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Culinary Innovations Hot Trends & Global Cuisine Mash Up

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Culinary Innovations: Hot Trends & Global Cuisine Mash Up

**Top Trends
Restaurant and Hospitality Industry**

**“Veg Centric”
Future of Plant Based Meals**

Inspiring Global Flavors for Guest Satisfaction

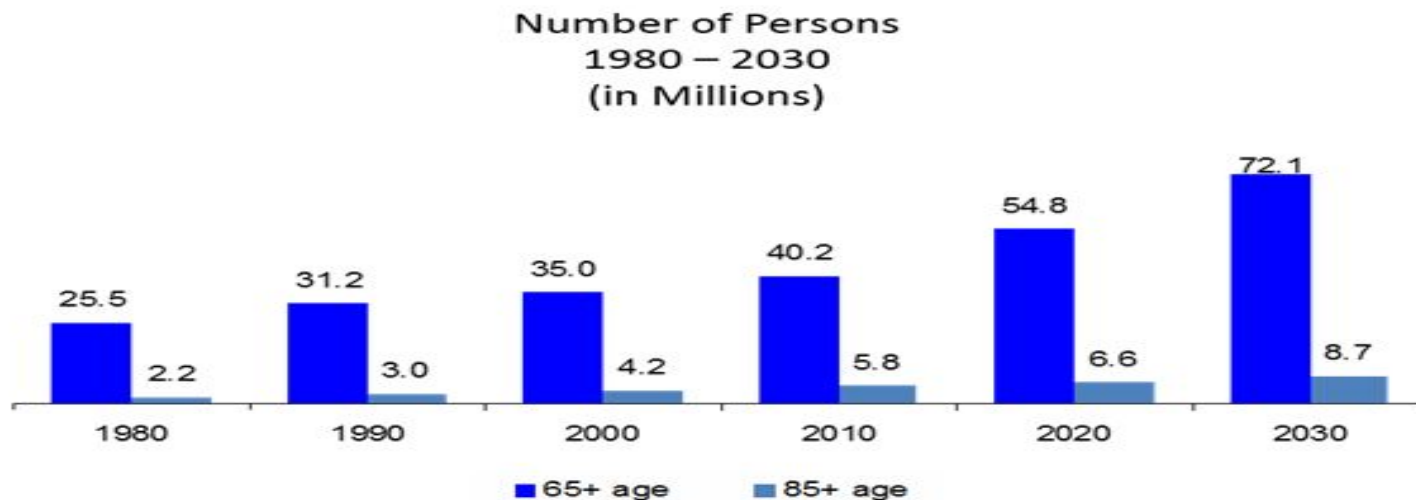
How to Elevate the Dining Experience

Older Persons Population - Healthcare Will Continue To Grow

By 2030 1 in 5 Americans will be age 65 or older

•Over the past 30 years, the population of 65+ age group has increased by 58%, and the 85+ group by 163%. These groups are important to healthcare overall.

- Ninety-five percent (95%) of the 65+ age group utilizes a healthcare provider at least once per year; 17% are hospitalized.
- The 65+ age group is a key demographic and target for senior living.
- The 85+ group is a key age demographic for the nursing home population.
- In the next 20 years, the 65+ and 85+ age populations are anticipated to grow by 79% and 50% respectively.





82% of patients/residents say the dining program is an important part of their overall experience when staying at healthcare facility.

Among LTC/Senior Living residents, over half say that the food options were closely considered when they selected where they would get care/reside.



Change within Senior Living Foodservice



Poised for
Big
Growth

Satisfaction
is
Paramount

Commercial
Foodservice
Trends

Senior Living Outlet Growth- Driven by Want for Flexibility and Variety. Similar to Commercial Growth

Operations Outside the Central Dining Room:

Coffee Shops

Fast Casual/Bistro Dining

Grab N' Go Store

Expanded Dining Hour

Family Dining Options

TAKE ACTION:

