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# **Current trends in Food & Beverage**

Culinary Chefs Conference

June 6<sup>th</sup>, 2022

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## **McKinsey facilitators**



### **Kimberly Stover**

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### **Objectives for this session**



Share McKinsey's latest perspectives on current trends in the foodservice industry



Review strategies that foodservice players can use to adapt in this changing environment



Address questions through Q&A

## Growth in foodservice may be challenged and shaped by several trends impacting the industry

## Supply chain constraints

Heightened vulnerability to supply disruptions and vulnerabilities (e.g., transportation capacity, raw material availability, etc.)

Foodservice players that respond and adapt to trends will likely be in the best position to drive value

## 2 Inflation

Raw material input costs and commodity volatility; increased labor costs

## Consumer behaviors & preferences

Rapidly evolving; increased focus on health and sustainability

Shocks

# 1. Multiple risk categories are causing more frequent and longer supply chain disruptions

Natural disasters

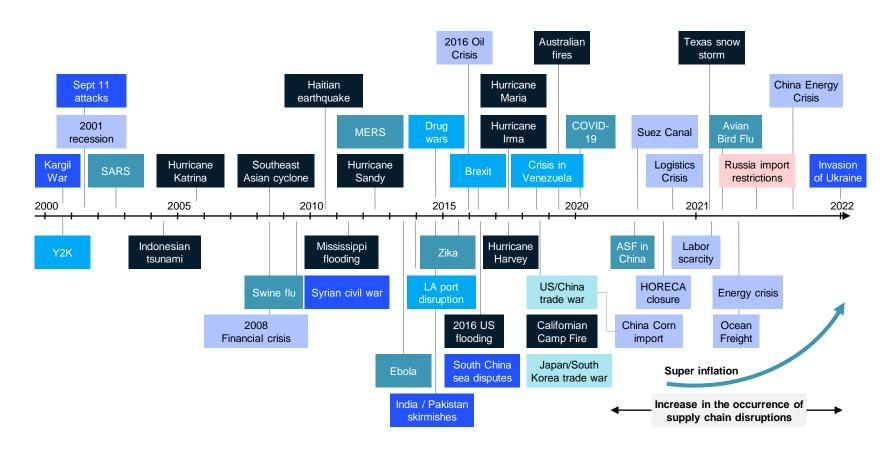
Political crises

Armed conflicts

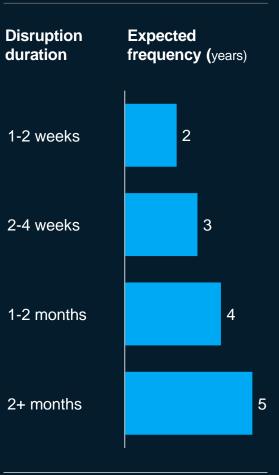
Trade wars Pandemics

#### Economic crises

### Two decades of SC disruption

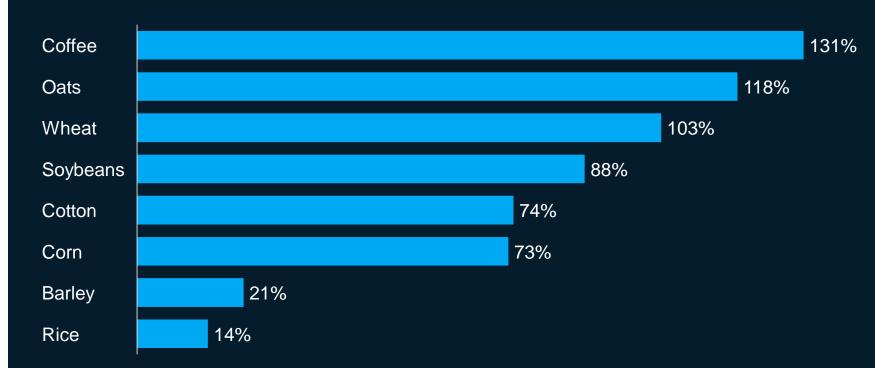


#### **Disruption frequency**



As of May 2022

### Change in price since February 2020, %<sup>1,2</sup>



1. Based on US Department of Agriculture Foreign Agricultural Service global supply and demand data, and commodity farming and labor input costs. 2. Change in price based on May'22 commodity prices

