

If 2020 was about survival...

... and 2021 was about bouncing back...

...2022 is about BIG IDEAS.





75%

of consumers are looking forward to new food and beverage trends in 2022





83%

of consumers think the pandemic has permanently changed how we live









WHAT WILL GEN Z DO IN THE MONTHS AHEAD?







Third-Party Delivery

does gen z plan to use third-party delivery services more less in the future?

	Gen Z	Gen Pop
Purchase more	26%	12%
Purchase the same amount	32%	33%
Purchase less	24%	18%
Completely stop purchasing	7%	7%
Never purchased and don't plan to	10%	31%



31% of students say their school offers delivery

28%

66%

of students have had food delivered from a restaurant or grocery store

of students have ever ordered delivery from their school's dining services

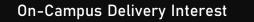
D6: To the best of your knowledge, does your school dining services offer delivery?

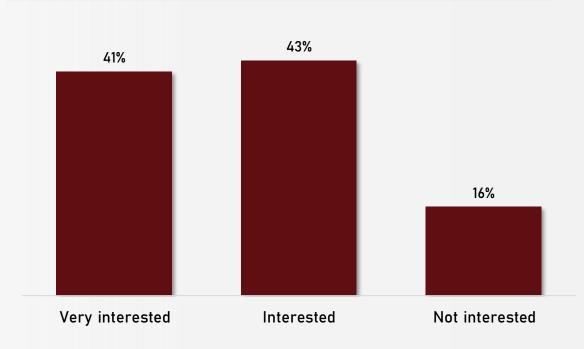
D7: Have you ever had food/beverage delivered from your school's dining services?

D9: Have you ever had food/beverage delivered from a non-school dining source like a local restaurant or grocery store when you were a student?

Delivery is not yet highly available from campus dining, but interest is high among students.

What's more, twice as many students have ordered delivery from restaurants or grocery stores than from their school. Students have familiarity and access to delivery from off-campus sources and so may start to demand it of campus dinina.

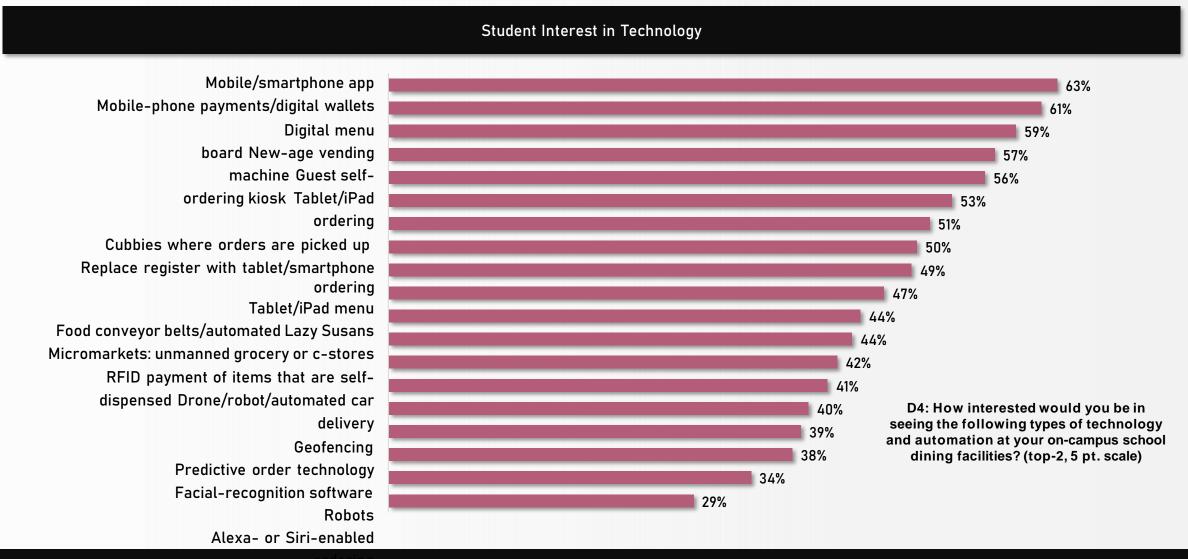




D8: If it were available, how interested would you be in having food delivered from your school's dining services?

