

December 2012

Pizza Restaurants - US

“Pizza restaurants have adapted well to the changing needs of consumers with a product that hadn’t been altered a great deal since it became a mainstream cuisine option. Concepts are entering into the fast casual arena with the help of new technology to give consumers personal made-to-order items with upscale ...

November 2012

Family Midscale Restaurants - US

“Family midscale restaurants offer a sit-down experience at low prices with menus that tend to have something for everyone. However, over time, this segment has lost some excitement and is currently facing competition from segments with better pricing, more upscale items, and better overall dining experiences. Health initiatives, value, and ...

October 2012

Coffee Houses and Donut Shops - US

“As the economy rebounds, are consumers returning to their pre-recession ways or do operators need to create a new, more compelling reason to get consumers to unplug the home coffee maker? Operators are turning their attention from their core coffee/donut business to be all-day dining options. Also, while different ...

Fast Casual Restaurants - US

“The competitive foodservice landscape emphasizes a few key issues that face fast casual operators. To begin with, the number of fast casual concepts entering the market has forced operators to seek greater differentiation. As such, there’s a range of service styles within the fast casual realm, which is causing confusion ...

September 2012

Sandwiches, Subs and Wraps - US

Despite the recession, the sandwich shop segment has fared well, meeting the changing needs of consumers. Sandwich shops offer better-for-you and gourmet-like options, as well as upscale décor at lower prices than full-service restaurants, striking a balance between quick service and casual dining. These concepts also meet busy on-the-go consumers ...

Quick Service Restaurants - US

The recession and subsequent years have had a significant impact on the quick-service (QSR) segment, for both operators and consumers. Value pricing initiatives have kept patrons engaged, but consumer demand, media attention, and the constant threat from competing segments have at the same time driven the fast food industry to ...

August 2012

Innovation on the Menu: Flavor Trends - US

While a restaurant may operate for months, years, and decades on end, the menu rarely stays the same. Flavor preferences and trends come and go, and consumer expectations change with them. Indulgence is important on one hand, but with growing nutritional awareness and pending menu-labeling regulations, offering better-for-you (BFY) items ...

July 2012

Smoothies and Shakes: Made to Order - US

Consumers have begun to look towards smoothies, as well as functional smoothies with health add-ins, to fulfill their better-for-you dietary needs and support their on-the-go lifestyle. These items are being consumed as snacks, meal replacements, beverages and desserts, giving the item a great deal of flexibility. The item can also ...

June 2012

Trends in Snacking and Value Menus in Foodservice - US

Due to an increasingly on-the-go lifestyle and a tendency toward smaller, more frequent meals, snacking has become a part of consumers' daily routines. Consumers have become less regimented in their consumption patterns and consume nearly any type of food at any time of day, causing the definition of "mealtime" to ...

Casual Dining - US

Mintel's consumer survey finds that 52% of respondents visited a casual dining restaurant for lunch and 69% of respondents visited a casual dining restaurant for dinner in the last month. Party size and check average varied by daypart with lunch bringing in an average of \$12.66 per person, while ...

May 2012

Healthy Dining Trends - US

Healthy dining initiatives have come to a head as consumers are demanding greater transparency from restaurants in terms of ingredients, processes, and preparation. These desires have been driven in part by the economy, calorie disclosure laws, wellness initiatives by associations, rising obesity rates and other health problems, as well as ...

Non-alcoholic Beverages at Restaurants - US

Mintel's proprietary research finds that overall usage of non-alcoholic beverages at restaurants is high, but health trends increasingly shape consumer choice in what they drink. Sugary, high-calorie beverages—particularly those sweetened with high-fructose corn syrup (like carbonated soft drinks)—have been targeted by media, government, and medical communities as a culprit ...

April 2012

On-premise Alcohol Consumption Trends - US

The restaurant recession appears to be over and patrons are starting to venture out from their homes to visit restaurants and bars once again. Over the past few years, operators have ramped up their beverage programs in order to draw consumers back using a variety of strategies, from new drinks, ingredients ...

March 2012

Convenience Store Foodservice - US

While convenience stores have offered fresh, prepared foods for years, it's only over the last decade that the trend has accelerated. Today, convenience stores are capturing more dashboard-dining occasions, delivering the benefits of quick, easily accessible, one-stop shopping. Industry players have sought to increase consumer awareness and trust for c-store ...

Ethnic Restaurants - US

Ethnic restaurants have proliferated as Americans' palates have become sophisticated and diners have sought out new flavors and experiences. Italian, Mexican, and Chinese cuisines remain the most popular, with more than half of all respondents having visited one or more such restaurants in the past month.

February 2012

University Foodservice - US

The face of university foodservice is changing as managed service and self-service providers raise the bar to meet the demands of an increasingly diverse student body, and one that has come to expect a higher level of service than generations past. This has created a challenging marketplace of increased competition ...

Breakfast Restaurant Trends - US

Breakfast has been a notable trend in the restaurant industry as operators have either added breakfast platforms or revitalized breakfast offerings to counter declines in traffic and tepid consumer spending. Mintel Menu Insights shows a 24.2% increase in number of breakfast menu items available from Q3 2009 – Q3 ...

January 2012

Dining Out: A 2012 Look Ahead - US

In spite of the economic ups and downs of the past year, consumers have found a way to include dining out in their budget, perhaps becoming recession weary and finding restaurants a form of creature comfort. So much the more going forward as the economy begins to pick up.