

## March 2015

### Convenience Store Foodservice - US

“While some consumers have a less-than-stellar opinion of c-store foodservice, this sentiment is beginning to wane, especially among younger consumers. Now is the time for c-store operators to showcase their new food and drink capabilities that can rival those of quick service, be just as fresh as fast casual, and ...

### Made to Order: Smoothies and Shakes - US

“Foodservice operators who focus primarily on smoothies are experiencing competition from brands that are not smoothie-centric, retail products, and consumers preparing their own smoothies at home. Operators need to show consumers their products have value, by offering fresh ingredients, produce that consumers may find hard to source, or items that ...

## February 2015

### LSR: Ethnic Concepts - US

“Consumers have favorable opinions about ethnic food and flavors, as well as the LSR brands that offer them. For operators who want to remain in a good light, they need to be up-to-speed with restaurant mobile technology, use high-quality ingredients, and offer both new ethnic fare and ‘tried-and-true’ items to ...

## January 2015

### Dining Out: A 2015 Look Ahead - US

“Rising commodity prices have forced foodservice operators to increase menu prices during a time when many consumers are still budget-conscious. However, one demographic that is faring better is men. The changing American family structure has resulted in more fathers taking their children out to eat. Like other demographics, fathers are ...

### Breakfast Restaurant Trends - US

“There is still room for expansion and improvements in the breakfast segment. Some of the biggest names in foodservice breakfast are still pushing the envelope in terms of beverages and food innovation. The biggest hurdle for operators is to keep up with the fast movement of the segment. Brands that ...