2021

Students love technology that leverages their smartphones. Although older generations may not always have smartphones or want them to be used for everything, students want mobile apps and digital payments. Digital menu boards, new-age vending machines, kiosks, and tablet ordering also have high interest with over half of students.





does gen z plan to purchase more less premium products in the future?

	Gen Z	Gen Pop
Purchase more	17%	13%
Purchase the same amount	48%	55%
Purchase less	18%	19%
Completely stop purchasing	3%	3%
Never purchased and don't plan to	13%	10%





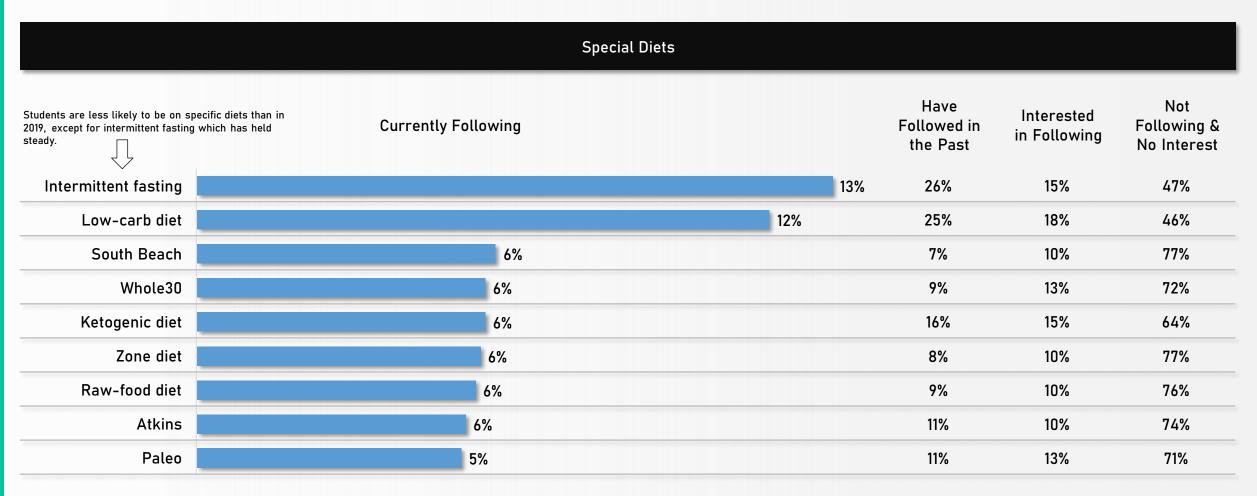
Healthy Foods

does gen z plan to eat more or less healthy foods in the future?

	Gen Z	Gen Pop
Purchase more	42%	39%
Purchase the same amount	39%	46%
Purchase less	9%	6%
Completely stop purchasing	4%	3%
Never purchased and don't plan to	5%	6%



Intermittent fasting and low-carb are the most followed diets by students. Other diets are followed by a small sub- set of students, but those students may be very passionate about their diets.



A6: What is your relationship with the specific diets listed below?



Trips & Vacations

does gen z plan to spend more on trips and vacations in the future?

	Gen Z	Gen Pop
Purchase more	32%	23%
Purchase the same amount	38%	40%
Purchase less	19%	22%
Completely stop purchasing	5%	5%
Never purchased and don't plan to	6%	11%





Clean Label Products

does gen z plan to purchase more clean label products in the future?

	Gen Z	Gen Pop
Purchase more	31%	26%
Purchase the same amount	44%	52%
Purchase less	11%	8%
Completely stop purchasing	3%	3%
Never purchased and don't plan to	11%	12%





Fast Food Restaurants

does gen z plan to eat more fast food in the future?

	Gen Z	Gen Pop
Purchase more	25%	13%
Purchase the same amount	46%	59%
Purchase less	22%	22%
Completely stop purchasing	4%	3%
Never purchased and don't plan to	3%	3%

