

### Foodservice -USA

## September 2011

### Foodservice Green and Sustainability Initiatives - US

There is an ever-increasing awareness of the environmental impact of the foodservice industry. That coupled with a growing consumer demand for source-verified, sustainable food offerings has created opportunity for increased efforts by operators to "greenup" operations and menus, both to benefit the planet and to appeal to consumers who want ...

#### **Quick Service Restaurants - US**

The recession may be officially over, but the recovery is proving to be nearly as challenging for quick-service restaurants (QSRs). Though QSR sales are expected to be up 3.3% from 2010-11, unemployment remains high, which drives more consumers to QSRs' lower prices, but also limits how much consumers have ...

## August 2011

## **Innovation on the Menu: Flavor Trends - US**

Underneath the marketing and the advertising, flavorful menu dishes are at the core of any restaurant's operations. Creating appealing menu items that satisfy customers and encourage them to come back is the goal of many restaurants. The manufacturers and suppliers that work with restaurants—both street independents and large, international chains—are ...

### **Casual Dining - US**

Mintel's exclusive consumer research finds that 72% of respondents visited a casual restaurant for lunch or dinner in the last month, yet frequency is moderate. Price emerges as the deterrent for more frequent use.

## July 2011

# **Attitudes Toward Independent Restaurants - US**

Independent restaurants have an appeal in that they are unique and better able to adapt to trends than their chain counterparts. The economic downturn has been challenging for the restaurant industry overall, and independents have been especially hard hit.