

MARKET INSIGHT



UNIVERSITY CATERING

BARBECUE FOOD AND EQUIPMENT

Questions by TUCO Magazine, answers by Jon Walker, MD, BGL Rieber



The Rieber Varithek self-ventilating front cooking station is available in two and three-module formats. Modules include flat hobs, griddles, fryers, pasta cookers, and woks. Pictured is a Rieber Teppanyaki grill pan 1/1 GN working over a 1/1 cooking module.

What's hot in barbecue food right now?

Something tasty and different is hot in BBQ food now. Plant-based options must, of course, be on the menu, and one way to extend value is by bulking out a meal offer with rice, noodles, or vegetables.

Jollof rice, a dish known for its flexibility, is a great addition to university menus. Made with rice, chillies, and vegetables, it can be easily adapted to suit local tastes and dietary preferences. Its ease of preparation has made it a favourite with some universities for teaching students how to cook.

Originating from Nigeria, it is often served there with fried plantain. It can be served vegan, vegetarian, or with meat or fish. Jollof is often paired with beef or chicken Suya, spiced grilled skewers, and,

instead of plantain, it also pairs well with any spiced vegetables, such as a stir fry.

Jollof is the ideal dish for university catering because it can be easily tailored by the chefs to suit local tastes and pre-prepared for finishing in front of customers using a twin or triple-module front-of-house cooking station.

Skewers of all types are also hot right now and suit university catering because the proteins can be pre-cooked and held for service. We've even seen a cheeseburger kebab with burger, tomato, pickle, and onions, served up with American style melting cheese. Skewers are quick to serve, and the beauty of this kebab style of cooking is that a 1/1GN griddle module, for example, cooks far more portions in kebab form

than as flat burgers.

What are the latest equipment advances caterers should look out for?

The latest equipment advances include mobile modular equipment that build into temporary kitchens and food service counters. Being modular and using a design based on an oil drum format, these systems provide almost infinite layout possibilities.

Customers want to be close to the food, and the modular oil drum system (Rieber Catering Circle) provides flexibility in design. For example, the food offer can be tailored into a street-style food court offering multiple choices.

Continued overleaf



Rieber Varithek is available in three and two-module formats. The larger model can feature hot-holding cupboards. Varithek is often supported by Rieber mobile ovens and insulated hot food transport boxes, which enable the service of high volumes of food from a small footprint.

Continued from page 1

How can caterers bring in a smokey element without necessarily using a barbecue?

The food wholesalers and local suppliers can help add a smoked element by supplying prepared meats such as hickory smoked brisket.

The EU ban on some products that add smoke flavour, which came into effect at the start of 2025, is driving suppliers to introduce new smoke-less flavourings, which may prove popular with chefs.



Rieber's Catering Circle is designed for convenience and ease of use. It can be configured into any shape of cooking and serving area, providing flexibility in design. Quick to set up and requiring only a local power supply to start cooking, it is a reassuring solution for university caterers.

Tips and tricks for barbecuing food

Our top tips and tricks for barbecuing food are to choose flexible delivery, ideally using a modular front cooking system with two or three cooking or hot holding modules. Having a range of cooking options suits universities because 'barbecue' now encompasses a range of food and is no longer about heat, meat, and smoke alone!

For information about how BGL Rieber can help your business...

Call: 01225 704470
Email: sales@bglrieber.co.uk

BGL Rieber Ltd.
Unit 1 Lincoln Ind Estate
Avro Business Centre, Avro Way, Bowerhill
Melksham, SN12 6TP

www.bglrieber.co.uk