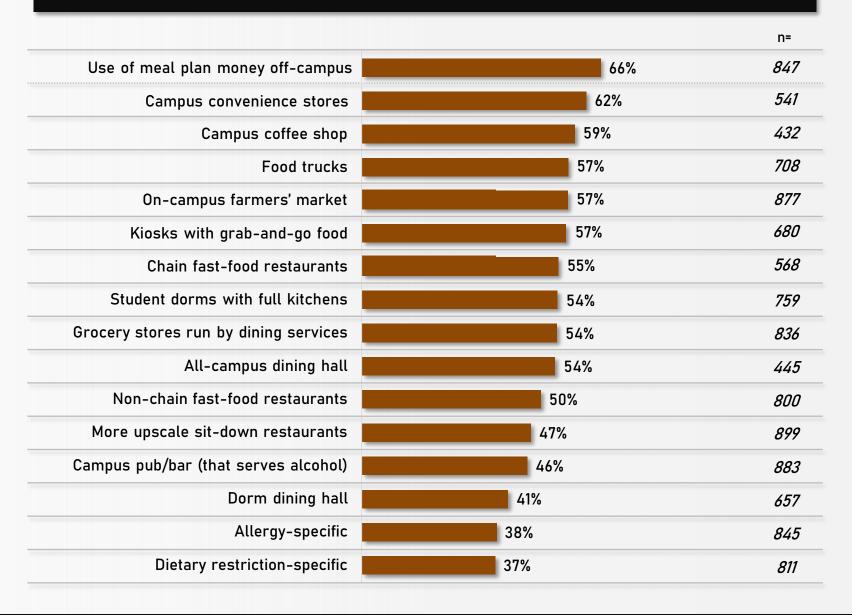


Students are interested in seeing additional dining venues on campus.

Although using meal plan money off-campus may not work for many schools, c-stores, campus coffee shops, and food trucks have the next highest interest and are all venues that require less up-front capital than large dining halls and may be a realistic addition to many campuses.

B7: How interested would you be in your college ADDING the below dining options? (top-2, 5 pt. scale; among those who don't currently have at their school)

Interest in Adding Dining Venues





School Cafeteria or Buffet

does gen z plan to eat at more school cafeterias and buffets in the future?

	Gen Z	Gen Pop
Purchase more	15%	7%
Purchase the same amount	42%	33%
Purchase less	23%	18%
Completely stop purchasing	6%	8%
Never purchased and don't plan to	13%	35%





Global Foods

does gen z plan to eat at more or less globally-inspired restaurants in the future?

	Gen Z	Gen Pop
Purchase more	33%	19%
Purchase the same amount	51%	60%
Purchase less	10%	12%
Completely stop purchasing	2%	3%
Never purchased and don't plan to	5%	5%

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News of Food

Pires, a Pie Popular in Southern Italy. Is Officed Here for Home Communition

By JANE BOLT

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Hot, Hearty Pizzas

ONVERT your kitchen into an Italian pizzeria, the place where pizzas are turned out, hot and hearty. A round of dough is baked with tomatoes and anchovies and cheese atop, cut into wedges, then eaten with the fingers between gulps of wine. This is informal food, good for the porch suppers and back yard parties in vogue during warm weather. The pizza could be as popular a snack as the hamburger if Americans only knew more about it. Make pizzas this way:

ITALIAN PIZZAS

1 yeast cake 14 cup lukewarm water 1 teaspoon sugar 2 teaspoons salt 2 tablespoons shortening 2 cups boiling water 6 cups sifted all - purpose flour (about).

Soften yeast in lukewarm water. Put sugar, salt, shortening and boiling water in a large bowl and stir till sugar is dissolved. Cool to lukewarm. Add yeast. Add about By JANE NICKERSON

half the flour and beat till smooth. Add enough remaining flour to give a soft dough. Knead on a lightly floured board till smooth.

Divide dough into sixths and knead each piece into a smooth ball. Pat out and then, holding it on the left hand, stretch gently with the right hand and shape into a round that fits a nine-inch cake pan. Place in greased pan and press up around edges, so dough will not shrink and become smaller than pan. The slightly thicker rim of dough keeps filling from running over edge during baking. Let rise at room temperature about fifteen minutes.

Arrange filling and bake at 425 degrees F .- about twenty-five minutes. Cut in pie-shaped wedges and serve hot. Makes six servings as a main dish or twelve to eighteen as a bread.

If desired, make dough in the morning, refrigerate and

an hour before dinner remove from ice box, shape in pans and let rise (more than fifteen minutes will be required, to permit dough to warm up). If you only want to make half the recipe, halve all proportions except the yeast. For three pizzas and a loaf of bread make full recipe for dough. Use half for pizzas and half for bread. Shape the latter into a round loaf and bake on a greased sheet at 400 degrees F. about forty minutes. Only half the filling recipe will be needed.

