



Cafeteria & Communal Dining Trends

To remain up to date with current trends, keep in mind the different aspects of your business; from aesthetics and food choices to green initiatives and community involvement.



What to Offer

Eco-Friendly Practices | Healthy Choices | Allergen-Free Foods

Customer requests for healthier food options have substantially increased in recent years. People are passionate about where and how the ingredients in their meals are sourced. Some examples of improving the quality of your menu include:

- ◇ Partner with local farms and resources to obtain fresh produce
 - ◆ If you are an educational institute and don't know where to start, look into connecting with *FoodCorps*. Their mission is to create healthy schools so that every child is well-nourished and ready to learn.
- ◇ Highlight your creative side when preparing allergen-free meals. Many suffer from dietary restrictions, so why not give them exciting dishes! A few interesting ideas:
 - ◆ Zucchini noodles in place of pasta
 - ◆ Replace eggs with unsweetened apple sauce or ground flaxseeds combined with water
 - ◆ Flourless desserts
- ◇ Out with the manufactured energy drinks, in with nutritional juices and smoothies
 - ◆ Consider offering a beverage bar where people can get their daily allowance of fruits and vegetables as well as the recommended vitamin intake. This is also an easy way to ensure kids get vital nutrients.
- ◇ Increase eco-friendly initiatives
 - ◆ Start a waste management program
 - ◆ Note proper serving sizes
 - ◆ Utilize green cleaning supplies
 - ◆ Supply water refill stations
 - ◆ Provide starch or paper-based dinnerware and disposables

As you add more nutritional options and practice sustainability, an investment in more visible labeling and signage will better inform guests, and can lead to a boost in patronage.



