

## GEARING UP FOR 2018:

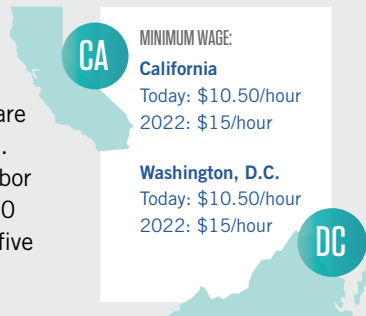
# Six Trends Foodservice Operators Need to Know

As another year comes to a close, it's clear that the foodservice environment is in a continual state of change. While the industry is expected to grow in 2018, it is also projected to be a more challenging and competitive year, ranging from consumer demands to the economic climate. Now is the perfect time to reflect on key trends and prepare for what's ahead.

## WHAT YOU NEED TO REMEMBER ABOUT 2017:

## THE LABOR WAR

The talent shortage and increasing minimum wage are just a few blows from 2017. According to Technomic, labor costs are expected to rise 50 to 100 percent in the next five to seven years.<sup>1</sup>



## STIFF COMPETITION

Today's consumers are now faced with virtually unlimited food options. C-stores are competing with QSRs and fast-casuals, offering meal kits and prepared meals to claim their share of profits.

### C-STORES OFFERING FOOD TO COMPETE WITH QSRs:



Sandwiches



Fried chicken



Prepared meals

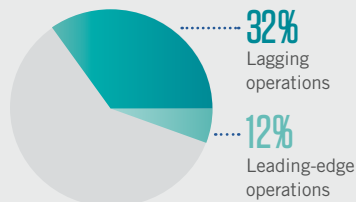


Meal kits

## SMARTER KITCHENS

Restaurant operators everywhere are recognizing the need to work smarter, not harder, pushing for greater innovation in the back of house.

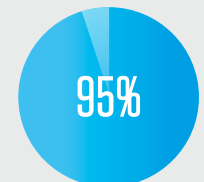
### RESTAURANT OPERATORS ON TECH USE IN THEIR COMPANIES:



## WHAT TO KEEP YOUR EYE ON IN 2018:

## TECH TAKEOVER

Ninety-five percent of restaurateurs agree that technology improves business efficiency.<sup>2</sup> Advances in automation, including the use of robots and artificial intelligence, are certain to play a key role in the future of foodservice.



Most restaurateurs think technology improves business efficiency.

## DATA DOMINATION

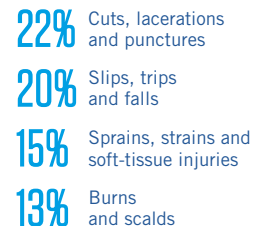
Big data is not a new term for operators. It is, however, something that should be heavily implemented in 2018 if restaurants want to boost efficiencies, sales and food quality.



## SAFER KITCHENS

Safety won't be taken lightly next year. It's critical to determine a menu for accident prevention that encompasses training, safety equipment, updated appliances and walkway protocols.

### MOST COMMON INJURIES AMONG RESTAURANT EMPLOYEES:



<sup>1</sup>David Henkes, "Food Industry Forecast: Key Trends Through 2020," Technomic, <https://www.emerson.com/documents/commercial-residential/151204.pdf> (accessed November 13, 2017).

<sup>2</sup>Restaurant Technology in 2017 Industry Report, Toast, <https://pos.toasttab.com/restaurant-management/restaurant-technology-industry-report> (accessed November 13, 2017).

Interested in exploring what's to come in 2018? Contact Restaurant Technologies to schedule a meeting with a subject matter expert. Email: [wmurphy@rti-inc.com](mailto:wmurphy@rti-inc.com). Join the conversation on Twitter [@RTIoi](https://twitter.com/RTIoi), [LinkedIn](https://www.linkedin.com/company/restaurant-technologies) or [Facebook](https://www.facebook.com/restaurant-technologies).