



FOODSERVICE MICROTRENDS & SOLUTIONS

Presented by:
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2019

7 TOP C&U FOODSERVICE TRENDS



01 SUSTAINABILITY



02 PLANT
FORWARD



03 LABOR
EFFICIENCIES



04 TRANSPARENCY



05 NEW
NORMAL



06 FOOD
INSECURITY



07 INFUSING
DIGITAL

OBJECTIVES



1. Acquire an understanding of 2019 food and foodservice trends
2. Learn solutions to these trends that you can help execute
3. Obtain knowledge to develop a retail roadmap for success

SUSTAINABILITY

1

Foodservice operations are connecting with eco-conscious consumers through the adoption of socially responsible business practices.

Micro Trends

- Waste, energy, & water reduction
- Composting
- Recyclable materials
- Zero Waste Initiatives



Operator Solutions

- Need equipment to recycle & compost
- Build best practices into your concept
- Durable and multi-use equipment



SUSTAINABILITY





Compost Van on Campus



University of Montana Dining





Root-to-leaf cooking

'Broccoli- stalk
slaw' at
brown's- a
california cafe



GO **zero**
waste **by 2020**



PLANT FORWARD

Consumers are shifting to plant-based foods to reduce traditional meat consumption and menus are using plant based foods for flavor innovations.

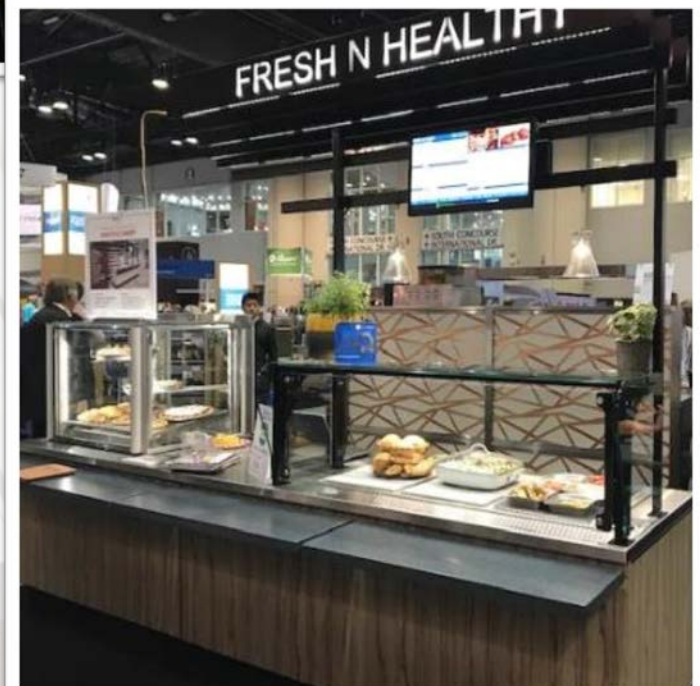
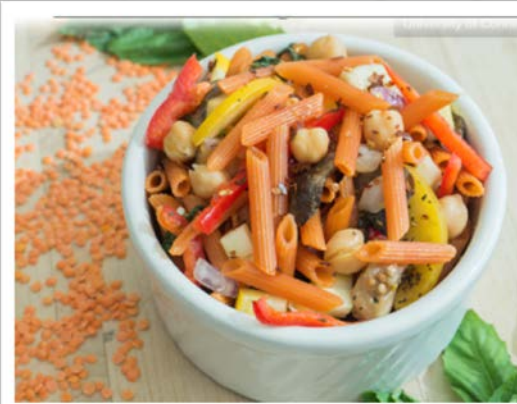
Micro Trends

- Plant-based proteins
- Flavor innovation
- Responsible eating habits
- Flexitarians



Operator Solutions

- Embrace new tastes & menu analytics
- Implement garden to plate
- Offer seasonal LTO's
- Add vegan & vegetarian options





Lettuce Kale Celtuce



Mean new green



In a 2019 predictions report by the SRG Culinary Council, Top Chef winner Hosea Rosenberg is calling celtuce—a lettuce cultivar—“the new kale.” Time will tell, but as health scares with romaine lettuce and other common salad ingredients dominated headlines last year, chefs could be looking for something totally different and specialty-grown like celtuce.





