



2019 FOODSERVICE TREND

FCSI consultant members from across the FCSI The Americas region highlight major trends that will affect the industry next year

As 2019 dawns, savvy foodservice consultants and operators alike already know what lies ahead. There will be enhanced technologies and unexpected surprises, to be sure, but also the expansion of trends with which they have long contended.

New cuisines

Arlene Spiegel FCSI, the president of Arlene Spiegel & Associates in New York City, foresees, “hyper-local farming – think rooftops in cities – gaining ground”.

Also ahead in 2019, she believes, are, “hyper-regional ethnic recipes focusing on small villages and towns rather than cities and capitals.” So are so-called, “gut foods, menus and recipes geared for gut health.”

Americans will also look to keto diet foods, dishes with low to no carbs, she adds. SCG’s Schumaker points to cultured meat as a trend to keep an eye on, although he thinks, “we are years out from cultured meat actually being on the plate. But there is going

to be some huge innovation in 2019 on it, and some regulatory moves in all the categories.

Plant-based will continue to take market share, and flexitarianism is a real thing. People are choosing to eat less traditional protein.”

Sustainability

Efforts to maximize sustainability will gain steam, not just for the good of the planet, but for the good will of patrons. “Sustainability, organic, short-haul farm-to-fork/table are going to be more and more expected and normal, not unique,” says Miick. “Kid-healthy food in school and garden programs will continue to grow.”

Another component he predicts, will be, “fights with Big Food. GMO will continue, and we ought to lead the way.” Spiegel predicts an expanding ban on plastic straws, plus, “increased awareness of compostability ratings on paper goods,” and heightened social consciousness. ■