#### CANADIAN RESTAURANT AND FOODSERVICES ASSOCIATION



# Alberta Foodservice Forecast

**Alberta Foodservice Expo 2011** 

By Jill Holroyd Senior Vice President, Marketing & Communications



#### **About CRFA**

#### Mission:

Create an environment to allow our members across Canada to grow and prosper.





#### **About CRFA**

- Government Affairs
- Research/Information
- Member Savings
- Industry Events





# **Today's Presentation**

- Foodservice Facts and Forecast
- Consumer Attitudes
- Menu Trends



# **Today's Presentation**

- Foodservice Facts and Forecast
- Consumer Attitudes
- MenuTrends



#### Alberta's Foodservice Industry

Annual sales \$8.4 billion

Share of GDP 3.1%

Direct jobs 125,200

**Share of workforce** 6.2%



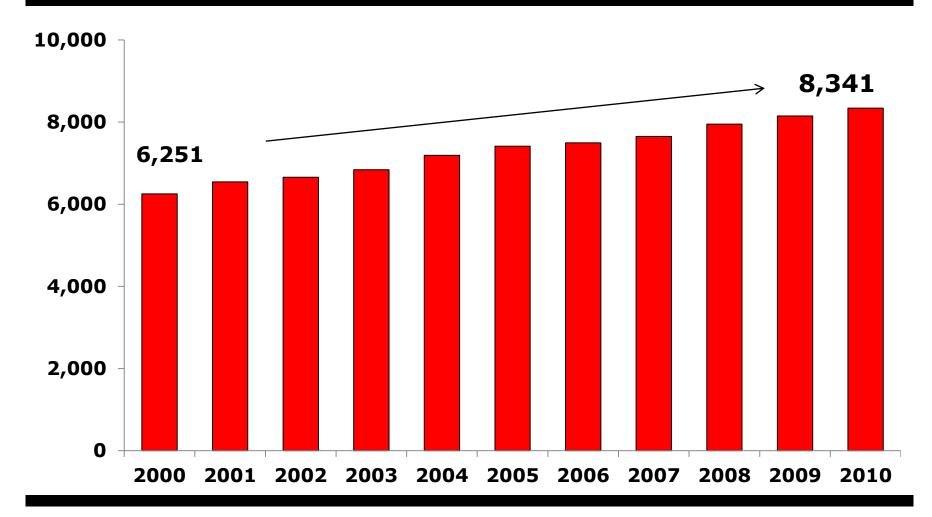
#### **Number One Source of First Jobs**

Q: In what industry were you first employed?

- 1. Restaurant/foodservice 22%
- 2. Retail 16%
- 3. Manufacturing 11%
- 4. Delivering newspapers 8%
- 5. Agriculture 6%



#### **Number of Restaurants in Alberta**



SOURCE: ReCount/NPD Group



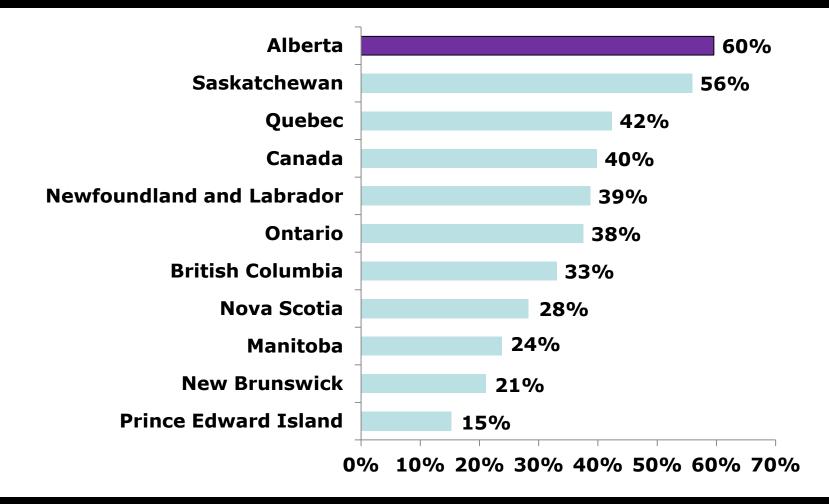
# **Segment Share of Sales - Alberta**

	<b>Annual Sales</b>	<b>Market Share</b>
QSR	\$3. 1 billion	44%
FSR	\$3 billion	42%
Caterers	\$628 million	9%
Drinking Places	\$325 million	5%
Total Commercial	\$7.1 billion	100%



