

# SCOTTISH GROCER FEATURE SYNOPSIS

**JULY 2019 EDITION**

## SHOPFITTING

Editorial contact for this feature is

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Deadline for editorial submission **Tuesday, May 28th, 2019**

- *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's 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*

Retailers have been retooling their stores to line up with contemporary trends, introducing food to go and expanding chilled. In this feature we would like to hear from refit and design companies, equipment suppliers, energy-use consultants and others on what they can offer Scottish retailers- as well as any advice they can offer. We'd welcome your views on the following.

- What are some of the more prominent trends in c-store design and layout at the moment? Wider aisles? Expanding food to go? Improved chilled provision?
- What are some of the key considerations for retailers when planning a refit? What can retailers do to make sure they make the most of their investment and get the store that they want at the end of the process?
- What financial assistance (if any) do you know of that retailers could use to assist in a store revamp/equipment upgrade project?
- In your view, how important is continued investment in a retail business? What are the benefits of a lick of paint or a new set of chillers?
- What are some dos and don'ts for retailers when planning and executing changes in store with a third party contractor?