



**Restaurants
Canada**

The voice of foodservice | La voix des services alimentaires



HOT TRENDS

UP & COMERS



**CRAFT BEER
MICROBREWS**

**FOOD
SMOKING**

PICKLING

**HOUSE-MADE
CONDIMENTS/SAUCES**

SUSTAINABLE SEAFOOD

**GLUTEN-FREE AND FOOD
ALLERGY CONSCIOUS**

FERMENTING

DARK LEAFY GREENS
(e.g. kale, Swiss chard, mustard greens, collard greens, beet greens)

SOUS VIDE

LOCALLY SOURCED FOODS
(locavore)

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ALGAE
(e.g. seaweed)

FILIPINO CUISINE

**ARTISAN/HOUSE-MADE
ICE CREAM**

IMPERFECT/UGLY PRODUCE

ANCIENT GRAINS
(e.g. kamut, spelt, amaranth, freekeh, lupin)

DRINKABLE DESSERTS

ETHNIC CHEESES
(e.g., queso fresco, paneer, lebneh, halloumi)

NEW CUTS OF MEAT
(e.g. shoulder tender, oyster steak, Vegas Strip steak, Merlot cut)

GOURMET LEMONADE
(e.g. made in-house, freshly muddled)

SPECIALTY ICED TEA
(e.g. Thai-style, Southern/sweet, flavoured)



WITH SUPPORT FROM:

Saputo
Foodservice

More than 430 professional chefs participated in Restaurants Canada's ninth annual Canadian Chef Survey, conducted in January 2018. Members of the Canadian Culinary Federation, Terroir and Restaurants Canada participated in the survey. For more information, please go to restaurantscanada.org.

RESEARCH BY:

BrandSpark
International