Vary the Menu

Different Service Styles

Concepts for All Day Dining



The Solana Senior Living Residence in Deer Park, IL,



Eat American Bistro

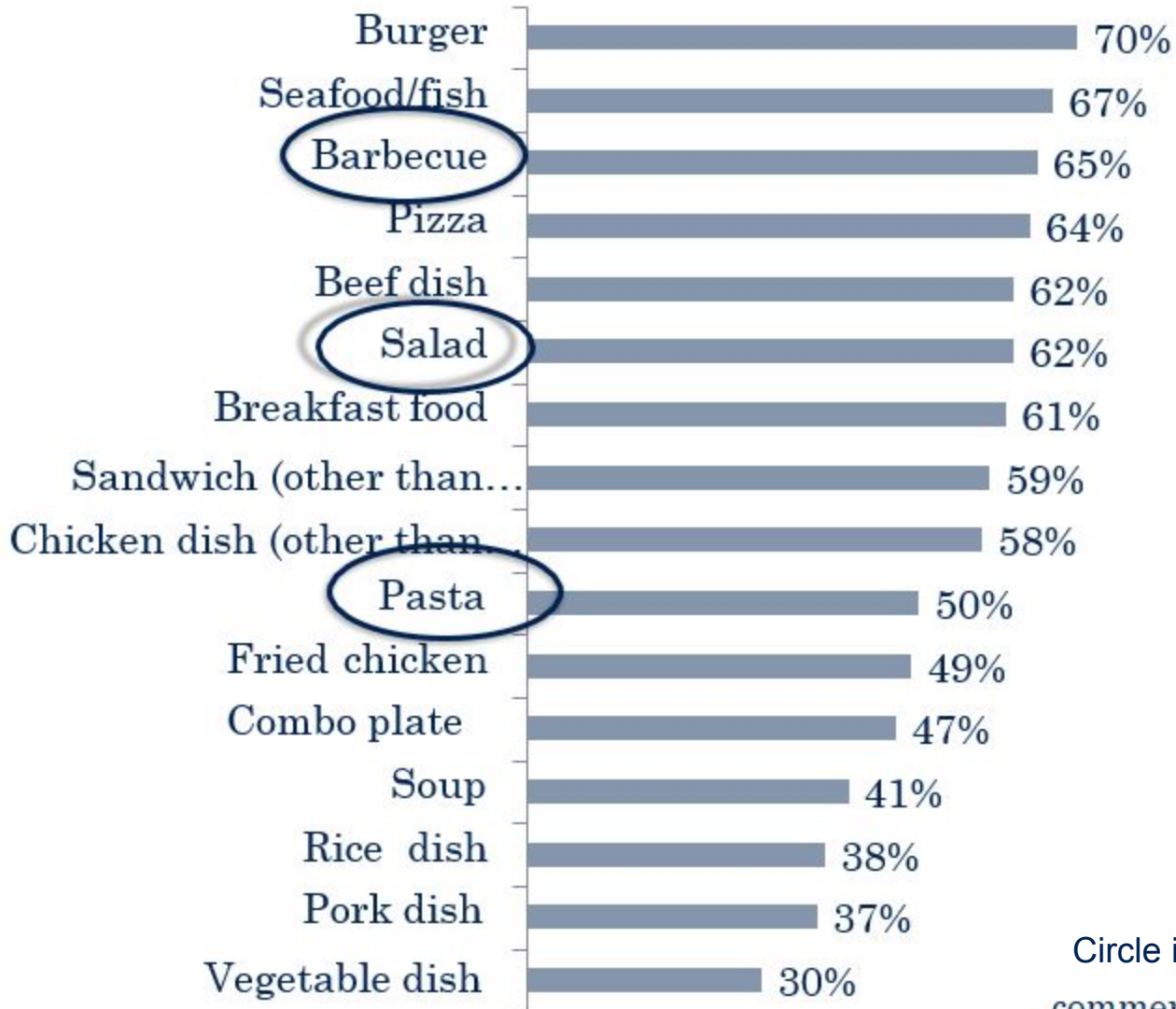
Generational Menu Interest

	Gen Z	Gen Y	Gen X	Boomers +	Gap (high - low)
"Mash-up" items	+3%	+12%	-1%	-31%	43%
Mixology / craft beverages	+3%	+18%	+3%	-17%	35%
Modernist cuisine	+5%	+7%	-7%	-28%	35%
Plant-based protein	+2%	+9%	-6%	-23%	32%
Street food	+6%	+17%	+10%	-13%	30%
Sweet & Savory items	+21%	+22%	+14%	-8%	30%
Vegetarian / vegan	+2%	+0%	-11%	-27%	30%
Tapas / shareable small plates	+11%	+12%	+3%	-15%	27%
Ancient grains	+3%	+11%	+0%	-15%	26%
Organic foods & beverages	+21%	+23%	+11%	-0%	23%
Gluten-free	+8%	+8%	-2%	-13%	21%
Artisan / craft items	+14%	+16%	+9%	-5%	20%
Non-GMO foods & beverages	+15%	+21%	+14%	+4%	16%
Sweet & savory	+21%	+25%	+20%	+9%	16%
Natural foods & beverages	+29%	+31%	+22%	+15%	16%
Comfort food	+25%	+36%	+38%	+30%	12%
Ethnic food	+22%	+23%	+22%	+12%	12%
Classic / traditional food	+27%	+34%	+36%	+38%	11%
Farm-to-table food	+22%	+31%	+26%	+27%	9%
Seasonal ingredients & flavors	+22%	+29%	+26%	+20%	8%
Whole grains	+18%	+22%	+15%	+14%	8%
High fiber	+11%	+14%	+12%	+9%	8%

- Ethnic Foods and Comfort Foods appeal across generations
- Important to understand that comfort food can vary regionally
- Seasonal ingredients and flavors are also key



