



2016 CHEF SURVEY

HOT TRENDS



UP & COMERS

HOT TRENDS are the menu items and cooking methods at the peak of popularity. Customers are ordering them more than ever.

UP AND COMERS are the menu items that could be the next Hot Trend as interest in these items is quickly increasing.

- 1 **Craft beer / microbrews**
- 2 **Charcuterie / house-cured meats**
- 3 **Ethnic sauces** (e.g. Sriracha, raita / raitha, chimichurri, soy sauce, sambal)
- 4 **Locally sourced foods** (Locavore)
- 5 **Food smoking**
- 6 **House-made condiments / sauces**
- 7 **Gluten-free / food allergy conscious**
- 8 **Inexpensive / underused cuts of meat** (e.g. beef cheek, brisket, pork shoulder, skirt steak)
- 9 **Organic produce**
- 10 **Leafy greens** (e.g., kale, swiss chard, mustard greens, collard greens, dandelion, beet greens)



- 1 **House-made condiments / sauces**
- 2 **Ancient grains** (e.g. kamut, spelt, amaranth, freekeh)
- 3 **Alternative "pulse" proteins** (e.g. pigeon peas, cranberry beans, black beluga lentils)
- 4 **Inexpensive / underused cuts of meat** (e.g. beef cheek, brisket, pork shoulder, skirt steak)
- 5 **Micro-distilled / artisan liquor**
- 6 **Ethnic / street food inspired appetizers** (e.g. tempura, taquitos)
- 7 **Chef-driven fast-casual concepts**
- 8 **Unusual / uncommon herbs** (e.g. chervil, lovage, papalo, lemon balm)
- 9 **Ethnic cheeses** (e.g. queso fresco, paneer, labneh, halloumi)
- 10 **House-made / artisan pickles**

Nearly 500 professional chefs participated in Restaurants Canada's seventh annual Canadian Chef Survey, conducted by independent market research firm BrandSpark International in January 2016. Members of the Canadian Culinary Federation and Restaurants Canada participated in the survey. Detailed findings will soon be available for Restaurants Canada members at www.restaurantscanada.org.