

Updated version of the program (12/08/2019)

Modern trends in the UK food retail industry. Sustainable development and environment management 22-26 September 2019, London, United Kingdom

Daily programme

Sunday, 22 September

17.00	Meeting at the airport, transfet to the hotel.
18:00-19.00	Check-in, Copthorne Tara Hotel London Kensington (Scarsdale Pl, Kensington, London W8 5SY).
19:00 – 20:30	Venue: Conference – room, Holiday Inn London - Kensington High St. Wrights Ln, Kensington, London W8 5SP. Order food from Delivero and other on-line food companies and get the order on the same day. The order is carried out jointly with an expert on the company's website with a projection on the screen. Also we will make a lunch order from a catering company with its delivery on one of the following days of the programme.
20:30 -21:30	Dinner, Holiday Inn London - Kensington High St. Wrights Ln, Kensington, London W8 5SP.

Monday, 23 September

08:00	Meeting at the lobby. Transfer to Dunstable.
10:00-12:30	Venue: Conference room, Holiday Inn Express St Albans - Colney Fields Shopping
	Park, London Colney, St Albans, AL2 1AB
	Introduction: Topic: Overview of the UK grocery retail market and supply chain
	Market context
	a. Macro-economic trends
	b. Market status
	c. Changing mix of channels and competitors
	Impact on the supply chain
	a. Complexity impacting costs
	b. Empowerment impacting expectations
	c. Fragmentation impacting forecasting
	Response of the retail industry
	d. Discounter example
	e. Pure player example
	f. Multichannel retailer example
	Strategies for success
	g. Collaboration Nestle & Pepsico



	h. Innovation(Internet of Things, RFID, Databar).
	i. Sustainability
40 00 40 05	j. "End-to End" approach: Tesco Connect, data & insight portal for suppliers.
12:30-13:25	Lunch, Holiday Inn Express St Albans
13:15-13:30	Transfer to Amazon Distribution Center, Dunstable
14:00-15:15	Visit to Amazon Distribution Center
	Latest Amazon Robotics technology.
15:30-16:30	Transfer to Waitrose Canary Wharf, 16-19 Canada Square, Canary
	Wharf, London E14 5EW
16:45 -19:00	Visit to Waitrose Canary Wharf supermarket Waitrose
	1, 3, 1, 1
	Meeting with the general manager and staff of the Waitrose Canary
	Wharf supermarket, presentations to one of the topics you mentioned earlier,
	cafeteria visits, a supermarket tour accompanied by the general manager, visits to the
	back storage of the supermarket, etc.
	Questions (can be applied to any supermarket visit):
	How a supermarket is managed (centralized or decentralized management).
	Equipment, window dressing, neuromarketing (using color, smell, etc.)
	Innovation.
	> IT technology.
	e,
	Employee management, time tracking, promotion, training, assessment,
	safety / labour protection.
	Delivery, acceptance, placement of goods in the supermarket.
	> 7. Work with charges. What happens to products with a suitable shelf life?
	Promotions, charity, etc.
19:00 – 21:00	Dinner, restaurant Canary Wharf
21:00	Transfer to the hotel.

Tuesday, 24 September

7:55	Meeting at the lobby at Holiday Inn London - Kensington High St.
	Wrights Ln, Kensington, London W8 5SP
8:00-9:30	Venue: Conference room (Holiday Inn London - Kensington High St.
	Wrights Ln, Kensington, London W8 5SP)
	Presentation from the Commercial Director of the IGD Research
	Institute. Possible topics (??)
	Topic: "Environmental Management, Sustainable Food Production in the UK"
	➤ The use of plastic in the package: portioned ready-made food, substrates for
	semi-finished products, barrier films, packing bags, food bags (which we
	carry home), disposable dishes (including appliances, coffee caps, etc.).