Top Foods For People 70+



Million Dollar Cobb-TGI Friday's

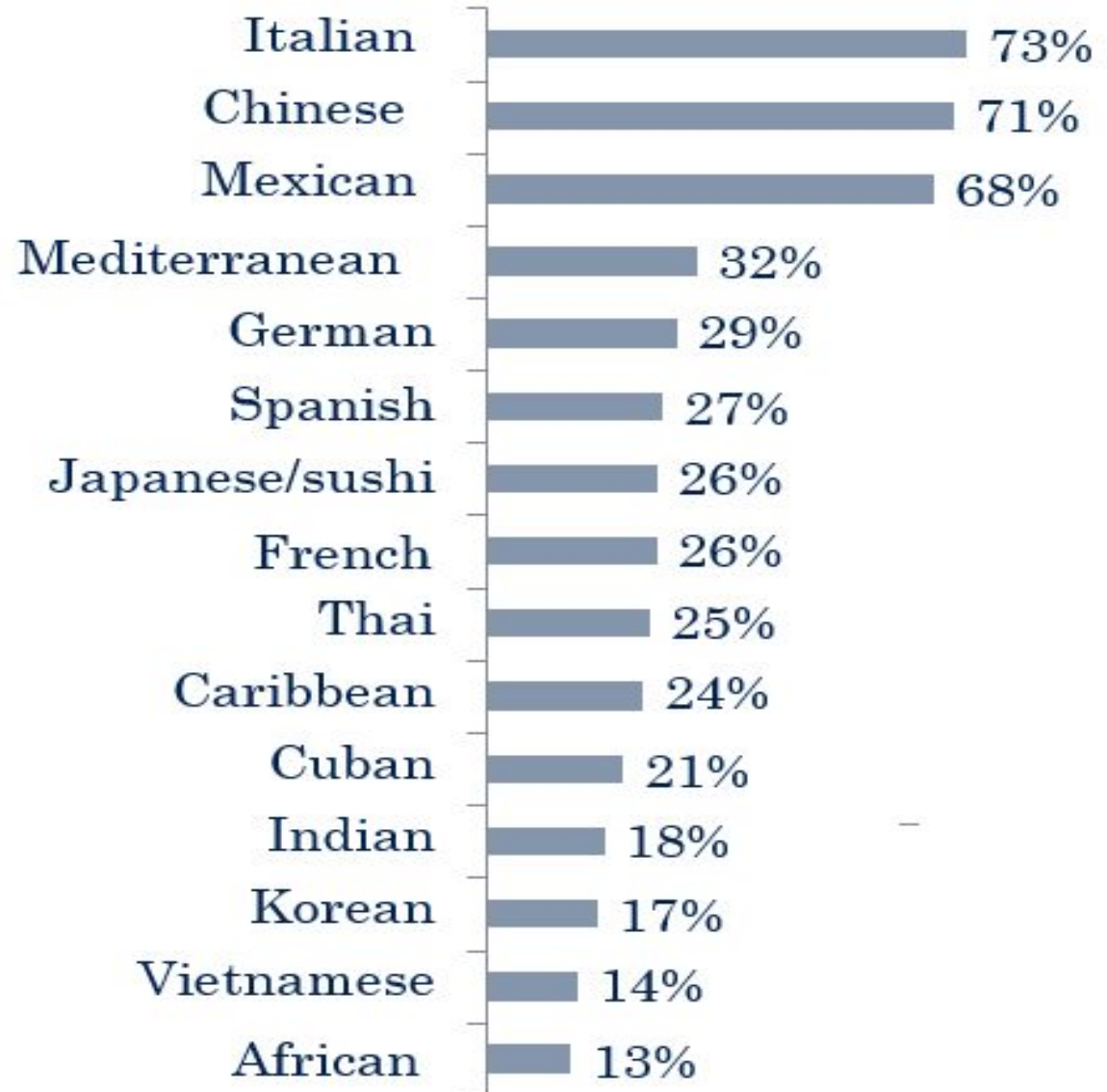


Build Your Own BBQ
Platter- Marie Callender's

Circle indicates age group is ordering at commercial restaurants but doesn't score well at Senior Living Operations

