



Newsletter: May 2018

Foodservice Immersion™ Educating the Foodservice Supply Chain

Stay On Trend in 2018



Heritage Grains Drive U.S. Bread Sales

From *Forbes*:

The rising national trend of the revival of the grain economy is exciting: The use of heritage and ancient grains, many of which are unheard of by the public or in some cases nearing extinction, is making a comeback.

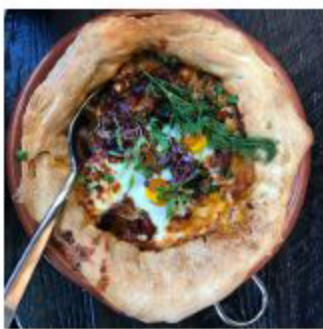
[Learn more >](#)

Breakfast Menus Wake Up to Global Flavors

From *Restaurant Hospitality*:

Global foods and flavors have become popular on lunch and dinner menus, but they've taken longer to take hold on breakfast menus. As more operators expand into the morning daypart and consumer cravings for ethnic fare in the morning grow, dishes such as shakshuka and breakfast fried rice are appearing on more morning menus, making the most important meal of the day more multi-cultural.

[Learn more >](#)



The Most Magical Food Trend: Mermaid Toast!

From *Vogue*:

Though it seems the masses have not tired of avocado toast just yet, another dish has challenged its slot as the trendiest toast and taken the Internet by storm this year: mermaid toast. Chances are high that you've seen one (or several) iterations of this beautiful, ocean-inspired toast (or its sister creation, unicorn toast) on Instagram, but you might still be wondering how it's made and what's in it.

[Learn more >](#)

Best of Dessert Trends

From *Flavor & the Menu*:

Flavor & the Menu's Best of Flavor research reveals a broad range of trends. Those that come to the surface on the sweet side of the menu reflect trends seen in overall menu development. Here are profiles of four desserts: two that represent the cutting-edge innovation seen in other menu areas, and two of the most beloved classics, all four of which convey the constant tinkering with desserts that results in a "best" flavor build.

[Learn more >](#)



James Beard Award Winners 2018

From *Restaurant Hospitality*:

Best New Restaurant: JuneBaby, Seattle

Outstanding Chef: Gabrielle Hamilton, Prune, NYC

Outstanding Restaurant: Highlands Bar and Grill, Birmingham, AL

Rising Star Chef: Camille Cogswell, Zahav, Philadelphia, PA

[Learn More >](#)

Kids Crave All-Day Breakfast

From *Food Management*:

Gen Z consumers rate breakfast, brunch, and snacking meal concepts highest. Anytime is the best time for breakfast--especially foods that can be eaten on-the-go, and with a "health halo" for older kids.

[Learn more >](#)



Furikake Brings Japanese Flavor

From *Restaurant Hospitality*:

Furikake is a Japanese spice blend that usually includes chiles, sesame, seaweed, salt and citrus peel. It's traditionally used on rice, and in the U.S. is most popular in the West and on fine-dining and independent menus.

[Learn More >](#)

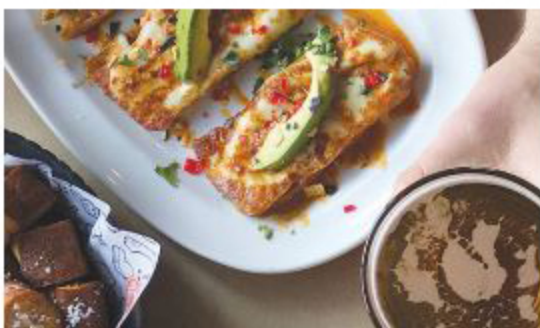
Wild Mushrooms New on Menus

From *FSR Magazine, Food Newsfeed*:

Mystical, magical and biologically addictive-mushrooms are in demand. The popularity of wild, foraged, and in some cases medicinal mushrooms is on the rise.

Preparing a menu around an unpredictable treasure hunt might seem difficult, but it's not unlike working with any other seasonal crop.

[Learn more >](#)



Restaurants Look to New Snack Items

From *Restaurant Business*:

Among today's consumers, 80% say they snack at least once a day, while 57% report doing so twice or more daily, according to Technomic. As such, chains are exploring new categories and foods to meet the demand for anytime eating, like those below. Think smaller-size breadstick snacks, Mexican street corn, and small bites of regular menu items.

[Learn more >](#)



Please Contact Us for More Information
About Foodservice Immersion™ Programs:

Laura MacPhail | 978.884.4466 | laura@fs-immersion.com

Sandra Winters | 978.491.8836 | sandy@fs-immersion.com

www.fs-immersion.com