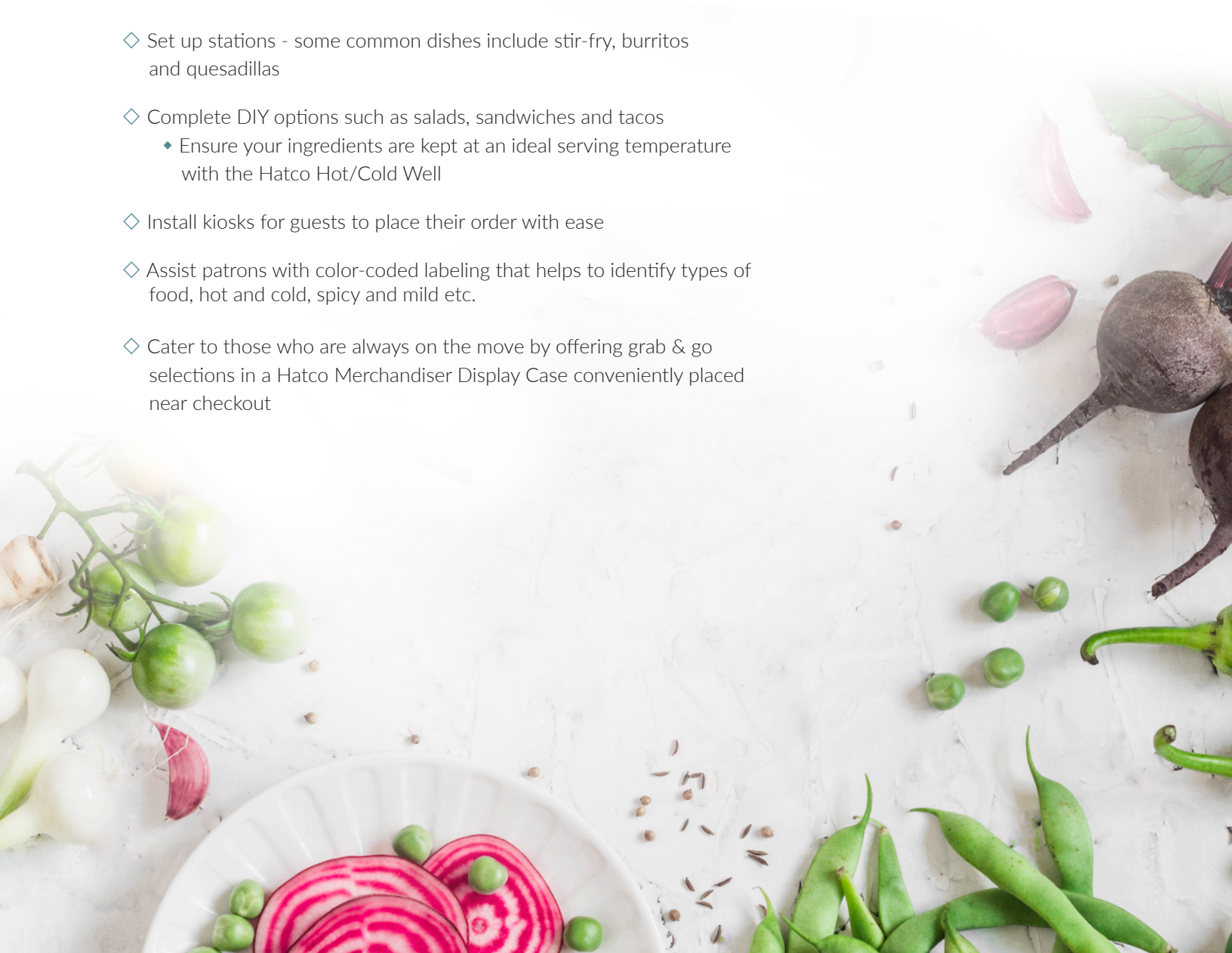


Customization vs. Grab & Go

Now more than ever, patrons want the ability to customize their meals. Whether it's dressings on the side or less vegetables on a sandwich, offering choice is crucial.

While accommodating guests, keep in mind other people just want to grab their meal and go with minimal interaction. Some tools and techniques to consider:

- ◇ Set up stations - some common dishes include stir-fry, burritos and quesadillas
- ◇ Complete DIY options such as salads, sandwiches and tacos
 - ◆ Ensure your ingredients are kept at an ideal serving temperature with the Hatco Hot/Cold Well
- ◇ Install kiosks for guests to place their order with ease
- ◇ Assist patrons with color-coded labeling that helps to identify types of food, hot and cold, spicy and mild etc.
- ◇ Cater to those who are always on the move by offering grab & go selections in a Hatco Merchandiser Display Case conveniently placed near checkout





Smart Spaces & Productivity

While food is the main attraction, the aesthetics of the room and the way it's set up also play an essential role. Creating the right arrangement optimizes traffic flow.

- ◇ Alter your interior for a more inviting experience that will encourage guests to lounge longer and keep them coming back. Some items to consider:
 - ◆ Comfortable sofas or armchairs
 - ◆ Outside covered seating
 - ◆ Device recharging stations
 - ◆ Complimentary Wi-Fi for guests
- ◇ Minimize long lines and congestion by placing popular and time-consuming stations as far apart from one another as possible
- ◇ Enhance your presentation by using top-line appliances and equipment from Hatco
- ◇ Eliminate wait time for kids who bring their lunches to school by separating the beverage stations from the hot lunch line





Some Things to Chew On

- ◇ Host cooking classes outside of business hours, or during known down times. This provides a social learning experience for your team and an opportunity to engage with peers.
- ◇ Help parents stay connected with their kids eating habits by incorporating SchoolCafe or a similar app.
- ◇ Introduce new flavors and spices by offering a 'flavor cart' for guests. The staff walks around with various seasonings to try on their meals. This brings a fun dynamic to the dining experience.
- ◇ Construct special dishes and events around:
 - ◆ Local and national sports teams
 - ◆ Current pop culture references
 - ◆ National Days (there is a day of celebration for everything!)