Top Global Flavors Seniors Want

- 1.) Italian
- 2.) Chinese
- 3.) Mexican
- 4.) German
- 5.) Mediterranean



Culinary Innovations: Hot Trends & Global Cuisine

Trend Research – *Street Level*



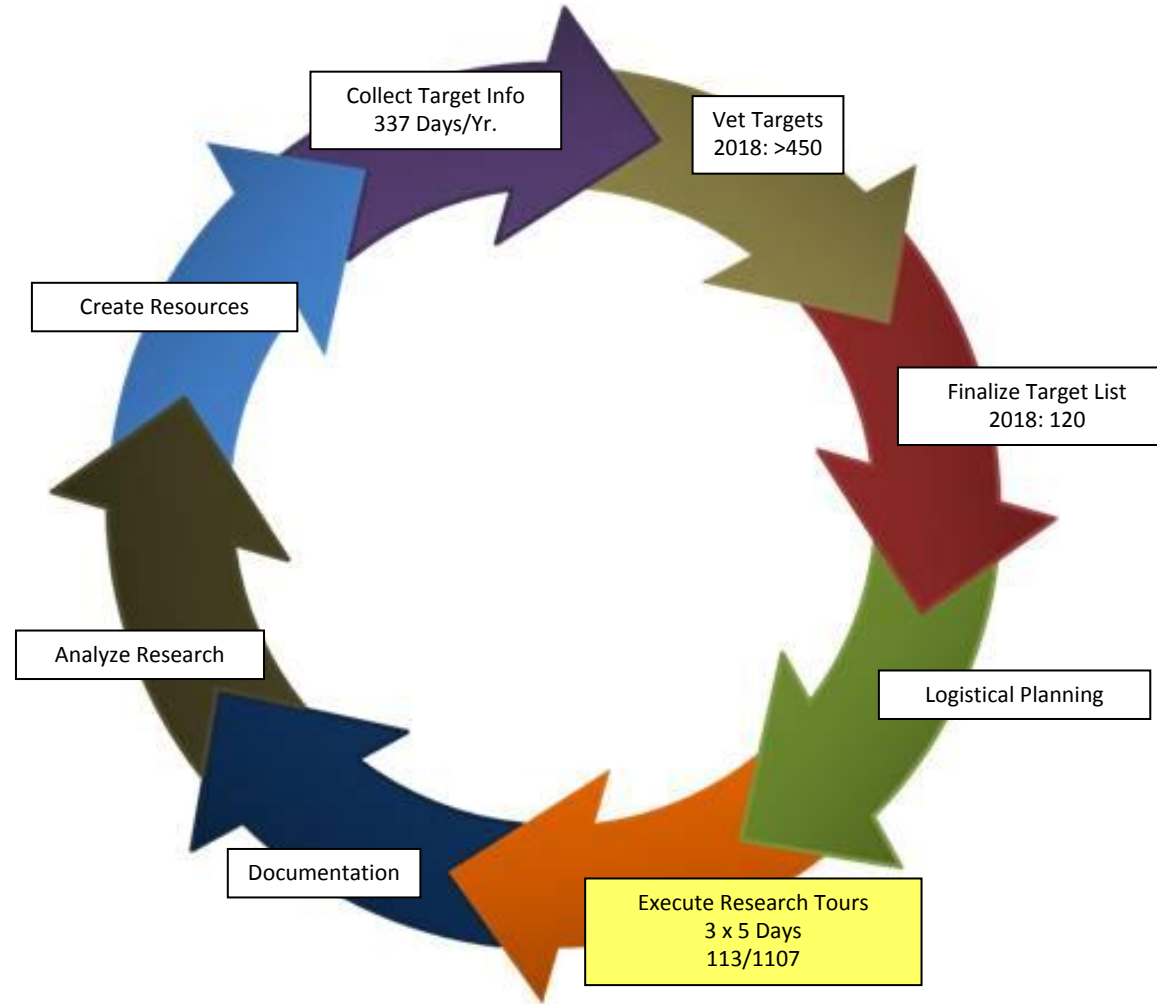
Chicago



New York



Los Angeles



Menu Differentiation – First To Market

***Veg-Centric:
The Future of Plant-Based Eating***

Veg-Centric: The Future of Plant-Based Eating



Veg-Centric: The Future of Plant-Based Eating



ēma.



Ema – Chicago
Pan Roasted Romanesco
House Yogurt, Local Honey

S O M E R S E T



Somerset - Chicago
Grilled Mushrooms
Watercress, Sunflower Seeds, Miso

SOMERSET



Somerset - Chicago
Charred Broccoli
Black Garlic, Almonds, Yogurt, Crispy Chicken Skin

Veg-Centric: Sweet Potatoes

Veg Centric: Sweet Potatoes



**Motel Morris – New York City
Roasted Sweet Potato
Maple Labneh, Evoo, Sea Salt**

Veg Centric: Sweet Potatoes



Portsmouth - Chicago
Loaded Sweet Potato Benedict
