

Clippings

Short takes from the press

Dining Insights, Winter 2009

Many people, especially women, would like to have breakfast available in restaurants at lunch and dinner, Technomic, a research firm, says. Some 77% of consumers buy breakfast sandwiches at all hours on weekdays. - *Food Institute Report*

“In the corporate dining halls of midtown [New York], bread pudding has replaced molten chocolate cake as the iconic power dessert.” -Adam Platt, food critic, writing in *New York* magazine

Panera Bread has focused on improving offerings in its bakery cafes, not on cutting corners. They have not cut back on portion sizes, quality or staff size, according to Ron Shaich, CEO. Third quarter 2009 sales increased by 3.3% and fourth quarter sales are expected to be up 4% to 5% over the same periods in 2008. - *CNBC*

“Merging retail concepts and ideas with menu merchandising into unique food venues is an effective way to increase food sales and drive additional retail sales.”
- John Egnor, principal, JEM Consulting Group, writing in *Foodservice Equipment & Supplies*

Beware the law of unintended consequences. Developing tasteless fruits and vegetables was not the goal of the last Green Revolution; it was a side effect of a system [that provided] plentiful, inexpensive food, but . . . ended up rewarding quantity over quality . . . When we’re dreaming of a system that focuses on the reverse, we run the risk of creating something far worse than strawberries that bounce.”
- Russ Parsons, food editor, writing in the *Los Angeles Times*

Food costs are expected to increase by 3% to 4% in 2010, after increasing by less than 2% in 2009, the U.S. Dept. Of Agriculture forecasts. - *Food Institute Report*

Vending sales more than doubled at Northwest Missouri State University when it enabled its machines to accept meal plan cards. - *Automatic Merchandiser*

Artisan pizza is beginning to get recognition similar to that of artisan bread and craft beer. It has gained cachet with new fans and, according to *New York Times* restaurant critic, “isn’t just loved and it isn’t just devoured. It’s scrutinized and fetishized with a Palin-esque power to polarize.”
- *Nation’s Restaurant News*

Deep-fried macaroni and cheese is a currently popular menu item at restaurants in Vancouver, Canada. - *Toronto Globe & Mail*

Asian, citrus, berries and chipotle are flavors that consumers show an increased interest in seeing on menus, according to a survey by NPD Group, a market research firm. Garlic, hot/spicy, Italian and Mexican/Latin are the most popular flavors, NPD found. - *Nation’s Restaurant News*