Source: US Department of Agriculture Foreign Agricultural Service, IHSMarkit, Statistics Canada, Bloomberg, expert interviews

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2. Basic ingredients have significantly increased in price, further putting pressure on foodservice

Primarily driven by belowtrend yields over multiple years

## 2. Price discovery in futures markets has priced in economic equilibriums at elevated prices into 2024

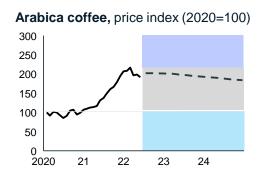
— Historical - - Forward Curve Above latest price spike

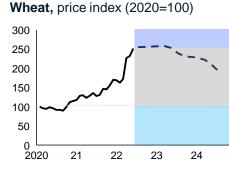
Above pre-boom price level

Below pre-boom price level

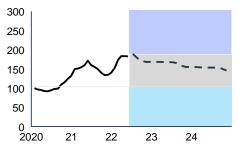
### Forward curves indicate the market has priced in economic equilibriums above pre-boom price levels...

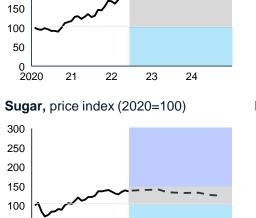
Historical price and current forward curve, Q2 2022



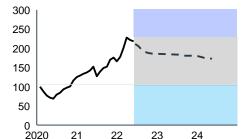




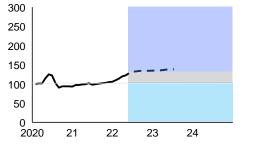




Palm Oil, price index (2020=100)



**Rice**, price index (2020=100)



... which we think will continue to be impacted by...



Supply and demand changes from shifts in crop yield and new consumption trends (e.g., HVO)



Agricultural input cost evolution (e.g., fertilizer, crude)



Geopolitical factors that constrain trade flows or stimulate demand or production

22

23

24

21

50

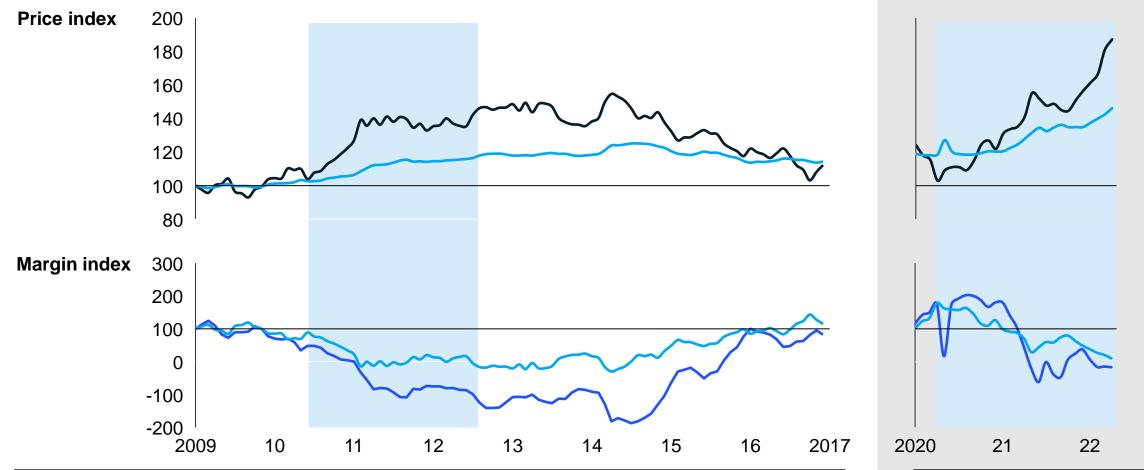
2020

# 2. At the industry level, downstream players have historically absorbed commodity price increases

US price and margin indexes 2009-2017 and 2020-2022, Indexed (January 2009 = 100)

Focus for discussion — Farm production — Food manufacturing — Retail & Foodservice

In 2011-15 downstream players absorbed commodity price increases, leading to reductions in margin



Source: US Bureau of Labor and Statistics, US Federal Reserve Bank of Kansas City

Similar trajectory

observed in 2021-22

## 2. Labor shortages have increased foodservice wages and continue to make it challenging for foodservice to find, pay, and retain talent

