



PRESS RELEASE

The Student Hospitality Experience Program was launched last year as part of the highly successful Menu Innovation Network.

The program features two main elements – a series of Food Concept Tours and the U Dine awards.

Concept Tours

The Concept Tours were introduced to allow operators in the university and college sector to experience a range of innovative concepts in London, driving the latest food trends.

The delegates attending can take, and implement, these ideas back into their individual businesses

U Dine Awards 2014

The U Dine Awards were introduced to recognise and reward those universities that are embracing and delivering the latest high street trends to their students

The awards are open to all operators in this highly competitive sector whether they are an in house, contracted or student union business.

Each of the short listed entries were visited by members of the Menu Innovation Network to ascertain those operators deserving recognition

We are delighted to announce the winners of the **U Dine Awards 2014**

Casual Dining - In House - University of Birmingham - sponsored by 3663

Casual Dining - Student Union - University of Sheffield - sponsored by 3663

Casual Dining - Contractor - Brunel University [Sodexo] - sponsored by Dr Oetker

Bar Concept - Student Union - Solent University - sponsored by McCain Foods

Fairtrade - In House - Imperial College London - sponsored by Peros

Fairtrade - Contractor - University of Sussex [Chartwells] - sponsored by Peros

The winners of the **U Dine Awards** each receive a four day tour of New York to experience a host of concepts and food offers relevant to the student sector

<http://www.udineawards.co.uk>

