Scottish Grocer feature synopsis

January 2019 edition

Shopfitting feature

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Deadline for editorial submission **Monday November 26ᵗʰ, 2018**

- *We're keen to have opinions, thoughts and predictions on the following topical issues as well as general market information (for example market share, market trends and details of brand activity)*
- *It always very useful to receive images – 300 dpi if possible. Good images include product shots, pictures of people quoted in the copy, and pictures of advertising and marketing activity*
- *And please feel free to provide anything else you think is relevant*

New Year is a time for taking stock, and in the January 2019 issue of Scottish Grocer will again take a look at what a bit of an investment can do for a store. We're always keen to feature real-life case studies of successful refits, so if you're a design or shopfitting company, or a refrigeration or lighting specialist who would like to show off a successful job, please do get in tough. We'd also welcome advice for retailers who may be considering a refit at present.

• In your view, what are some of the current trends in c-store design and layout in stores – what's the driving force behind these trends and how do they benefit retailers?

• Energy efficiency continues to be a key consideration for businesses across all sectors. Are there any advances in refrigeration/lighting/air conditioning do you think retailers should be aware of? How can updated refrigeration/lighting improve bottom lines for a business?

• What are some key considerations for retailers who plan to refurbish their store or introduce a new franchise (Post Office, Subway, FTG counter etc.). What advice would you offer a potential customer who wants to make sure to get the most bang for their buck when investing in their store?

• What finance options are available for retailers looking to improve their store?

• How can retailers ensure minimum disruption to their business while work is carried out in store?