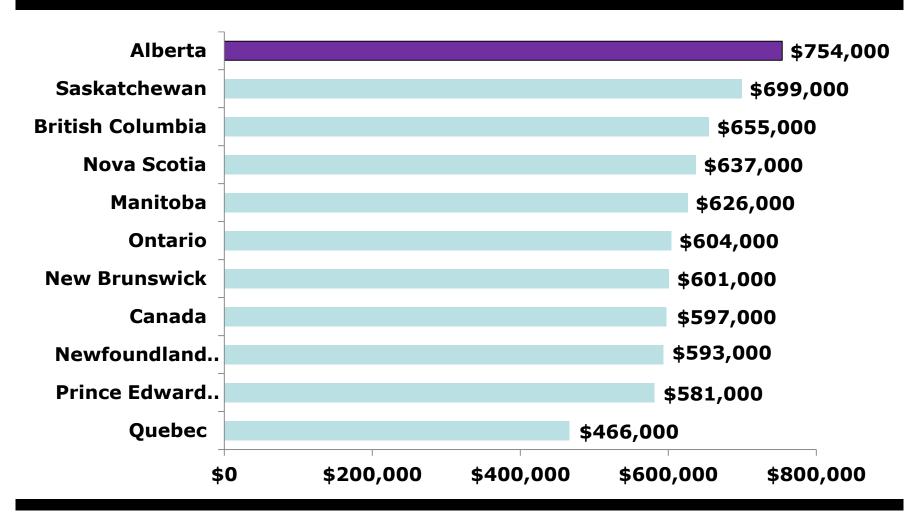


#### 1. Foodservice Sales Growth Since 2001





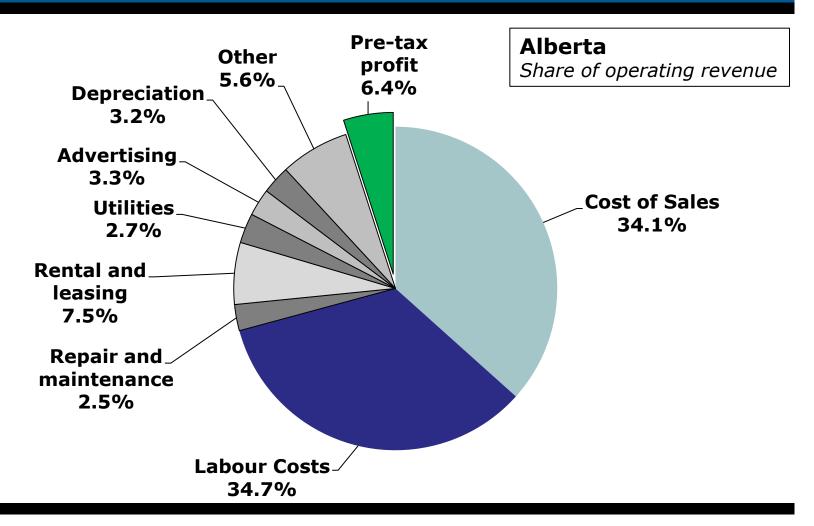
#### 2. Average Annual Unit Volume



SOURCE: Statistics Canada, 2010

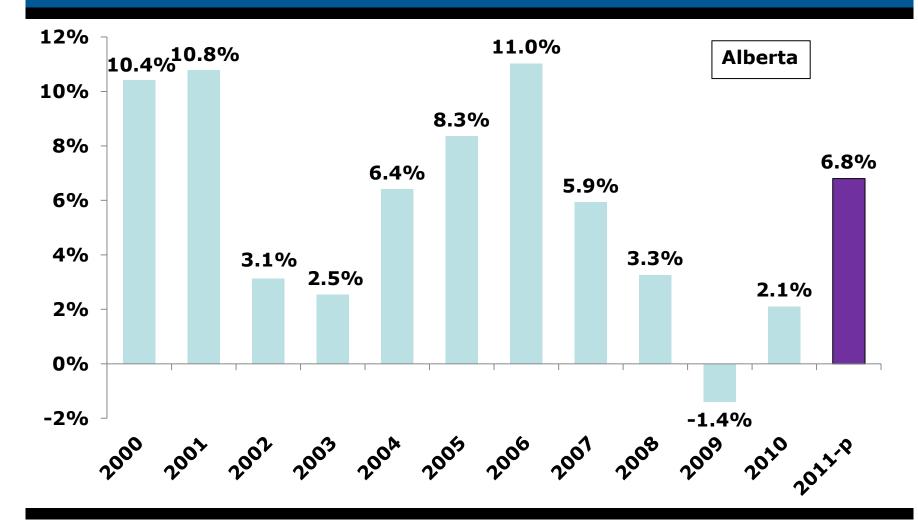


#### 3. Average Profit Margin



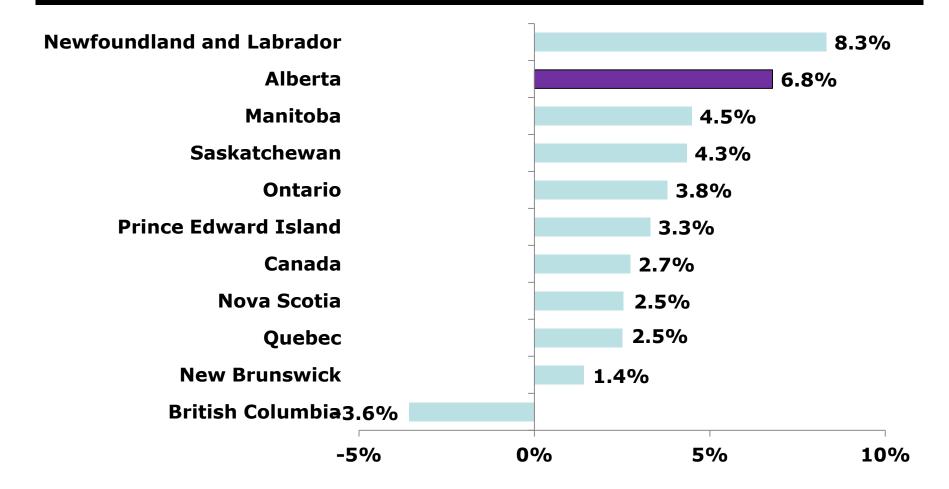


