

# Street Food Culture, Plant Power On The Menu And Light Footprint Living

*Food and Flavor Trends 2020 and Beyond Global Trend Survey from Les Dames d'Escoffier International (LDEI)*

**F**ood and Flavor Trends 2020 and Beyond was the subject of an in-depth trend survey conducted by Les Dames d'Escoffier International (LDEI) and presented at the American Culinary Federation National Convention in Orlando, Florida this month. The study that delved into current and emerging food, beverage and hospitality trends was presented by LDEI board member, Sharon Olson who moderated a discussion among six chefs and food professionals from diverse culinary fields. This comprehensive trends survey included the insight of members of LDEI representing many different disciplines in the food industry including chefs, cookbook authors, culinary educators, wine experts, publishers, farmers and health professionals among over a dozen different professional categories. The conversation among the panelists explored global food and flavor trends, sustainability, and the role of food professionals in educating young consumers and inspiring the next generation of chefs. Participating in the panel were: Moderator: Sharon Olson, Executive Director,

Culinary Visions and LDEI Board Member Panelists: Chef George Bezanson, Earth's Harvest Chef Paula Kendrick, Chef Educator, Florida Department of Agriculture Andrea Orth, VP Group Account Director, The Food Group Chef Tiffany Poe, Senior Corporate Chef, CFS Brands Chef Bryan Wareham, Chef Educator, Alconbury High School Jennifer Waxman-Loyd, Executive Director, The Villages Grown.

**The major topics of discussion included:**



**Les Dames d'Escoffier**  
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**Mediterranean Flavors** - these dishes, known for healthfulness, are expected to grow in popularity. Expect more exotic flavors from North Africa and the Middle East to gain attention on menus.

**Street Food Culture** - affordability, convenience and cultural exposure are driving the growth of this portable culinary pleasure.

**Plant Power on the Menu** - expect health and lifestyle trends to encourage more consumption of fruits and vegetables with smaller portions of meat and amped up flavors.

**Indian Spices** - as exploration of Asian cuisines continues to fuel menu exploration, Indian spices and dishes are moving closer to mainstream appeal.

**Light Footprint Living** - growing consciousness among consumers of all ages is fueling behavioral shifts to less waste and more sustainable living.

**Highlights from the Tradeshow include:**

**Trend Setting Tables** - tableware that compliments the menu, from rustic fare to durable fine dining ware, was on display.



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There was also great attention to glassware to compliment signature cocktails and beverages.

**Tools of the Trade** - a personal selection of knives continues to be important to chefs. There was interest in the latest foodservice equipment that suits the diversity of the modern menu.

**Slow Food in the Fast Lane** - there is no doubt that convenience drives much of foodservice, yet consumers have high culinary expectations. Exhibitors were featuring a wide range of premium ingredients including meats, cheeses and spice blends to fuel diverse menus and high volume feeding.

**Implications for Marketers include:**

**Inspiring The Next Generation** - Culinary educators and students are interested in engagement with manufacturers and suppliers for inspiration.

**Culinary Inspiration is Immersive** - Chefs want to be connected