#)



Event panel ►



Event panel ►



Event roundtable ►



Event vox pop video ►



Event panel ►



Event panel ►

VIRTUAL PANEL DISCUSSIONS

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Virtual panel discussions bring together FCSI consultants, operators, end users and industry representatives from across the world, to explore the challenges, trends and innovations shaping foodservice in different regions. These focused, editorially led conversations give sponsors the opportunity to connect directly with an expert audience and contribute to a valuable global industry discussion.

Hosted via Teams or Zoom and chaired by a member of the editorial team, each session is recorded as a 30-40 minute video and published on the *Foodservice Consultant* YouTube channel and fcsi.org. It is also promoted through the weekly e-newsletter and *Foodservice Consultant* social channels.



Virtual roundtable ►

THE SOUNDING BOARD

FOODSERVICE
CONSULTANT

From the sponsor – share your views

Each quarter, *Foodservice Consultant* magazine spotlights the perspectives of FCSI allied members through a dedicated Sounding Board exploring key challenges, fresh innovations and emerging opportunities across the industry.

For just \$1,000, you can put a question directly to the FCSI consultant community and open a valuable industry conversation.

Alongside your question, provide a 150-word supporting statement explaining why the issue matters and sharing your perspective and insight on it. Your contribution should be forward-looking, positive and solution-driven, helping to inform the discussion and inspire thoughtful responses from consultants.

Consider:

- What are you seeing in the market?
- Why should consultants be thinking about this now?
- What insight, innovation or opportunity could help move the industry forward?

Your question and supporting statement will be featured in the quarterly magazine, with the conversation further amplified through Foodservice Consultant's social media channels.

For more information and examples click [HERE](#)

NEW

THE SOUNDING BOARD

From aesthetics and efficiency to green energy and collaborations, FCSI Allied partners share their priorities – and invite perspectives from consultants and industry colleagues

JOIN THE CONVERSATION

Designing for speed, simplicity, and efficiency
RODOLFO CERVANTES, CONSULTANT SERVICES SALES MANAGER, HATCO
As consumers increasingly prioritize speed and convenience, and operators face persistent labor shortages, innovation in foodservice equipment is essential. The focus on convenience means the industry needs solutions that add efficiency without compromising quality. Programmable induction units simplify operations, enabling consistent, chef-quality results with minimal training. [while] friction-hinged sneeze guards streamline service and cleaning, supporting ease of use and labor savings. These reflect an industry shift: designing for flexibility, automation, speed and convenience. Consultants can guide clients toward product solutions that meet evolving expectations while addressing operational constraints.
Check us out at hatcocorp.com
● Question: Where in an operation do speed and simplicity break down and how could the right equipment choices reduce labor dependency without sacrificing food quality?

Collaborating and shared commitments
STEVE WRIGHT, SR. DIRECTOR OF STRATEGIC SEGMENTS, HOSHIZAKI AMERICA
Today's foodservice consultants face increasing headwinds, as outside forces often disrupt the integrity of a well-developed specification. One of the greatest challenges is not creating a strong spec but ensuring it is respected and carried through downstream. When that breaks down, it undermines the consultant's expertise and the value they bring to the project. Collaboration is key and manufacturers can help by providing the information needed though increased interaction. All the combined experiences we all bring lead us to better specs and better outcomes. With a shared commitment to quality and accountability, we can ensure more projects are installed as intended.
Check us out at hoshizakiamerica.com
● Question: As a consultant, how does FCSI's commitment to quality and accountability reinforce the importance of staying true to specification?

Design: from aesthetics to functionality
GUILIA SPINA, GENERAL MANAGER, MODBAR
On a general level, design is about aesthetics; on a more granular level, it becomes about how a space supports efficiency, flow and the way people experience it. In coffee bars, we often see three recurring challenges: reducing visual clutter, enhancing guest engagement and elevating workflow efficiency. When these elements are considered holistically, design becomes a tool to improve both performance and experience. Earlier this year, Milan Design Week brought design into focus, stimulating conversations about the foodservice sector's approach to coffee spaces today. We ask ourselves: is design purely aesthetic, or does it truly shape how spaces function and connect people?
Check us out at modbar.com
● Question: To what extent is design a purely aesthetic consideration, and to what extent is it fundamental to how spaces function and foster connection?