#### 4. 2011 Foodservice Sales Growth





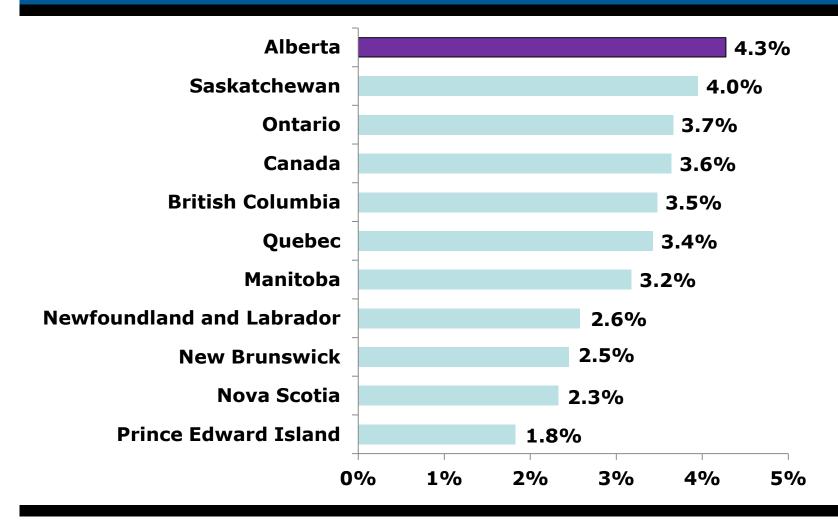
#### **2011 Foodservice Sales Growth**





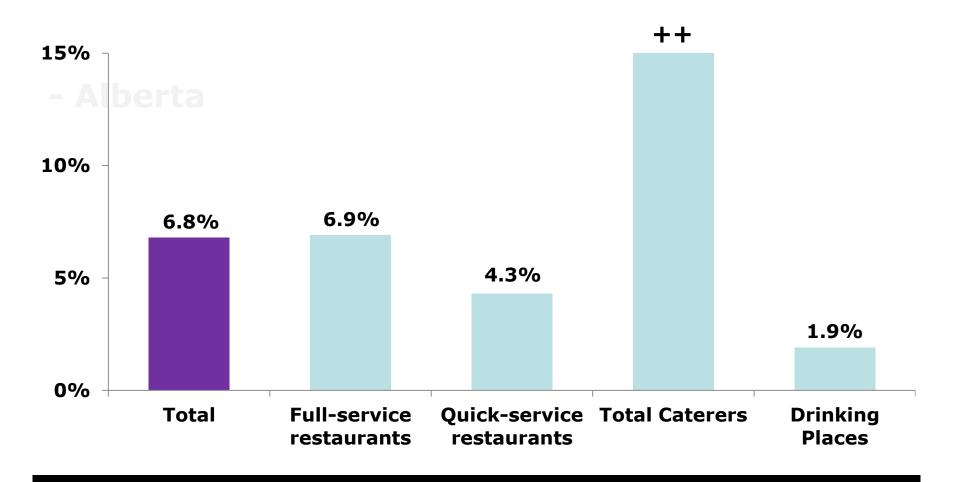
# 5. Long Term Foodservice Sales Growth

(average annual change, 2012 to 2015)