#### **US SITUATION**

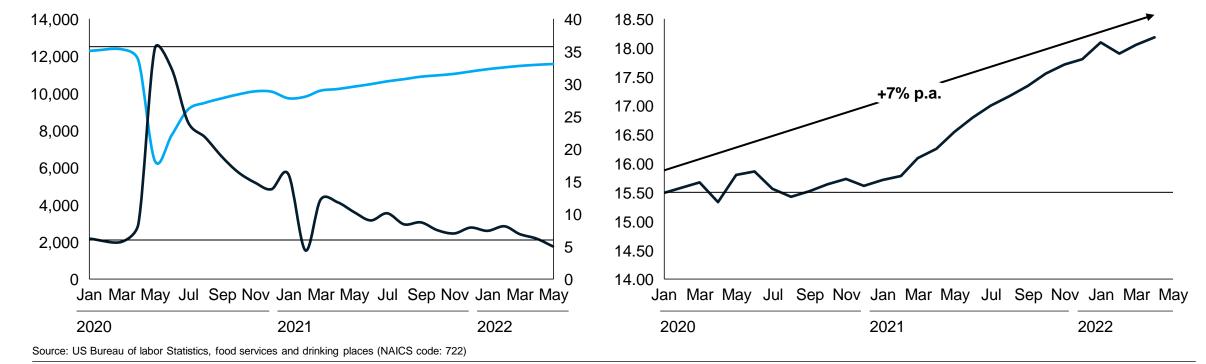
# Employment has yet to reach pre-pandemic levels while unemployment has fallen below

All employees, food services and drinking places, seasonally adjusted vs. unemployment rate

- Unemployment rate (%) - Employment, all employees (thousands)

### Wages have increased significantly above pre-pandemic levels

Average hourly earnings of all employees, food services and drinking places, not seasonally adjusted, USD



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Significant variances by age cohort

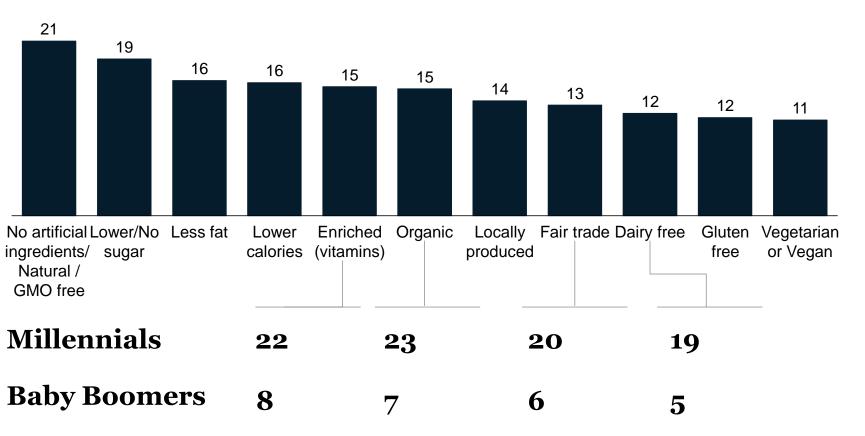


## 3. Consumers value Natural and GMO-free food and beverages

Enriched, organic, fair trade, and dairy-free food and beverages are significantly higher for Millennials than Baby Boomers

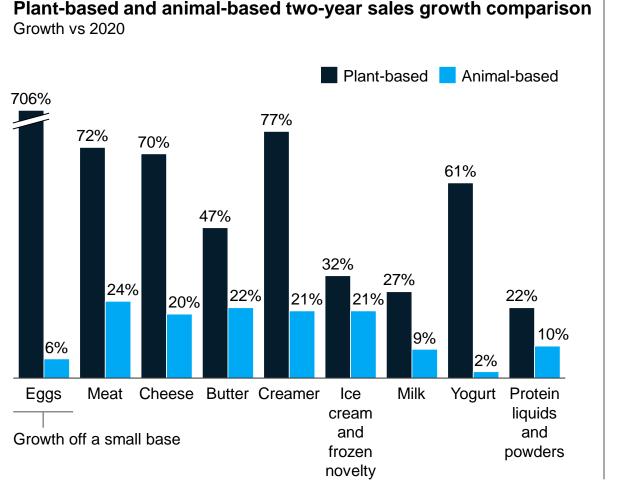
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### Very important characteristics when buying food or beverages