Farm to Fork





Flavor Station



LABOR EFFICIENCIES

Foodservice operators are always looking to improve productivity. Innovative solutions present an opportunity for improvement in 2019.

Micro Trends

- **Adapting to a shrinking workforce**
- **Productivity always**
- **Minimum wage increases**
- **Generation-tailored training**



Operator Solutions

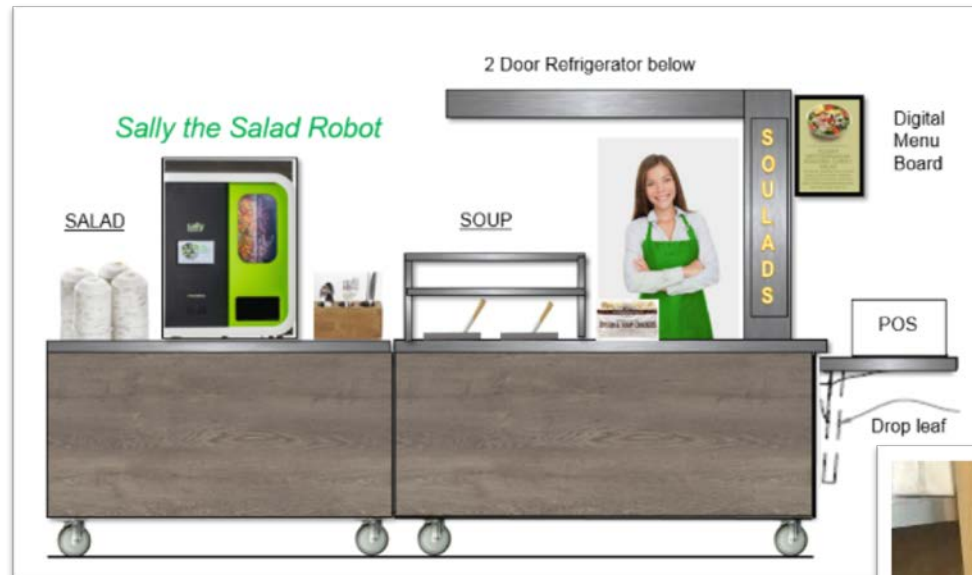
- **Enable lean principles with the right equipment**
- **Multi-use equipment**
- **Adopt robotics**
- **Employ central commissary or consolidated production**
- **Utilization of technology-temp, easier**



LABOR EFFICIENCIES



*Handle in open position for
pulling motion*



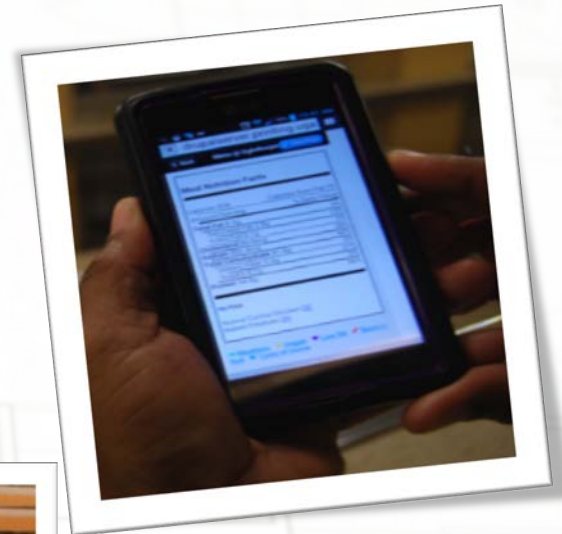
ROBOTICS





Self-Service Kiosks

65% of diners will use self-service kiosks while restaurants who use kiosks report higher average ticket sales





LABOR EFFICIENCIES

Presort dishes, silver and glassware in or near the banquet area before transporting back to the washing area.



TRANSPARENCY

People are starting to identify with what they put in their bodies and want to promote both personal and communal well-being.

