

January 2022**The Future of Foodservice: 2022 - US**

“The foodservice industry has been one of the hardest hit by the pandemic, but also saw operators rapidly evolve to serve changed consumer needs related to value, safety, and convenience. Even amid continued labor, supply, and inflation challenges, the foodservice industry is beginning to recover. After accelerating technological advancements that ...

December 2021**International Cuisine Tracker - US**

“International cuisine consumption has decreased year over year, even as consumers return to dining out. By presenting international cuisine as a new, educational experience, brands and operators can appeal to curious and adventurous consumers. Additionally, operators should use suburban sprawl as an opportunity to provide consumers with the international cuisine experiences ...

October 2021**Restaurant Breakfast and Brunch Trends - US**

“After a tricky year, as consumers begin to return to more out-of-home, impulsive and on-the-go occasions, operators can take on a larger role in helping diners to navigate each day while also establishing new rituals. Many breakfast (and lunch) occasions are up for grabs, making this a good time for ...

Foodservice Disruptors - US

“Amidst a struggling industry, nimble and innovative operators are disrupting traditional foodservice models, adding automation and new operating formats as well as online engagement strategies to continue reaching consumers. Many of these efforts are responses to labor and supply chain issues and pandemic-influenced consumer patterns, but will become necessary investments ...

Foodservice Alcohol Trends - US

“The on-premise alcohol market is in a recovery period following the vaccine rollout; yet, the Delta variant’s spread, along with general financial uncertainty, has consumers rethinking their foodservice alcohol expenditures. Moreover, consumers developed new home-based drinking behaviors and routines over the course of the pandemic; these new home drinking behaviors ...