Restaurant Industry 2016

Sales: $783 billion
Employees: 14.4 million
Locations: 1+ million

Source: National Restaurant Association, 2016 Restaurant Industry Forecast
What’s HOT
2015 CULINARY FORECAST

TOP 10 FOOD TRENDS

1. Locally sourced meat and seafood
2. Locally grown produce
3. Environmental sustainability
4. Healthful kids’ meals
5. Natural ingredients/minimally processed food
6. New cuts of meat
7. Hyper-local sourcing
8. Sustainable seafood
9. Food waste reduction/management
10. Farm/estate branded items
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<thead>
<tr>
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<th>Top 20 Food Trends</th>
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<tbody>
<tr>
<td>1</td>
<td>Locally sourced meats and seafood</td>
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<td>2</td>
<td>Chef-driven fast-casual concepts</td>
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<td>Locally grown produce</td>
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<td>10</td>
<td>House-made/artisan ice cream</td>
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<td>Ethnic condiments/spices</td>
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<td>Authentic ethnic cuisine</td>
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<td>Farm/estate branded items</td>
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<td>14</td>
<td>Artisan butchery</td>
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<td>15</td>
<td>Ancient grains</td>
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<td>16</td>
<td>Ethnic-inspired breakfast items</td>
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<td>17</td>
<td>Fresh/house-made sausage</td>
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<td>18</td>
<td>House-made/artisan pickles</td>
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<td>19</td>
<td>Food waste reduction/management</td>
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<td>20</td>
<td>Street food/food trucks</td>
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Food Waste: What’s the big deal?

FOOD WASTED BY WEIGHT - 63 MILLION TONS

Waste occurs throughout the supply chain, with nearly 85% occurring downstream at consumer-facing businesses and homes.
Food Waste: What’s the big deal? (cont.)

50% US Land Use For Agriculture
80% Fresh Water For Agriculture
40% Of All Food Wasted
16% Methane Emissions In Landfills
$165 Billion $ Wasted

Source: EPA
Food Waste: What’s the big deal? (cont.)

If all of our country’s wasted food was grown in one place, this **mega-farm** would cover roughly **80 million acres**, more than \( \frac{3}{4} \) of the state of California.

*Source: ReFED.com*
Did you know ....

870+ gallons of water is required to produce one gallon of wine!

- In standard pour terms...34 gallons of water needed for 5 fluid ounces of wine
- 28 gallons of water is needed for 12 fluid ounces of beer

Source: Water Footprint Network
Water Scarcity Means Higher Costs

- As of 2015, the price of water was up 6% in 30 major U.S. cities
- A **41% rise** since 2010
- Severe drought in western states

Source: CircleofBlue.org. Rates current as of April 1, 2015.
Industries that typically create food waste

- Restaurants
- Coffee shops
- Grocery stores
- Hotels/hospitality
- Hospitals
- Senior living
- Food manufacturers
- Entertainment venues
- Theme parks
- Large office campuses
- Sports venues
- Cruise ships
- Universities and schools

Source: Ecova, Inc.
Food Recovery Hierarchy

SOURCE REDUCTION

FEED HUNGRY PEOPLE

FEED ANIMALS

INDUSTRIAL USES

COMPOSTING

LANDFILL/INCINERATION

Most preferred

Least preferred

RECYCLE
Food Waste Reduction Alliance

GOAL #1: Reduce the amount of food waste generated

GOAL #2: Increase the amount of safe, nutritious food donated to those in need

GOAL #3: Recycle unavoidable food waste, diverting it from landfills
Restaurants & Food Waste

Food waste is rising to the top of restaurant operators’ minds, both as part of environmental sustainability programs and community service efforts. A Food Waste Reduction Alliance survey of 27 restaurant companies suggests that **between 10% and 60% donate leftover food or recycle food waste.** It also hints at what stands in the way of expanding those efforts...

**54% of small business respondents and 92% of larger company respondents said there are barriers to recycling food waste.**

**64% of all respondents said there are barriers to donating leftover food.**

**TOP BARRIERS TO DONATION:**
- transportation constraints
- insufficient onsite storage
- liability concerns
- regulatory constraints

**TOP BARRIERS TO RECYCLING:**
- insufficient recycling options
- transportation constraints
- management/building constraints

In addition, recent National Restaurant Association research shows that restaurants divert leftover food in the following ways.

**What Happens to Food Waste once it’s Diverted?**

- **75%** regularly track their food waste
- **22%** donate leftover food to food banks or other charitable organizations
- **74%** recycle fats, oils and grease
- **17%** compost food waste
FWRA Research & Restaurant Barriers

The 2014 survey analyzed data on food waste donation, reuse, recycling, and disposal.

Top Barriers to Donation
- Transportation constraints
- Insufficient onsite storage
- Liability concerns
- Regulatory constraints

Top Barriers to Recycling
- Insufficient recycling options
- Transportation constraints
- Management/building constraints

www.foodwastealliance.org
Solutions

• Tracking
• Cooking like your grandmother
• Donation
• Animal feed (hog farmers)
• Anaerobic digestion
• Onsite de-watering/composting
• Offsite composting
Slashing food waste can save…

Tracking food waste can cut food costs 2 - 6%
Recycling & Food Waste Regulations

Source: Recyclefsp.org
Go Social

Twitter: @WeRRestaurants
@ConservePro

FB: /WeRRestaurants