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Foodservice

equipment & supplies

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We'll see much more engagement with food and cooking on campus. It's already starting, but interest is growing fast, so demand for things like turnkey demo/teaching kitchens that can be integrated into campus dining venues will increase. Meal kits, like those offered by Blue Apron and others, are another opportunity for the future. Students are interested in nutrition and cooking. Why shouldn't campus stores put together right-sized kits packaged in recyclable or returnable containers for students who want to cook their own meals? Finally, I see future campus dining venues being even more design-forward and using more organic-looking, upscale serviceware.

College & University Foodservice
SPECIAL REPORT

What's Ahead^{for} Campus Dining?

Seven Industry Leaders Share Their Predictions

By Dana Tanyeri, Contributing Editor