PIZZA FILLING

Brush dough generously with oil, then sprinkle with 14 cup grated Parmesan-type cheese. Cover with small pieces of tomatoes (3 to 4 cups of the canned, well drained), a pound of mozzarella cheese in slivers and chopped anchovies (2 to 4 cans). Sprinkle with black pepper, a teaspoon of oregano and a grated onion. Brush with more oil (a half-cup should be used in all).

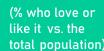




Favorite global cuisines by generation...

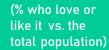
Boomers

Italian	90%
Chinese	84%
Mexican	78%



Gen X

Italian	85%
Chinese	83%
Mexican	82%





Millennials

Mexican	82%
Italian	79%
Chinese	77%

Mexican	82%
Italian	79%
Chinese	77%

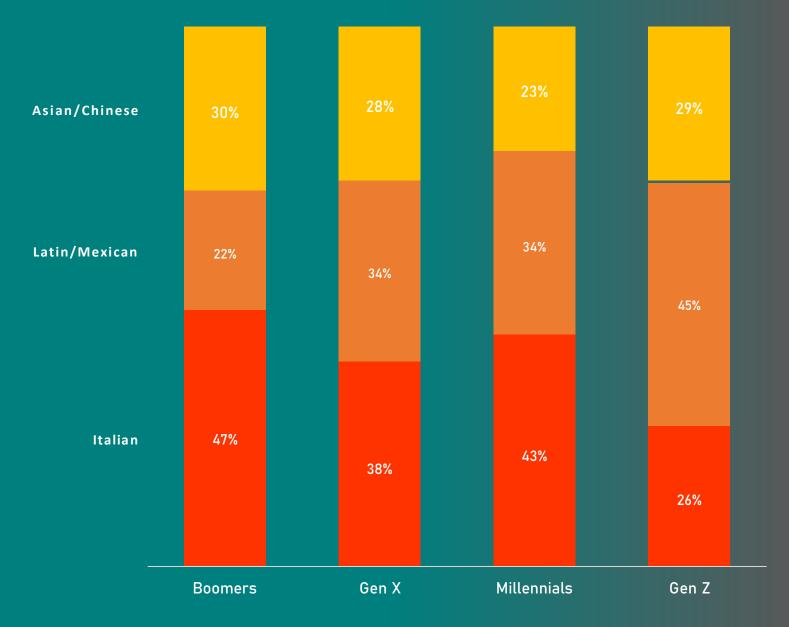
Gen Z

Mexican	75%
Chinese	71%
Italian	70%









If you could only eat one cuisine for the rest of your life...

...younger consumers are far more likely to choose Latin/Mexican cuisine, and the only generation to also choose Asian/Chinese cuisine over Italian.



Half of the foods that skew towards Gen Z are Asian- or Latin-inspired.

Cake Pops	+21%
Boba	+21%
Nutella	+16%
Mochi	+16%
S'mores	+15%
Smoothie Bowls	+15%
Ramen	+15%
Bubble Tea	+14%
Slushies	+14%
Churros	+13%
Chocolate Chip Pancakes	+12%
Dragon Fruit	12%
Sports Drinks	12%
Thai Rolled Ice Cream	12%
Frappes	10%



The Hispanic population has quadrupled in the past four decades. It is also becoming more diverse.

Latinos account for over half of the country's population growth

One of the biggest findings is the big growth in Latinos who identified as more than one race, while the number of Hispanics who identified as white dropped significantly.

Asians in the U.S. are the fastest growing racial group. What's behind the rise.

The Asian population in the U.S. grew by 35.5 percent over the past 10 years.

Census Shows Sharply Growing Numbers of Hispanic, Asian and Multiracial Americans

Overall population growth slowed substantially over the past decade, but the number of multiracial Americans more than doubled.

