

## December 2012

### Eating Out: The Decision Making Process - UK

“More than six in ten diners state that price promotions would encourage them to try a new restaurant, highlighting the unsurprising appeal of discounts as consumer budgets remain under pressure. However, a similar percentage states that recommendations from friends/family would make them more likely to visit, suggesting that using ...

## November 2012

### Sandwiches and Lunchtime Foods - UK

“Product innovation based around added-value attributes (eg contains one of your five-a-day) and an offering differentiated from at-home foods should help operators to better compete with packed lunch options. A focus on fresh products offers one avenue of exploring such differentiation, also coming across in the consumer research of this ...

## October 2012

### Contract Catering - UK

“With consumers continuing to cut back on areas of secondary expenditure, the lunch market is more vulnerable than dinner occasions which benefit from associations with ‘experience’ and leisure. As such caterers have to balance the contrasting demands of employers looking to cut costs and reduce risks with the need to ...

## September 2012

### Burger and Chicken Restaurants - UK

“Weak brand loyalty and consumer promiscuity continue to dog the chicken/burger bar market with a need for operators to adopt similar strategies as their fast casual competitors in terms of using lifestyle branding techniques to increase their relevancy to specific consumer groups.”

## August 2012

### Attitudes towards Family Dining - UK

“With a wealth of in-home/retail food innovation aimed at children, which is designed to achieve multiple goals (eg appeals to both parents through nutritional claims as well as children through character merchandising), foodservice operators need to up their game in terms of separate children’s menus/products.”

## July 2012

### Eating Out Review - UK

“Eating out operators need to ensure that their new menu additions stay ahead of the curve by offering tangible points of difference compared to in-home/retail products in order to justify price differentials between in- and out-of-home dining. It would also help venues to play to the rising tide of ...

## June 2012

### Menu Flavours - UK

“Operators have to be proactive in marketing new menu additions – this means spelling out reasons to purchase as well as communicating what they consist of.”

## May 2012

### Pub Catering - UK

“There is no doubt that pubs have to work harder to keep up with trends in the wider eating out market in order to stem the decline in visitor numbers. Actively chasing footfall is a must which can be approached through strategies such as targeting specific consumer groups more directly ...

## April 2012

### Ethnic Restaurants - UK

Mainstream ethnic operators need to keep up with what the rest of the eating out market place, and smaller, emerging players in the ethnic restaurant sector, are doing in order to remain relevant to consumers. Otherwise the market is in danger of losing even more trade to in-home alternatives and ...

## March 2012

### Pizza and Pasta Restaurants - UK

“One of the key challenges in this market is maintaining engagement with consumers as they age. There is a gap in the market to cater to these less frequent diners who are looking for more special occasion dining opportunities.”

### Consumers and The Economic Outlook - Quarterly Update - UK

The report includes an overview of the changes in household well-being over the last three years, a breakdown of planned and recent spending, and consumers' assessment of how well they manage their money. Free to Mintel Oxygen subscribers, the report is the third in an ongoing series of quarterly updates ...

## February 2012

### Coffee Shops - UK

“Consumers remain committed to eating out and coffee shops additionally benefit from being seen as an ‘affordable treat’. However, with stagnant salaries and the increasing cost of living, consumers’ spending capabilities have been curtailed, meaning that 2012 is likely to be as tough on operators as 2011. ”

## January 2012

### Leisure Venue Catering - UK

“Leisure venue catering remains particularly vulnerable to cut backs in consumer spending as it is often seen only as a refuelling exercise. Operators therefore need to enhance the ‘experiential’ element of their catering offer eg by offering highly customisable service formats which add a sense of occasion/’theatre’ as well ...