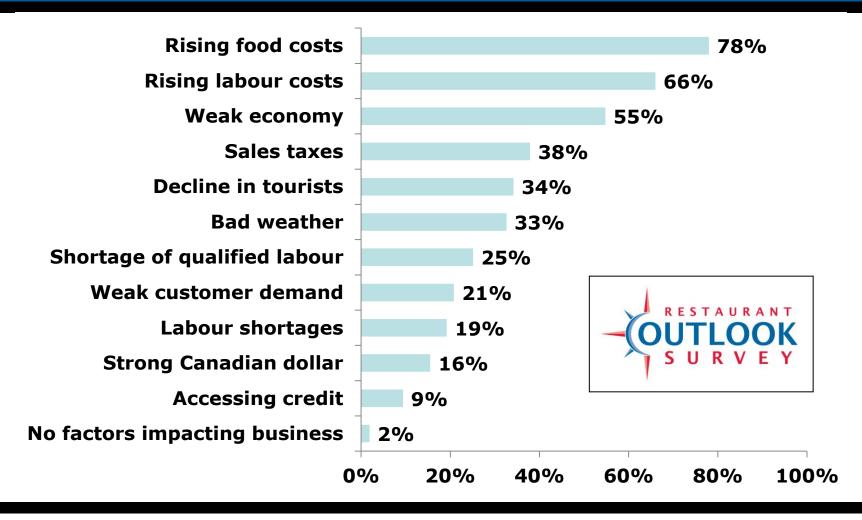


#### 2011 Foodservice Sales Growth - Alberta



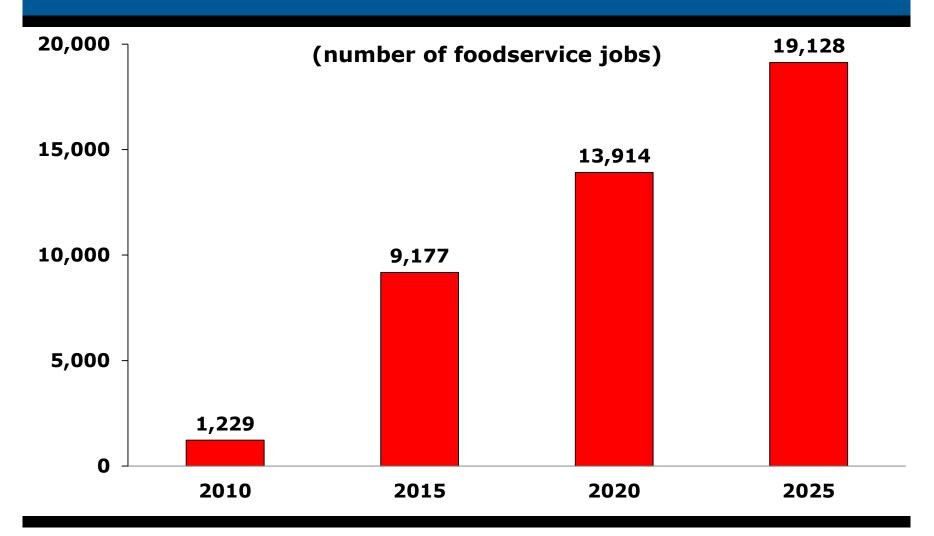


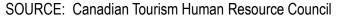
#### **Operator Issues – Canada**





# **Labour Shortages - Alberta**





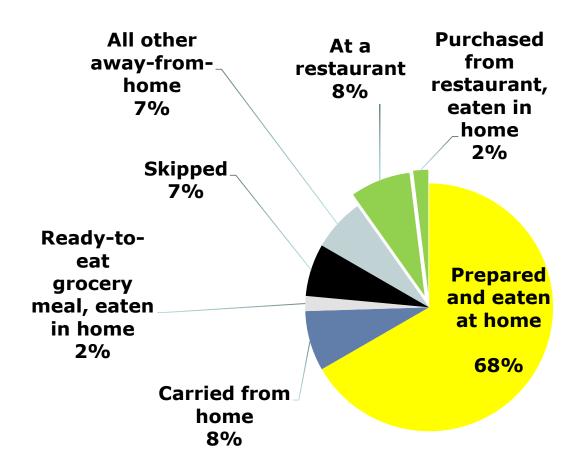


# **Today's Presentation**

- Foodservice Facts and Forecast
