



ingredients. The high profile of environmental concerns and carbon footprint cuts has contributed to this revolution in 'buying local'.

WMF sales manager for Central London, Francois Bonnefoy, who has worked in the international hotel industry for 10 years and knows what to look for when 'laying the table' says: "In the medium to top end establishments, it is all a perception of quality, while the lower end of the market is looking for price and function."

Choosing the right tableware can be a

lesson in etiquette itself. Primeware lists the key factors that should influence operators' tableware choices when it comes to crockery and dishes this autumn. The ceramics firm says think about size; functional glamour; consider the features and what the dishes should be used for; make it last; and consider colour.

Primeware has the flexibility to offer a wide selection of dishes from its GN, Multi-Portion, TMP, Induction, Fireware and now Melamine dish ranges.