

# What's HOT

2018 CULINARY FORECAST

NATIONAL  
RESTAURANT  
ASSOCIATION



## TOP 10 CONCEPT TRENDS

1. Hyper-local
2. Chef-driven fast casual concepts
3. Natural ingredients/clean menus
4. Food waste reduction
5. Veggie-centric/vegetable-forward cuisine
6. Environmental sustainability
7. Locally sourced meat and seafood
8. Locally sourced produce
9. Simplicity/back to basics
10. Farm/estate-branded items