GRAB AND GO: CONVENIENCE STORE 2.0

Convenience stores have evolved their offerings to deliver on consumer demands for prepared grab-and-go items. Now serving items such as prepackaged meals, combo deals, fried foods and fresh produce, convenience stores are uniquely positioned to attract customers needing anything from road-trip-approved snacks to hot-and-ready dinners.

THE ORIGINAL "CONVENIENCE STORE"

Opened in 1927, it offered fuel and staple items available when the local grocery was closed.¹

THE SPEED OF CONVENIENCE*

Average transaction time: Between 3 to 4 minutes





SALES SPUR NEW OFFERINGS

SPEED VERSUS SAVORING

Younger consumers favor conveniently packaged food.⁴

48% say they prefer eating meals on the go



say convenience is more important than cuisine



Future foodservice menus, including those of convenience stores, will need to expand grab-and-go offerings to meet these preferences.

FUEL, SHOP, GROW

77% of convenience stores claim that their food service offerings are "very profitable."⁵ And today's sales are reaching record highs, with items such as prepared meals showing a promising ROI in the years to come.



The fastest growing expense item for convenience stores in 2016:

WORKERS' COMPENSATION



FOOD FOR SERVICE

Food service offerings include hot, cold and dispensed beverages, as well as prepared and commissary food such as:





With an optimistic outlook for greater profit growth, convenience stores now have the competitive edge that makes them a match for grocery stores and fast-casual restaurants everywhere. Restaurant Technologies helps many of the top names in convenience run their store operations as efficiently as any commercial restaurant kitchen.

earn more

decisions.com/2017/02/02/five-food-trends-driven-millennials/ (accessed August 15, 2017).

decisions.com/2016/07/14/c-stores-profit-prepared-food-items/#_ (accessed July 21, 2017).