Global Practice Limited International House, 24 Holborn Viaduct, CITY OF LONDON, London EC1A 2BN, United Kingdom T: +44 (0) 16 3484 0598 T: +44 (0) 78 7979 6333 E: info@globalpractice.co.uk W: www.globalpractice.co.uk

Registered in the UK Registration number: 9228912



19:15-21:00	Dinner, Ivy Kensington Brasserie, 96 Kensington High Street, London, 020 3301 0500.	
17:30-18:30	Transfer to the hotel - Copthorne Tara Hotel London Kensington	
	Tour of the Distribution Centre and Fresh DC , accompanied by the general manner of the DC and other specialists.	anager
	Transport, Routing, etc.	
	FRESH software solutions.	
	Logistics processes in action.	
	IT technology and innovations.	
	Presentations on innovation topics.	1036
	Topics for discussion: Wait	rose
15:00-17:30	Visit to Waitrose Distribution Center.	
	8YA) – (Waitrose head ofice –to be confiremd)	
	and Waitrose & Partners Head Office (Doncastle Rd, Bracknell RG12	
13:30 -14:30	Transfer to Aylesford (Waitrose DC) – confiremed	
12:30-13:30	Lunch	
	Automation, safety, quality, labour protection.	
	 Recruitment and organization, entry on duty. 	
	volume).	
	 Packaging. Issues of planning the necessary number of personnel (according to the personnel) 	10
	Logistics.	
	spread.	
	How is the production plan formed? Accounting processes, as costs are	e
	Questions of interest:	oner way
	Cold that is delively developing in America (rood rasinon).	elle
	Sainsbury's Cafe and a number of cafes in Europe. This is now a very fashional trend that is actively developing in America ('food fashion').	ле ••
	About Adelie Foods: They deliver sandwiches at Costa Cafe, Nero, Starbucks,	مام
10:35-12:30	Speakers: www.adeliefoods.co.uk	
	Meeting at Sandwich Factory 'Food To Go' + visit of the site	
9:30- 10:35	Transfer to DC Adelie Foods, Wembley	
	How to work with recycling (film, pallets, waste paper), with garbage (household and food waste).	solid



Wednesday, 25 September

07:45	Meeting at the hotel lobby, Copthorne Tara Hotel London Kensington,
	Transfer to SAINSBURY'S, Holborn Circus, London.
09:00-11:30	Meeting at Sainsbury's head office. Proposed topics: - Sainsbury's history in the marketplace & context - Markeplace construct, fragmentation, channels - Strategy and points of differentiation - Trends, challenges and opportunities in the current era with focus on: - Sainsbury's own brand & brands strategy, tiering, framework (example Sainsbury's brand products would be helpful and probably open the door to a conversation around exploring a commercial relationship around ranging into Russian stores) - Sustainability & green issues and Sainsbury's approach - Challenges around HR, teams and managing store workforces - Logistics & supply chain construct and strategy List of topics from Azbuka Vkusa: 1. Management and business development issues. What were the problems and how they were solved? 2. What is the know-how specifically for grocery retail? 3. How to achieve high results in time-to-market? 4. How much does business depend on the speed of interaction? 5. Interaction with residents in the house where supermarkets are located. 6. Issues of interaction with the city administration.
l1:30-12:00	Transfer to the restaurant in Holborn
12:00-13:30	Lunch
13:30 – 13:45	Transfer to the conference room.
14:00 -16:00	Presentation from specialists in design and packaging & Jonathan & 360. Topic: "Consumer trends in the food industry UK + design trends + packaging trends + corporate vs challenger brands" Purchasing trends in the UK food industry + design trends + packaging + corporate trends and factors influencing the brand" In terms of packaging (comments from Azbuka Vkusa): Manufacturability, cost, environmental friendliness, design. How the product development process is built: from idea to shelf (with recipes and packaging).
17:30-18:00	Transfet to the hotel.
19:30-20:30	Transfer to the restaurant.
19.30-20.30	