Black Beans, Avocado, Salsa Verde, Poached Eggs



Veg Centric: Sweet Potatoes



Tallula's – Los Angeles
Thao Farms Salt Baked Sweet Potato
Hominy, Black Beans, Charred Chili Salsa, Jack Cheese

Veg Centric: Sweet Potatoes



**Jane Q – Los Angeles
Roasted Sweet Potato
Spiced Walnuts, Yogurt, Pickled Fresno Chili**

**SWEET
CHICK**

Veg Centric: Sweet Potatoes



**Sweet Chick – Los Angeles
Sweet Potato Salad
Goat Cheese, Farro, Mustard Greens, Maple Vermouth Vinaigrette**

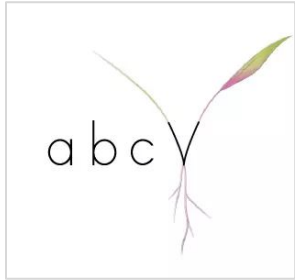
Veg-Centric: Heirloom Tomatoes

Veg-Centric: Heirloom Tomatoes



Publican Anker - Chicago
Heirloom Tomatoes
Bacon, Avocado, Crispy Shallots

Veg-Centric: Heirloom Tomatoes



**ABCV – New York City (Lunch)
Heirloom Tomatoes
Fresh Figs, Aged Balsamic, Ginger Shiso Dressing**

LUNETTA

Veg-Centric: Heirloom Tomatoes



Lunetta – Los Angeles
Baja Heirloom Tomato Salad
Stracciatella Cheese, Sweet Onion, Balsamic