Innovation and sustainability combine for higher standards
MATHILDE PEROT, CMO INTERNATIONAL SALES DIRECTOR, ADVENTUS
Too often, ecological goals in hospitality feel like a compromise for the guest, but sustainability shouldn't mean sacrifice. Projects like the Intuit Dome, designed by S2O Consultants, prove that eco-conscious choices can enhance a premium environment. Choosing induction technology, particularly French-made systems renowned for precision engineering, drastically reduces energy consumption while operating on renewable energy. Guest experience can be achieved through convenience and tailoring in efficient ways. When technology is integrated thoughtfully, the "green" choice becomes the most sophisticated one, while improving staff working conditions, and elevating guests' experience.
Check us out at adventus.com
● Question: Do you believe sustainability means efficiency. When these elements are considered holistically, design becomes a tool to improve both performance and experience."

"When technology is integrated thoughtfully, the 'green' choice becomes the most sophisticated one, while improving staff working conditions, and elevating guests' experience."
MATHILDE PEROT, CMO INTERNATIONAL SALES DIRECTOR, ADVENTUS

Do you believe sustainability means sacrificing guest experience?

How can we better align the two?

JOIN THE CONVERSATION

Foodservice Consultant
This week on The Sounding Board, we hear from Giulia Spina, general manager of Modbar, on whether design is purely aesthetic, or if it shapes how spaces function and connect people.
Is it, a question for the FCSI community from Spain: To what extent is design purely aesthetic, or the key player in how spaces function and connect people? Leave your thoughts in the comments below and tag those you would like to hear from.
Or email your answers to thesoundingboard@fcsi.com. Want to see our previous discussion? Visit <https://www.fcsi.com> to learn the conversation. <https://www.fcsi.com>
#FoodserviceConsultant #FCSICommunity #TheSoundingBoard #ASKFCSI

To what extent is design purely aesthetic, or the key player in how spaces function and connect people?
"To coffee bars, we often see three recurring challenges: reducing visual clutter, enhancing guest engagement and elevating workflow efficiency. When these elements are considered holistically, design becomes a tool to improve both performance and experience."

Eric Norman, FCSI couldn't agree more that effective design is where aesthetics and functionality converge. I would add that quality is the one true over of the entire equation. (this sounds like a conversation rather than a question)

2026 FCSI READER SURVEY

FOODSERVICE
CONSULTANT

FCSI's membership is diverse, experienced and globally connected. While consultants remain at the heart of the organization, strong participation from manufacturers, suppliers and industry specialists highlights the breadth of expertise within the community.

For more survey findings, visit: tinyurl.com/sfnc4bmd

86%

SAID THEY WOULD RECOMMEND JOINING FCSI, DEMONSTRATING HIGH LEVELS OF SATISFACTION AND GOODWILL TOWARDS THE ORGANIZATION.

MEMBERSHIP

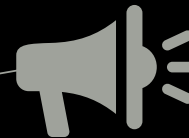
1 YEAR

1-5 YEARS

6-10 YEARS

10 YEARS +

The research suggests member needs evolve throughout their careers. Newer members are primarily focused on learning and development, while longer-standing members place greater value on networking, recognition and community engagement. This creates an opportunity for FCSI to support different stages of the member journey more intentionally.



KEY TAKEAWAYS

TRUSTED VOICE
FCSI is a credible, independent industry voice.

PRACTICAL EXPERTISE
Members value expert insight and real-world case studies.

CONNECTION MATTERS
Events drive networking, learning and professional development.

PORTFOLIO

MAGAZINE

96% rate it Good, Very Good or Excellent. 65% say it has influenced their work. 84% spend more than 10mins with each issue

NEWSLETTER

95% of respondents rating the newsletter as Good, Very Good or Excellent. 35% prefer to access content via the newsletter

WEBSITE

73% rate the user experience as Excellent or Good. However, there is a clear demand for enhancement

“ IN YOUR OWN WORDS

What do you value most from the FCSI portfolio?

“New ideas and solutions’

“I like the project insights and articles on deep dives into a specific job or location’

“Truly understanding what is most important to consultants and operators’

“Diversity of content. Industry trends and industry news’

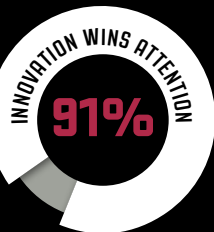
Would you recommend joining FCSI - Why?

