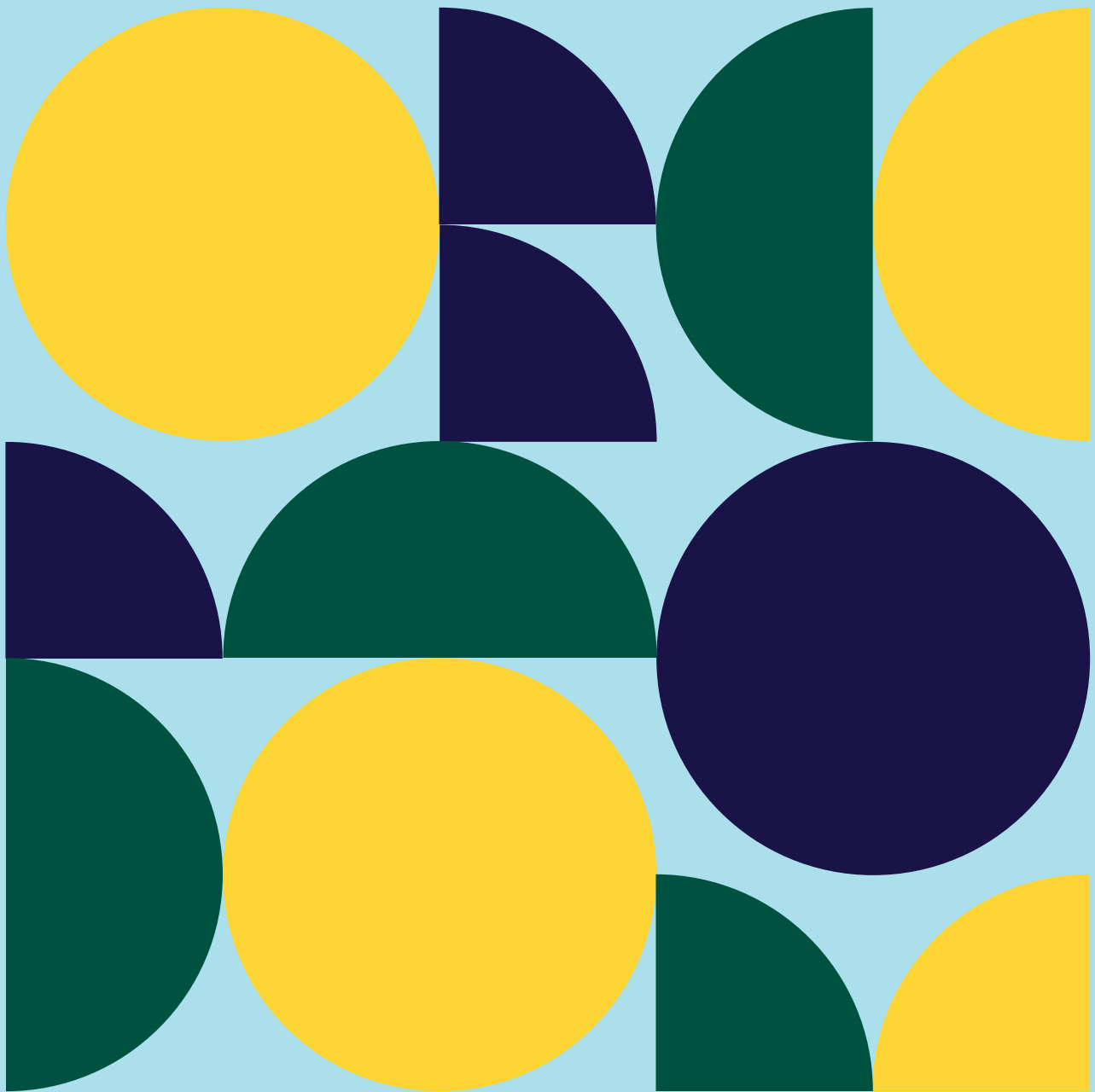


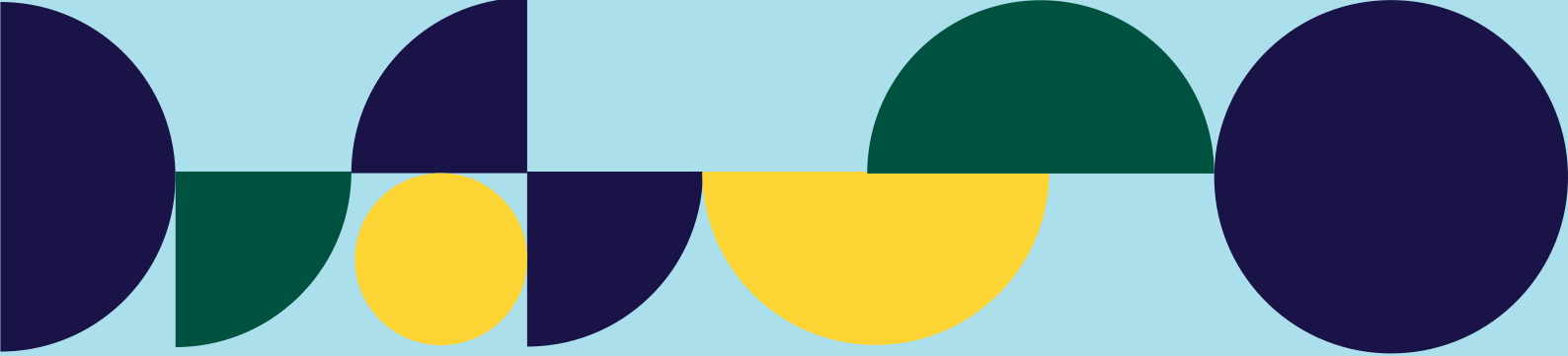


Global Food Fair 2026

Stallholder Information



bristolsu-events@bristol.ac.uk



Global Food Fair

Friday 20 November

17:00 – 19:00

Anson Rooms

Thank you so much for your interest in having a stall at this year's Global Food Fair. This will be a great opportunity to showcase your society, and the food you love!

This document contains all of the information you need to know about this event. If you have any other questions please email the Bristol SU Events Team on bristolsu-events@bristol.ac.uk

What is the event?

The Global Food Fair is an annual event at Bristol SU - this year will be our 9th year! The event is set out like a food market. Each society will have their own stall serving food, and event attendees will be given 2 tokens so that they can try two different types of