Veg-Centric: Heirloom Tomatoes

ella eli



Ella Elli - Chicago
Heirloom Tomatoes
Cucumbers, Feta, Basil

Culinary Innovations: Hot Trends & Global Cuisine

Veg-Centric: Stone Fruit

Veg Centric: Stone Fruit

**CITY
MOUSE**



**City Mouse - Chicago
Peaches And Ginger
Kohlrabi, Farro, Pecorino, Lime**

Veg Centric: Stone Fruit



Shore Club - Chicago
Grilled Stone Fruit Salad
Baby Arugula, Honeycomb, Almonds, Mint and Lemon Vinaigrette

s a u v a g e

Veg Centric: Stone Fruit



Sauvage – New York City
Pork Tenderloin & Peaches
Sunchokes, Feta & Mustard Seed Relish

Veg Centric: Stone Fruit



**Journeymen – Los Angeles
Heirloom Tomato & Plum Salad
Buffalo Mozzarella, Pistachio Granola**

Veg Centric: Stone Fruit



Bad Hunter - Chicago
Heirloom Tomato & Plums
Pistachios, Smoked Goat Cheese

***Veg-Centric:
Hummus Beyond Chickpeas***

Hummus Beyond Chickpeas



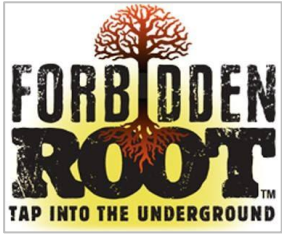
High Street on Hudson – New York City
1. Roasted Vegetable Hummus
2. Toasted Volkornbrot Seeded Rye Bread

Hummus Beyond Chickpeas



**The Little Beet Table – Chicago
Cauliflower Hummus
Popcorn, Toasted Seeds, Red Onion, Dill, Grilled Bread**

Hummus Beyond Chickpeas



**Forbidden Root – Chicago
Cranberry Bean Hummus
Dried Fig, Parsley, Sumac, Preserved Lemon, Grilled Sourdough**

Hummus Beyond Chickpeas



**Beefsteak – Los Angeles
Sweet Potato Chips
Turmeric Hummus**

Hummus Beyond Chickpeas



**Beefsteak – Los Angeles
Baby Kale Salad
Turmeric Hummus, Castelvetrano Olive, Roasted Cauliflower, Carrot,
Black Pepper Pumpkin Seeds**

“Mashing” Indian Into The Mainstream

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**Pondicheri – New York City
Jaggery Coconut Pancakes
Rice And Almond Pancakes, Cardamom, Berries Bananas, Jaggery Syrup**

“Mashing” Indian Into The Mainstream



**Indian Accent – New York City
Shorba - Pumpkin Soup
Bleu Cheese, Naan Bread**

“Mashing” Indian Into The Mainstream



Indian Accent – New York City
Sweet Pickle Ribs
Sun Dried Mango, Onion Seeds, Black Pepper Pork, Cured Rice

“Mashing” Indian Into The Mainstream



**Tapestry – New York City
Taco Casero**

Pork, Grilled Pineapple Pico De Gallo, Guacamole, Pickled Cabbage, Crispy Ginger

“Mashing” Indian Into The Mainstream



Tapestry – New York City
Steak Au Poivre
Beef Tenderloin Filet, Veg Baklava, Cognac Jus

Culinary Innovations: Hot Trends & Global Cuisine

Global Fried Rice Bowls

Global Fried Rice Bowls

RÉPUBLIQUE



Republique – Los Angeles
Adobo Fried Rice
Pork Belly, Fried Egg, Adobo Sauce

Global Fried Rice Bowls



Tokyo Hamburg – Los Angeles
Kimchi Fried Rice
Beef Short Rib, Soft Farm Eggs

Global Fried Rice Bowls



**M Café – Los Angeles
Kimchee Barley and Fried Rice
King Oyster Mushrooms, Sweet Barley, Brussels Sprouts,
Pea Shoots & Spicy Miso**

Global Fried Rice Bowls



**Mahalo – Chicago
Spam Fried Rice**

Global Fried Rice Bowls



**21 Greenpoint – Brooklyn – New York City
Hudson Valley Foie Fried Rice
Linguica Sausage, Portuguese Allspice, Two Eggs**