“A door to knowledge, networking, trust, independence, and professionalization’

“It has potential to grow your business”

2026 FCSI Reader Survey results

In May 2026, we polled the FCSI community to better understand the needs of the global network. The results are in



91% OF CONSULTANTS LOOK TO NEW TECHNOLOGY AS THE CATALYST FOR DISCOVERING THEIR NEXT PRODUCT, SUPPLIER OR SOLUTION

\$28M

AVERAGE COMMERCIAL KITCHEN SPECIFICATION PER CONSULTANT, GLOBALLY

TOP ENGAGEMENT DRIVERS



Networking

82%



Industry insight

74%



Professional development

61%



technical knowledge

49%

FOR MORE SURVEY FINDINGS, VISIT: tinyurl.com/sfnc4bmd

- All rates are in USD \$
- Special discount available for FCSI members
- FCSI member discount does not apply when booked through an agency

Print

Magazine*

Type	Rate
Full page	\$7,500
Half page	\$4,500
Inside front cover	\$8,750
Inside back cover	\$8,750
Outside back cover	\$9,250
Front half	+10% on full page rate
First 10 pages	+15% on full page rate
Specific regional section	+10% on full page rate
Sponsored content	+10% on full page rate

Supplement/show preview guide

Type	Rate
Sponsorship	\$9,000
Double page spread	\$3,500
Full page	\$2,500
Outside back cover	\$2,750
Sponsored content	10%

Digital

E-newsletter**

Type	Duration	Rate
Takeover	Weekly	\$7,000
Sponsored content	Weekly	\$2,500
Double MPU	Weekly	\$2,250
Top/bottom leaderboard	Weekly	\$2,250

Virtual roundtables

Volume	Rate per series	Rate per episode
4	\$17,500	\$4,375
3	\$14,580	\$4,860
2	\$10,800	\$5,400
1	\$6,000	\$6,000

In person roundtables and panel discussions

Rates available on request

Website**

Type	Duration	Rate
In article video	1 month	\$5,400
Leaderboard	1 month	\$3,350
Double MPU	1 month	\$3,350

Other formats available on request

*Discounts on volume bookings:
 x2 issues of the magazine = 5% discount
 x3+ issues of the magazine = 12% discount
 **Discounts on volume bookings available on request

Print

2027

Magazine

Q1 (March 2027)

Copy/materials due February 2, 2027

Q2 (June 2027)

Copy/materials due April 23, 2027

Q3 (September 2027)

Copy/materials due August 4, 2027

Q4 (December 2027)

Copy/materials due November 4, 2027

The Innovation section within the magazine has the same dates as above.

Digital

E-newsletter

- The e-newsletter runs every Thursday.
- Ads for the e-newsletter are due the Monday before.

Website

- The website ads run on a monthly basis from the 1st of the month.
- Ads for the website are due three days before the start of the month.

Sizes (all sizes are height x width)

Double page spread

Trim: 265 x 420mm (10.43" x 16.54")
Bleed: 271 x 426mm (10.67" x 16.77")
Type: 245 x 400mm (9.65" x 15.75")

Full page

Trim: 265 x 210mm (10.43" x 8.27")
Bleed: 271 x 216mm (10.67" x 8.50")
Type: 245 x 190mm (9.65" x 7.48")

Half-page horizontal

Type: 118 x 190mm (4.65" x 7.48")

Proofs

- If an accurate, validated, hard-copy proof is not supplied, 1473 Media cannot be held responsible for the reproduction of advertisements.

- Digital proofs must be 100% of the final size and must be produced from the exact pdf file supplied.

Some points to note

- Type reproduced as solid should be no smaller than 6pts.

- All reverse lettering should be no smaller than 10pts, avoiding fine serif fonts.

- As perfect-bound publications cannot be opened out flat, there is always a certain amount of the page in the spine area that cannot be seen. Where possible, avoid pictures and diagonals across spreads as the final alignment cannot be guaranteed.

Full guidelines, in English, can be downloaded [here](#).

File supply

- All files must be submitted as pdf/x-1a:2001 as per the [pass4press guidelines](#).

- A bleed area of 3mm (0.12") on all four sides must be provided.

- All images should be saved at a resolution of 300dpi or over.

- Resolution of 1-bit images (either regular images or image masks) must be a minimum of 550dpi.