Latinos See U.S. as Better Than Place of Family's Ancestry for Opportunity, Raising Kids, Health Care Access

Most Latino immigrants say they would come to the U.S. again

REPORT

The nation is diversifying even faster than predicted, according to new census data

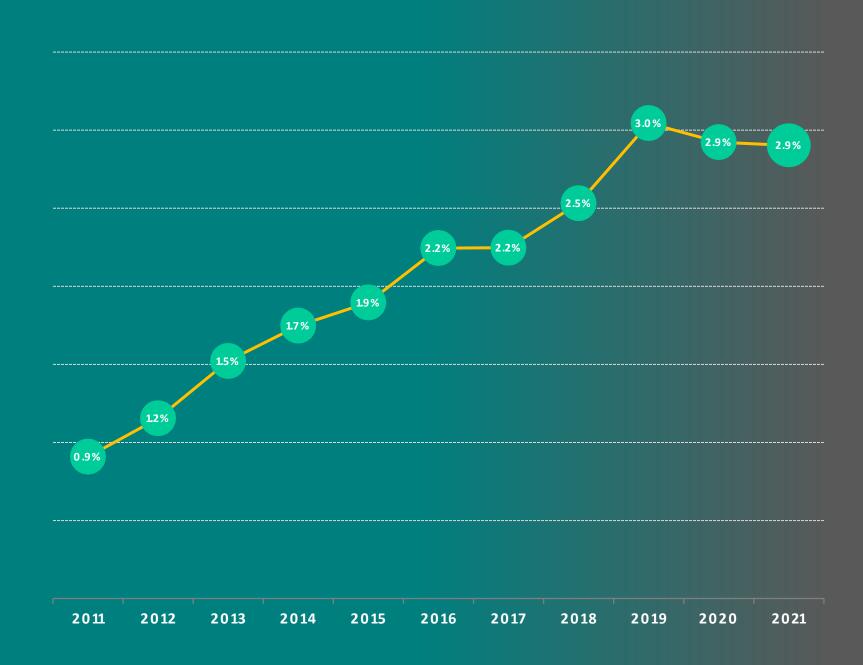




Tacos have increased their menu penetration 24% in the past decade, only seeing a small dip in the past year due to COVID-related menu changes.







Asian and Asianinspired continue to
grow. Ramen has
been increasing its
menu penetration
steadily over the
past decade.



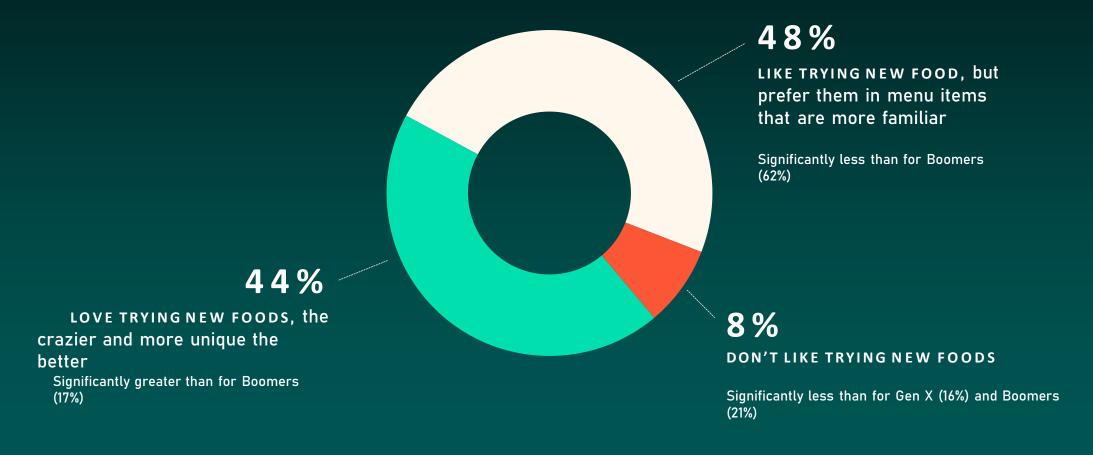


Yet pizza, that Italianinspired consumer favorite, has been declining on menus over the past decade. In fact, of the ten most common Italian entrees on menus, all of them have declined over the past 4 years, including lasagna (-15%), ravioli (-12%), and Italian sausage (-9%).





Over 90% of Gen Z consumers like trying new foods and beverages, though nearly half want them prepared in familiar formats.