- Consumer Attitudes
- Menu Trends



#### **Where Canadians Source Their Meals**



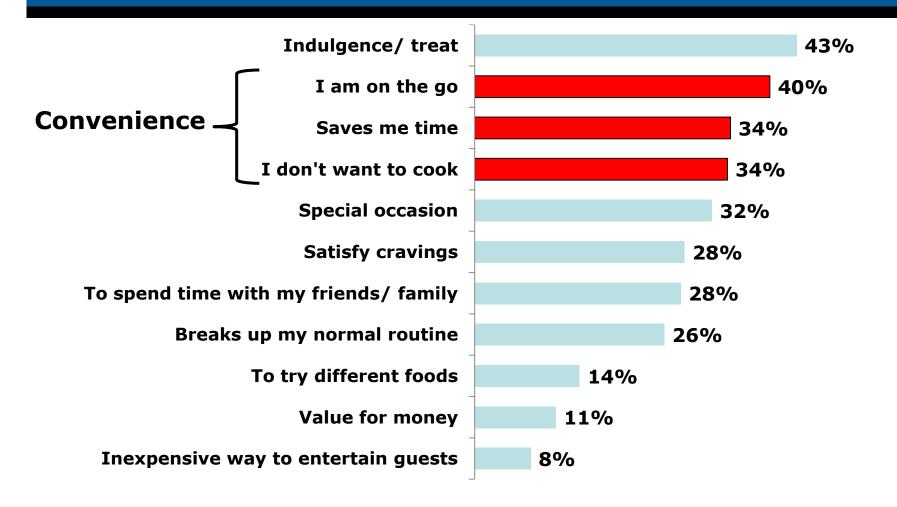


#### Favourite way to spend time with family and friends

- 1. Going out to a restaurant
- 2. Outdoor activities
- 3. Movie theatre
- 4. Shopping
- 5. Concert or other event
- 6. Bar or pub
- 7. Sporting event
- 8. Cultural site