food. We will also have some relaxed performances from societies - have a think about any entertainment your student group could submit to be included!

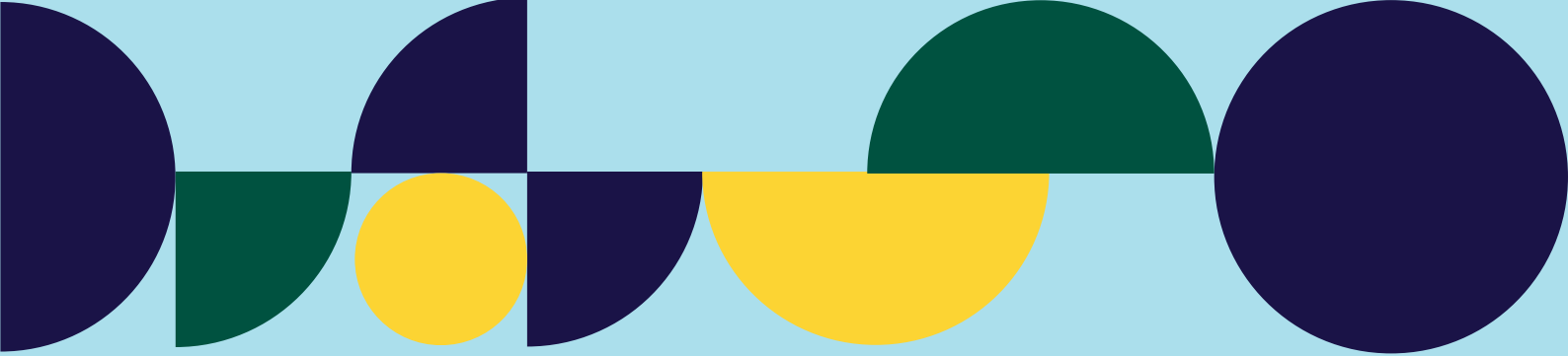
The event aims to bring students together to share their culinary and cultural traditions, and also have a chance to taste lots of delicious food!

Stall-holder set up: 16:00 - 16:45

Mandatory stall-holder health and safety briefing: 16:45 - 17:00

Event open: 17:00 - 19:00

Pack down: 19:00 - 20:00



What do you need to offer

We are expecting this to be a popular event and a great way for people to try new dishes. You will need to provide at least **30 portions of food**. You may be permitted to bring certain appliances to warm food up - please see the registration form for more info. We also want your stall to look brilliant so please do think about how you can decorate your stall!