Culinary Innovations: Hot Trends & Global Cuisine

Global Fried Rice Bowls

- **Brown Wehani, Black Forbidden, Sticky**
- **Farro, Barley, Wild Rice, Quinoa**
- **Adobo, Black Garlic, Kimchi, XO, Pestos, Chili Paste**
- **Cured Sausage & Hams, Bacon, Braised Meats**
- **Egg Topper**

Culinary Innovations: Hot Trends & Global Cuisine

All-Day Dining Drives A.M. Innovation

- **Growing Trend For Several Years**
- **“All Day” – Incidental**
- **Opportunity: Breakfast Menu Innovation**
- **Diverse Ingredients, Unique Combinations**

**CITY
MOUSE**



**City Mouse - Chicago
Sweet Cornmeal Griddle Cakes
Pork Shoulder Ragu, Runny Eggs, Hollandaise**

Diverse Ingredients, Creative Combinations

ATLA



**Atla – New York City
Scrambled Eggs A La Mexicana
Maitake Mushrooms, Poached Egg**

Diverse Ingredients, Creative Combinations

TEMPLE COURT



**Temple Court – New York City
Two Eggs Any Style (sunny Side Up)
Chanterelles, Bacon, Shishitos**

Flavor Bomb Breakfast Sammies



**Jane Q – Los Angeles
Savannah B.E.L.T**

Candied Bacon, Fried Egg, Pickled Green Tomato, Pimento Cheese

Flavor Bomb Breakfast Sammies



**Lalito – New York City
Eggie Sandwich**

Thick Cut Salami, Grilled Haloumi, Plantain Mash, Pickled Red Onion, Salsa Rojo

Senior Living Dining always a Social Atmosphere Accompanied by Great Food!!



Small Changes Lead to Better Acceptability

Five Flavor Shrimp- featuring large premium marinated shrimp, fresh cut red bell peppers, onions and green string beans. A Chinese-inspired sauce, to balance sweet, sour, bitter, salty and umami notes in one single bite.



Hokkien Street Noodles- Thin rice noodles, light curry sauce, chicken, shrimp, egg, onion, julienned vegetables



Crunchy romaine, parmesan, toasted sesame seeds, wonton croutons





Redstone Highlands Senior Living Communities (Westmoreland County, Pa.)

- Four of Redstone's communities are rolling out features in an effort to attract baby boomers; they include an expanded menu of upscale offerings and alcohol, interactive cooking stations and flexible dining hours

Beatitudes Campus (Phoenix)

- The community is focusing efforts on menuing healthy items that interest boomers and matures alike; one new item is a chef-inspired potato-succotash hash that incorporates veggies to appeal to boomers

Thornton Place (Topeka, Kan.)

- The retirement community unveiled a 24/7 snack bar to appeal to residents



Andrew Morgan - General Manager

Lettuce Entertain You

120 locations/65 Brands

1 Ema

Coming: Aba





"We have a culture of accommodation"

"Focus on fresh veg centric approach"

"Understand dietary restrictions - so not a much protein on the menu or meat"

"Willing adjustments to the menu"

Flexibility

Constantly Communication/Meeting

"Strict policy of engagement with customers"

" The answer is yes - the question is how"

"93% vegetarian customizable and gluten free/friendly"



Multiple Experience/Guest Experience



Gabe Garza - Director of Operations

Boka Group

15 Restaurants

1 Catering Location





*"Customer Intelligence is huge for us....
we use it like the CIA"*

*"We simply expect our people to know
our guest"*

Gabe Garza - Director of Operations

Culture of Personalized Experience

An excellent senior living dining experience makes a difference

Senior living facilities face increasing competition, so differentiation is critical.

"If there is one common thread to senior living foodservice trends," Todd said, "it's that the generation now entering senior care has very different expectations. The senior housing facilities who are prepared will do fine. Those who are unprepared will fail. Glendale Senior Dining knows all that is involved with dining services. This is all we do."



Keith Witten - General Manager

Single Unit

40 seats

Dinner Only





"Responsibility of being flexible"

*" We don't stand still – don't accept
mediocrity"*

"Polish without Pretense"

Keith Witten - General Manager

Thank you