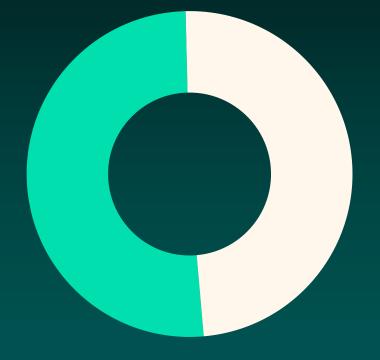


Among all generations, Gen Z consumers are most willing to take a leap of faith with new and experimental dining experiences.



will try a new food JUST BECAUSE IT SOUNDS **EXCITING**

Significantly greater than for Boomers (31%)



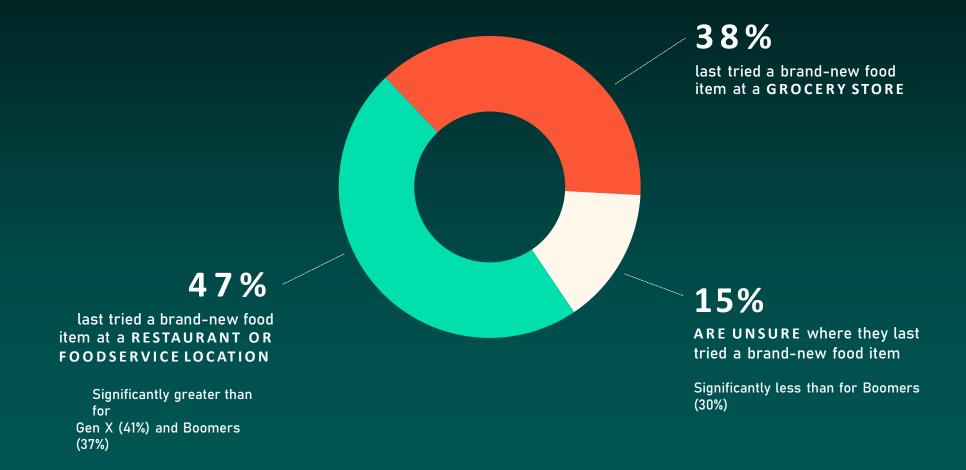
49%

will only try a new food IF THEY THINK IT WILL TASTE GOOD

Significantly less than for Boomers (69%)



Over two in five Gen Z consumers look first to restaurants and foodservice venues in their search of new foods and beverages.



HOW WELL DO YOU KNOW GEN Z?