Micro Trends

- Clean labels
- Food safety
- Natural ingredients
- Social responsibility



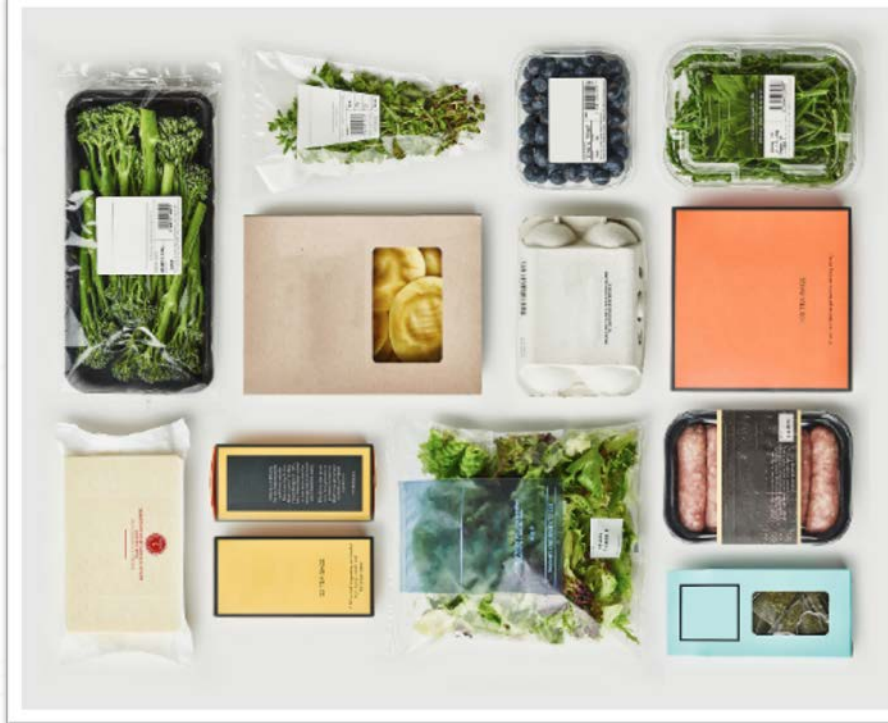
Operator Solutions

- Create allergen awareness in your kitchen
- Cultivate and promote local ingredient sources
- Align your brand with transparency values



Allergen Awareness





Clean Labels and Organic Produce





Overall Trends

- Containerized Hydroponic Farming



NEW NORMAL

Eat wherever you are, eat whatever you want,
eat whenever you want.

Micro Trends

- Meal kits
- Researching food
- Delivery & take-out
- Customization
- Breakfast all day



Operator Solutions

- Flexibility with BOH operations
- Premade Grab 'n Go meals
- Maximize BOH footprint for delivery specific lines and FOH for pick-up



Box food for Campus Students





Meals to Go





FOOD INSECURITY

Anyone should have access to basic nutrition to fuel their bodies and minds.

Micro Trends

- Breakfast & supper programs
- On-campus food banks
- Swipe Out Hunger
- Food as Medicine-Prescriptions



Operator Solutions

- Need easy to set-up and easy to serve solutions
- Implement a food share program
- Use leftovers
- Farmers Markets Retail Venues
- Food pantries/Food Pharmacies
- Dedicated Farms for Hospitals or Universities
- Roof top Bee Hives



Food Recovery



UCM @UCentralMO · 29 Nov 2016

.@DiningUCM and UCM's Campus Cupboard developed a program to prevent food waste and end hunger. #CultureOfService
ow.ly/fUkF306E9WY





Campus Cupboard Numbers

1247 different people served

519 male / 728 female

936 ages 18-23

245 ages 24- 30

34 ages 41 -70

4049 visits



INFUSING DIGITAL

We are moving rapidly toward a frictionless culinary experience that offers immeasurable opportunity to improve what we do.

Micro Trends

- Trend analysis & prediction
- Artificial intelligence
- Robotics & automation
- Virtual & augmented reality



Operator Solutions

- Embrace smart equipment
- Take small steps toward emerging technology
- Don't settle for what's available but modify or customize a solution specific to your needs



Technology

Technofoodology





Technology



How GMU students' eating habits changed when delivery robots invaded their campus

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Thank You
QUESTIONS?