Foodservice Trends in the US Market (and what's happening back home?!)



Maureen Gahan, Foodservice Specialist

19th September 2013

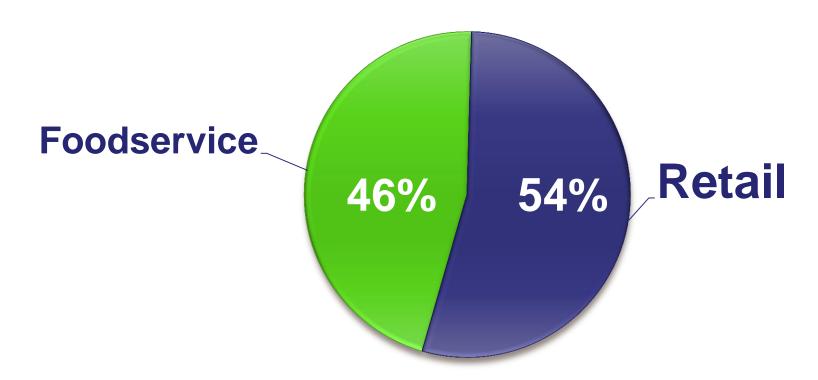
Growing the success of Irish food & horticulture



- What's happening in the US Foodservice market?
- What are consumers looking for?
- How are US foodservice operators responding?
- What 'trend tracking' tools are currently available?



The US food industry is \$1.2 trillion*



* Excludes alcohol





2013 will be positive

- Slower growth than 2012
- Chain market soft lots of dealing;
 major chains not opening many units
- Non-commercial segments stable
- Foodservice stronger than retail
- Retailer meal solutions growing

Our forecast: +3.5%*

* +0.5% in real terms





Independents are rebounding

- Doing well, esp. in major metros
- Opening units again
- Better business managers
- Benefiting from positive consumer sentiment

We expect independents to do better than chains during the next five years





- Value offerings
- Customized/made to order



Value/Quality Proposition



"I like to pursue better value, to help maintain my lifestyle and to get the most from the money I have"



- Affordable indulgence
- Snack items
- Non-traditional meal periods



Mini Ranges



"I want to manage my busy life and make sure that I am at my best for whatever the day presents"



- Fresh and natural
- Locally sourced



Provenance



"I am looking for products and brands that are real, authentic and honest, because I know I can trust what's in them and where they come from"



Healthy options



Health



"I want a balanced approach to health and wellness, to have greater control through the choices I can make"



- More emphasis on price management
- Food cost control/sourcing practices
- More focused menus







BURRITOS, TAC	OS & SALADS	
BURRITO	CHICKEN STEAK	6.45 6.85
BOWL TACOS	CARNITAS BARBACOA	6.85
SALAD	VEGETARIAN	6.45





- New fast casual models (food trucks too)
- Use of social media (esp. independents)
 - Groupon, Facebook, Twitter, Foursquare, Yelp, mobile apps, etc.







- Artisan/craft products
- Made on premise/house made









- Small plates/shareable foods
- "Twists" on favorites
- More vegetarian options

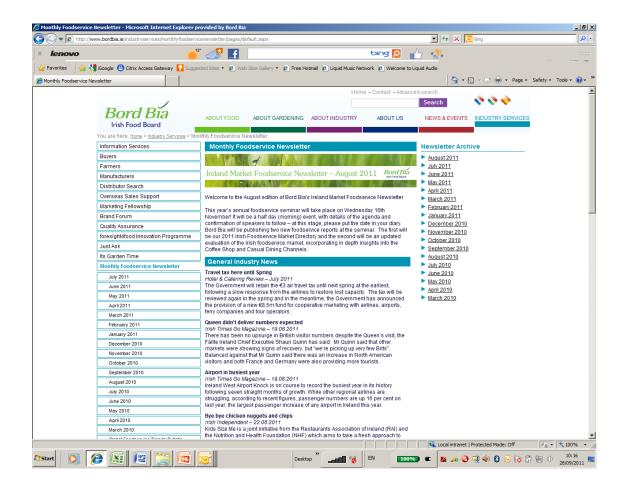






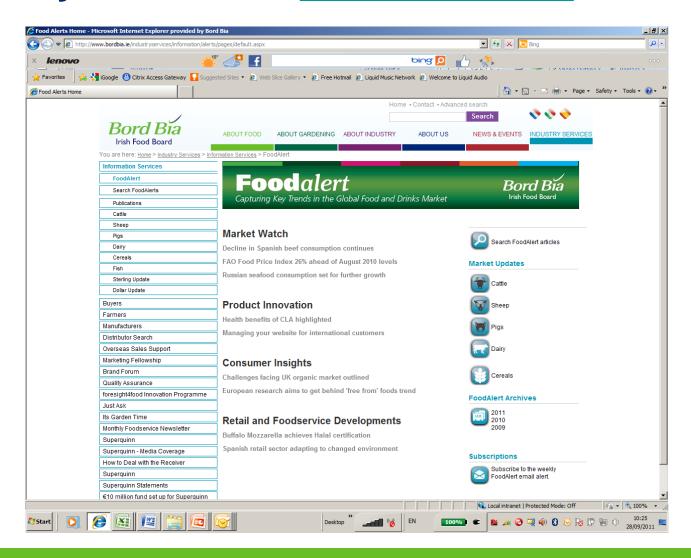


Some (FREE!) available resources: Bord Bia Monthly Foodservice Newsletter





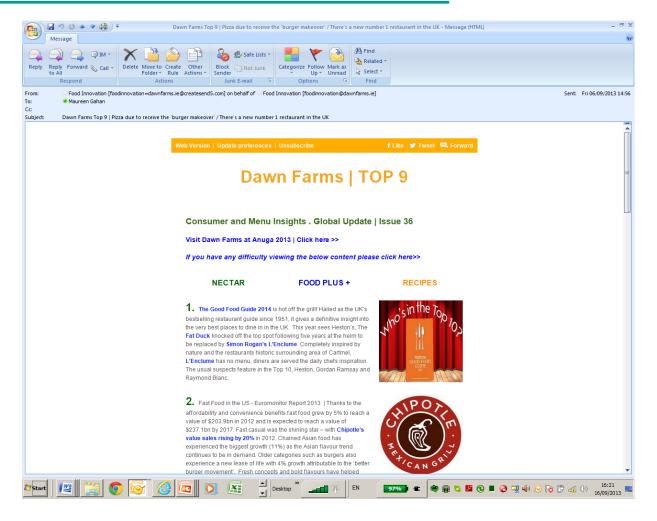
Weekly Food Alert www.bordbia.ie





Dawn Farm's Weekly Top 9

foodinnovation@dawnfarms.ie





www.hospitality-ireland.com enewsletter





www.thefoodpeople.co.uk





- Fast Casual and independents are driving recovery in the US foodservice market.
- Consumers are looking for value; simplicity; fun; authenticity and healthy options.
- Tap in to existing information sources that are available.
- Don't miss Bord Bia's 2013 Annual Foodservice Seminar!



Bord Bia 2013 Annual Foodservice Seminar

Wednesday, 6th November 2013

Crowne Plaza Hotel, Northwood (Santry)

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