

## July 2022

### Emerging International Cuisine Tracker - US

"Consumption of international cuisine has remained steady year over year. As inflationary concerns increase, perceptions about the value of dining occasions will evolve. Brands should consider how serving sizes and preparation options can be utilized by both large and small households and operators can look to younger generations when offering ...

## June 2022

### Restaurant Marketing Strategies - US

"Word-of-mouth marketing remains the most vital source of restaurant discovery. Still, operators should continue to grow their brands in the digital space as it evolves. Diners want to hear more about establishments regarding topics of food quality, new menu items and loyalty rewards and programs. Operators should focus on relaying ...

## May 2022

### Restaurant Takeout and Delivery - US

"Consumers are facing pandemic fatigue and are enthusiastically returning to dining out. Their interest in and usage of takeout/delivery offerings remains virtually unchanged but is set to grow even further. As technological and operational advancements strengthen off-premise offerings across the industry, operators will need to compete on delivering the ...

### Foodservice Loyalty - US

"Though establishing consumer loyalty requires competency in providing high-quality food and beverages, maintaining it is a challenge that most foodservice operators are tackling by launching loyalty and subscription programs. Points- or tier-based programs are becoming ubiquitous in the industry, but ongoing labor, inflation and supply chain challenges make it difficult ...