

FUTURE NEEDS, FUTURE ACTIONS

From food production to the supply chain, the impact of climate change is likely to influence the future shape of the foodservice sector



Will the future of foodservice be determined by climate change? Few issues carry larger implications. For foodservice entrepreneurs, operators and executives, factors such as labor, energy, the economy, the supply chain, food sourcing, consumers' changing needs, corporate trends and more will each help shape the future – and your business!

BE PREPARED FOR THE CLIMATE CHANGE IMPACT

Just ask Arlene Spiegel, FCSI, president of Arlene Spiegel & Associates in New York City, whose consulting practice focuses on helping her clients prepare for the future.

The key to foodservice businesses thriving is flexibility and agility. Fortunately, many already learned this during the Covid pandemic. “We have learned that restaurants also have to be ‘grocerants’ and grocery/retail needs to double up as foodservice – and foodservice needs to be take-out, and delivery is essential. Even bartenders had to learn how to package ‘drinks-to-go’ when the barstools are empty.”

“So, we need to re-design our business models; create a culture of being alert and curious; develop our teams to be pro-active; and be prepared for all eventualities, even the unimaginable ones.” ■

“We need to re-design our business models; create a culture of being alert and curious; develop our teams to be pro-active; and be prepared for all eventualities, even the unimaginable ones.”