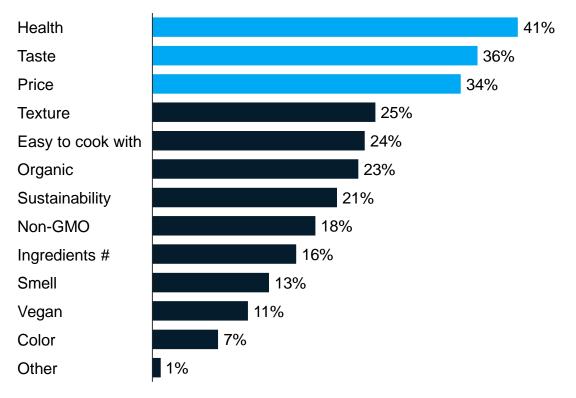


% of respondents

# 3. Plant-based products have been experiencing tremendous growth across categories as consumers look for healthy foods



**Key buying factors for plant-based consumers**<sup>1</sup> % responses tagging buying factor as top 3

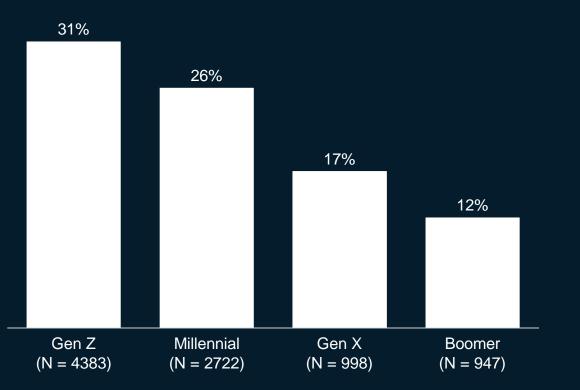


1. Consumers who have purchased plant-based meat in last 3 months; top KBFs defined by those who selected item as top 3 factor

2. Tried but have not purchased in last 3 months

## 3. Younger consumers care more about sustainable packaging and products

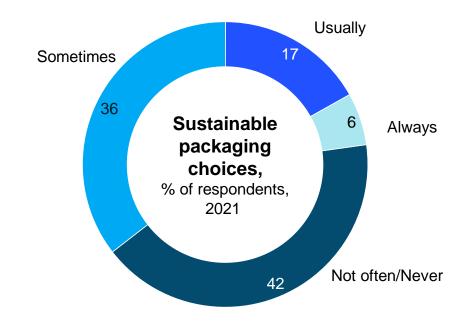
% that answered strongly agree or agree to survey question, "I will pay more for products that have the least negative impact on the environment"



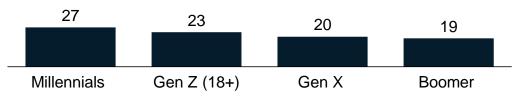
Source: McKinsey Jan'22 Global Sentiment Survey (answers collected in Sept'21), McKinsey Gen Z and Millennial Survey July 2019 (N=9000)

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Making sustainable packaging choices (always/usually) by age,% of respondents, 2021



# Example mitigating actions to address challenges and trends impacting foodservice

Non-exhaustive Supply chain Expand supplier base to ensure supply continuity: constraints Identify high risk (availability or cost) inputs Identify strategic partners and adapt contracting strategies Source key ingredients and/or services from multiple regions/suppliers to increase resilience Inflation **Recognize and manage costs:** Create cost transparency and understand current and forward-looking sources of cost inflation (e.g., ingredients/materials, production, labor) On material inputs, identify specification, product, and menu optimization opportunities (focused on cost mitigation) On labor, explore new talent sources (e.g., transition programs, reskilling from declining occupations) and make changes beyond wages (e.g., schedules, benefits) Consumer Align to consumer preferences in a cost-efficient manner: behaviors & Identify consumer value driving/premiumization (e.g., plant-based offerings) opportunities preferences from better delivering against consumer expectations and key drivers of consumer likeability Redesign products, menu and simplify portfolio/ offerings ۲

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## Q&A



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