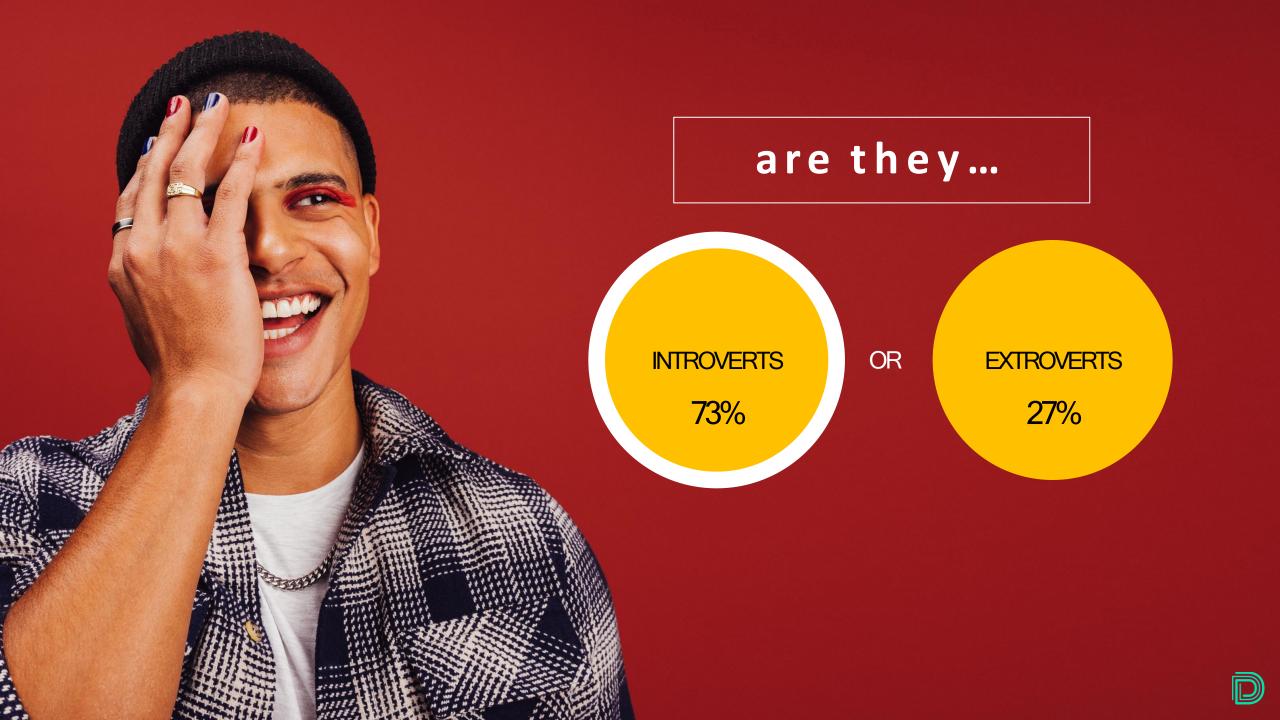






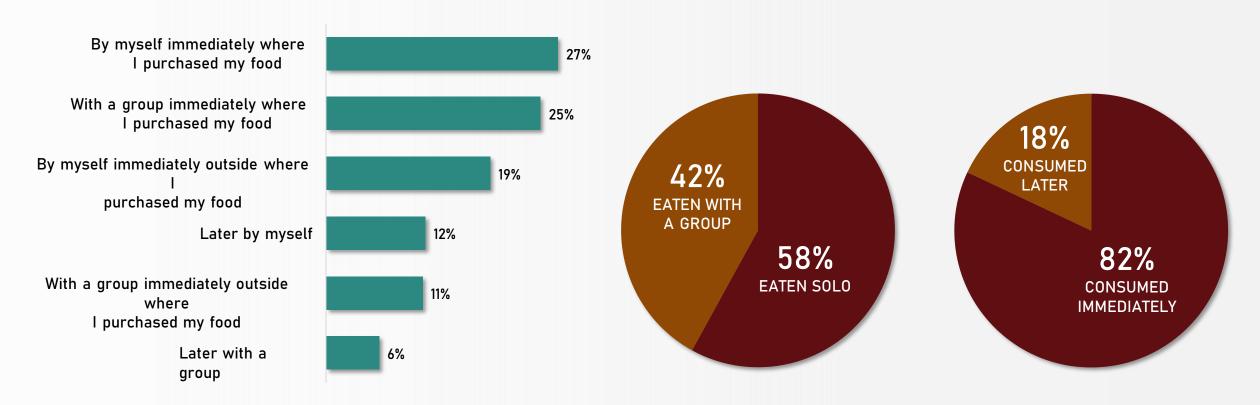






Students are somewhat more likely to eat by themselves on campus than to eat with others. They also overwhelmingly are consuming items immediately and much less likely to save them for later.

C7: Under what circumstance did you CONSUME what you purchased from your campus dining location? Select the option that best applies to this last occasion.















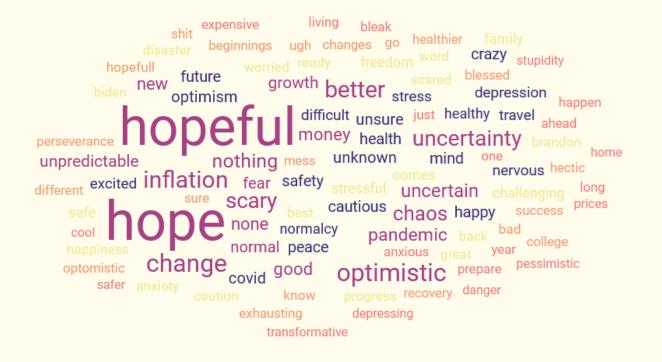




KEY TAKEAWAYS

- Consider how your customer base has changed permanently over the course of the pandemic.
- Technology investments should include delivery and a mobile app.
- 81% of Gen Z plans to purchase at least the same amount or even more healthy foods in the future, but consider their diets (intermittent fasting has become far more common) and awareness that it's a difficult choice.
- Look at your global food mix does Asian and Latin cuisine predominate over Italian cuisine?
- Think through your core customer and their needs they are likely to be an introverted night owl who knows they don't always eat healthy (but want to), slightly prefer away-from-home food, and probably wish they had a dog.





When thinking about the year ahead, consumers were twice as likely to say "hope" and "hopeful" than any other word.





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