Any sort of food is brilliant for the event - we're excited to see how different groups choose to showcase your food! We are really keen to make the event sustainable so think carefully about how to reduce food waste and limit food miles, as well as providing options for a range of dietary requirements. **You will need to display a full ingredient list for every dish at your stall.**

Support for you

So that the event can reach as many people as possible and be free to attend, Bristol SU's International Officer Jessie has secured sponsorship for this event, meaning every successful application will be awarded £35 to spend on ingredients, ordering food and décor for your stall. Bristol SU will transfer this into your SU student group account, and then you can claim your expenses in the normal way (full information on the [Bristol SU website.](#))

Please make sure you bring anything you need to serve the food you are bringing. You do not need to provide tablecloths, cutlery, plates, cups, or soft drinks as these will be provided for you on the day.

How to get a stall

If you would like to apply to have a stall, please fill out the form below so that we have all of the information we need from you.

We are also looking for groups or individuals who may like to perform at the event. The form below can also be used to submit your interest for performing.

[Stallholder & Performer Application Form](#)

Food safety guidelines

You need to ensure that all those preparing or serving food will follow appropriate food safety guidelines. This includes preparation, transportation, labelling and serving.

Food safety guidelines: allergens

Failure to adhere to these guidelines can result in serious risk of injury or death

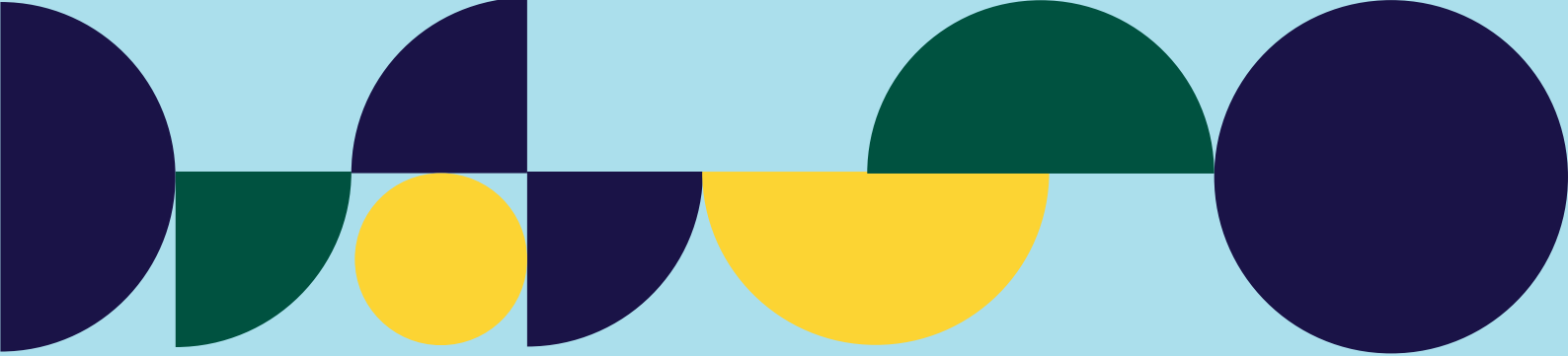
For any food items distributed at the Global food Fair, all stall holders are held responsible for ensuring that the following guidelines are adhered to.

Ensure that all allergens contained within the food are recorded and prominently displayed. The 14 food allergens are listed below:



Use the [Food Standards Agency allergen chart](#) to help you record the allergens in the food. This simple guide is good practice to use, easy to complete and contains images as well as text. Alternatively, you can create your own labels or write out ingredient lists. The most important thing is that information on allergens is clear for all to see.

If you are unsure whether a food or drink product is safe for someone with an allergy we recommend you do not serve them.



Food safety guidelines: prepacked foods

- Buy from a reputable supplier such as a local supermarket
- Keep the original packaging, even if goods are displayed so this can be referred to.
- Ensure allergen information is readily available and prominently displayed.
- Follow manufacturer's instructions about safe storage of produce

Food safety guidelines: preparation

- Follow sensible food preparation and storage guidelines
- Always wash your hands before preparing food
- Make sure that surfaces, bowls, utensils and any other equipment are thoroughly clean
- Don't use raw eggs in anything that won't be thoroughly cooked, such as icing or mousse
- Don't serve high risk foods such as cheesecakes, fresh cream cakes or anything that needs to be refrigerated.
- Store food in a clean, sealable container away from raw foods

Food safety guidelines: serving

- Use tongs to handle food, and if you're using gloves, ensure they are non-latex and food-safe. Wash your hands before wearing gloves, and change gloves and wash your hands immediately after handling food containing different allergens to avoid cross contamination
- Transport foods in a clean sealable container whether from home or a commercial bakery
- Try to keep foods covered where possible
- Regularly wash your hands, or use alcohol gel / wipes if running water isn't available
- Avoid touching your hair / face
- Dispose of all waste appropriately using food waste bins
- Clean all hard surfaces before, during, and after the cake sale as necessary