# **Why Canadians Eat Out**





# **Traffic by Daypart - Alberta**

Market Share		
Breakfast/Brunch	13%	
AM Snack	10%	
Lunch	28%	
Afternoon Snack	14%	
Supper	26%	
Evening Snack	9%	
Total	100%	



# **Traffic by Daypart - Alberta**

	Market Share	2011 over 2010 Growth
Breakfast/Brunch	13%	9.6%
AM Snack	10%	12.8%
Lunch	28%	2.3%
Afternoon Snack	14%	9.5%
Supper	26%	0.6%
Evening Snack	9%	-5.8%
Total	100%	3.8%



# **Traffic by On/Off Premise – Alberta**

	Market Share
On Premise	43%
Off Premise	57%
Carry Out	36%
Drive Thru	19%
Delivery	2%
Total Commercial	100%



#### But it's about more than convenience...

(Canadians strongly agreeing with each statement)





#### NPD's Full-Service Restaurant Dining Report

 < 10% of consumers motivated by deals and discounts.

Food quality

Taste

Menu diversity



#### NPD's Full-Service Restaurant Dining Report

- 76% are "adventurous" diners
- 73% want more variety on menus
- 70% would order ethnic-inspired dishes more frequently, if available



#### NPD's Full-Service Restaurant Dining Report

# Top 5 Ethnic Influences

- 1. Italian
- 2. Thai
- 3. Greek
- 4. Chinese
- 5. Japanese



# **Today's Presentation**

- Foodservice Facts and Forecast
- Consumer Attitudes
- Menu Trends



# **CRFA'S 2011 Chef Survey**



- Survey of more than 500 Canadian chefs
- Conducted in partnership with Canadian Culinary Federation
- Identify hot trends, up-andcoming trends, yesterday's news and perennial favourites



# **Chef Survey - What's Hot for 2011**

- 1. Locally produced food and locally inspired dishes
- 2. Sustainability
- 3. Nutrition and health
- 4. Organics
- 5. Simplicity/back-to-basics
- 6. Gluten-free/food allergy conscious
- 7. Craft beer/microbrews
- 8. Artisanal cheeses
- 9. Bite-size/mini desserts
- 10. Quinoa/Ancient grains



# **Chef Survey - Up and Coming**

- 1. Gluten-free beer
- 2. African cuisine
- 3. Red rice
- 4. Organic wine/beer/liquor/cocktails
- 5. Peruvian cuisine
- 6. New/fabricated cuts of meat
- 7. Cooking with tea
- 8. Beer sommeliers/Cicerones
- 9. Culinary cocktails
- 10. Traditional ethnic desserts



#### **Chef Trends - Perennial Favourites**

- 1. Chocolate desserts
- 2. Cold appetizer salads
- 3. Fresh fruit
- 4. Classical desserts
- 5. Pie
- 6. Tuna
- 7. Aged meats
- 8. Carbonated beverages/soft drinks
- 9. Barbeque items
- 10. Marinades/rubs



# **Top 10 Foods – Alberta**

	Incidence
1. French fries	17%
2. Chicken/poultry entrees	14%
3. Burgers	13%
4. Salads	8%
5. Pizza	6%
6. Chinese/Cantonese/Szechwan	6%
7. Donuts	6%
8. Breakfast sandwich	6%
9. Hot chicken sandwich	5%
10. Soup	4%



# **Top 10 Beverages – Alberta**

	Incidence
1. Hot coffee	26%
2. Carbonated soft drinks	22%
3. Tap water	6%
4. Alcoholic beverages	6%
5. Juice	5%
6. Hot tea	5%
7. Iced tea	4%
8. Milk	4%
9. Bottled water	4%
10. Iced/slush/frozen coffee	3%



### **Summary**

- Restaurants are an important and growing part of the Alberta economy
- Alberta is leading the way in foodservice sales
- There is room to grow the market
- "Spending time" and "saving time" are key consumer drivers



# For more information

### www.restaurantcentral.ca

www.crfa.ca