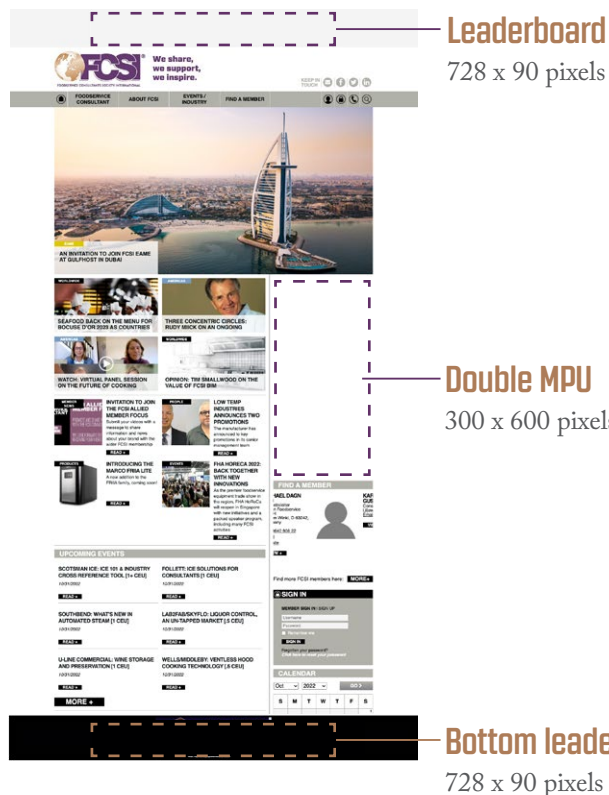
- No type should be placed within 10mm (0.39") of the trim area.

- All dps files must be supplied as single page elements. There must only be one page to each pdf file. Each page must be supplied with an allowance of 2mm (0.079") either side of the gutter.

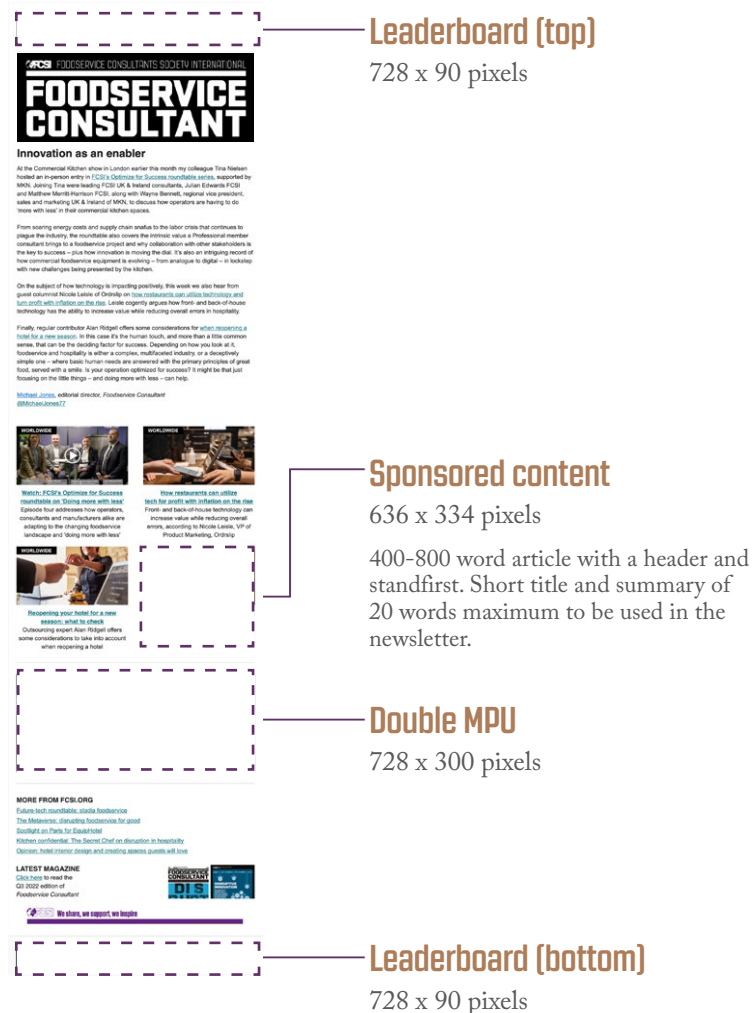
All files must be accompanied by a contact name, telephone number and email address.

Files can be emailed to: operations@1473media.com

Website (all sizes are width x height)



E-newsletter (all sizes are width x height)



Digital adverts

- Files should be supplied in jpg or gif format and no larger than 200kb. Animation is permitted.
- Please provide a valid URL for all adverts.

All files must be accompanied by a contact name, telephone number and email address.

Files can be emailed to:
production@1473media.com

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