FOODSERVICE AT RETAIL

Meeting Consumer Demand for Quality and Convenience

Presented by the Foodservice at Retail Exchange



POWERED BY:



MEDIA PARTNER:



www.foodserviceatretail.com

THE \$37 BILLION OPPORTUNITY

- Foodservice at retail is at a tipping point.
- Operators are dedicated to growing foodservice at their retail sites.



- They're meeting the needs of consumers of all demographics, in commercial and noncommercial settings.
- There are still great opportunities for growth.



WHAT IS FOODSERVICE AT RETAIL?

A patchwork of foodservice and retail channels.

Commercial

\$37 billion in sales in '12

- Convenience Stores
- Supermarket/Grocery
- Drug Stores
- Mass Merchandisers
- Transportation
 - addl. \$5 billion in sales
- Entertainment/ Recreational Venues
 - addl. \$16 billion is sales

Non-commercial

\$44 billion in sales in '12*

- College & University
- Healthcare
- Military
- Business & Industry

* Includes traditional foodservice sales



WHAT IS FOODSERVICE AT RETAIL?

A patchwork of operational styles.

- On-site, Commissary or Wholesaler Made
- Prepared Foods
- Packaged Snacks
- Made to Order
- "Meal Solutions"
 - Ready to eat, ready to heat
- Grab and Go
- Delis and Food Bars
- Limited Service





CONSUMER TRENDS DRIVING FOODSERVICE AT RETAIL

- The Value Proposition
 - Balancing quality, price and convenience.
- Continuing Economic Pressures
 - Gives foodservice at retail operators the chance to steal share of mind and share of stomach.
- Mobility
 - Consumers are on the go, all the time.
- Ubiquity
 - Consumers expect convenience and quality at every transaction.



FOODSERVICE AT RETAIL BUZZWORDS

Fresh

The priority of consumers, the mantra of operators.

Healthful

 Demand is growing, but indulgence still has its place. Its definition is changing to include "wholesome," "natural," "local" and "fresh."

Hybridization

Mixed-retail formats are changing the way we categorize operations.

Snacking

Late-afternoon and late-night snack occasions continue growth,
 while day-part boundaries blur.



FOODSERVICE IS INCREASINGLY SEEN AS A PROFIT CENTER

- Retail foodservice is expected to see a 6% increase in sales by the end of 2012, compared to 3% each for quick-service and full-service restaurants. (National Restaurant Association)
- Foodservice now commands the largest share of instore gross profit dollars in c-stores. (NACS)
- 53% of all supermarket deli sales can now be attributed to prepared meals. (Perishables Group)



NON-COMMERCIAL LOOKS TO RETAIL FOR INCREASED REVENUE

- 79% of non-commercial operators offer portable menu items, up from 73% in 2010.
- 22% of all foodservice revenue comes from portable items, among operators who offer them.
- 51% of operators expect portable-meal revenue to increase, with an average predicted growth rate of 12%.



Capture the opportunities of foodservice at retail at the only event of its kind: FARE

FARE13 FOODSERVICE AT RETAIL EXCHANGE

June 18-20, 2013 | Renaissance Schaumburg http://www.foodserviceatretail.com

View a special video of 2012 FARE highlights here.



THE POWER OF FACE-TO-FACE

The Foodservice at Retail Exchange is the only event that brings together the dynamic, fast-growing foodservice-at-retail industry.

At FARE, key commercial and non-commercial foodservice-atretail channels gather for two days of education, unique networking and the annual Food Pavilion of the latest products.

Attendees include foodservice operators in convenience, grocery/drug/mass, recreation, college & university and healthcare channels.







FARE DELIVERS KNOWLEDGE, CONNECTIONS AND SOLUTIONS

- Education: Eleven hours of education sessions that tackle today's top foodservice issues.
- Networking: Unique networking opportunities, such as the FARE After-Dark Lounge and the Roundtables Breakfast, to meet professionals from multiple retail and foodservice channels.
- Food Pavilion: Six hours of dedicated time to explore the latest products, programs, equipment, packaging and technology solutions.



FARE GATHERS THE LEADERS IN FOODSERVICE AT RETAIL

- 7-Eleven
- Alimentation Couche-Tard
- Alon Brands
- Aramark
- Army/Airforce Exchange
- BP/ampm
- Bon Appetit Management
- Brigham Young University
- Circle K
- Cumberland Farms
- Dunkin Brands
- Elmhurst Memorial Healthcare
- ExxonMobil
- Family Express
- Grand Ole Opry
- Hudson News
- H-E-B
- Illinois State University
- Iowa State University
- Kroger
- Kum & Go

- Kwik Trip, Inc.
- LSG Sky Chefs
- Lunds & Byerly's
- Malco Theaters
- Marcus Theaters
- Marriott International
- Maverik
- Miami VA Healthcare System
- Michigan State University
- Navy Region Southwest
- Nice N Easy Grocery Shoppes
- Open Pantry Food Marts
- Pilot Travel Centers
- Purdue University
- Quick Chek Corporation
- RaceTrac Petroleum
- Regal Entertainment Group
- Road Ranger
- Robert Morris University
- Sarasota Memorial Health Care
- Schnuck Markets

- Shell Oil Products
- Shriners Hospital for Children
- Sodexo
- Northwestern University
- Speedway SuperAmerica
- Sunoco Inc.
- The Pantry
- The Spinx Company, Inc.
- Thorntons Inc.
- TravelCenters of America
- U.S. Olympic Committee
- University of Illinois
- University of Massachusetts
- University of Wisconsin— Milwaukee
- University of Pittsburgh Medical
- UNC Healthcare
- University of Southern California
- Villanova University
- Walgreen's /Duane Reade
- Wawa



OPERATORS VALUE FARE

FARE stands out as a premier event not to be missed. The cross-channel diversity, networking opportunities, education and incredible energy truly sets this conference apart. This conference is time well invested by leaders seeking fresh ideas and solutions in foodservice and retail.

Lon Southerland, Sr. Director, Global Food and Beverage, Marriott International

I continue to be **inspired with the event** and your team's knowledge and understanding across several different channels.

Joe Chiovera, Vice President of Foodservice, **Alimentation Couche-Tard Circle K**



OPERATORS VALUE FARE

The FARE conference continues to grow as a valuable, informative gathering of cross-channel operators to share successes and trend information in the food industry. I find it very enlightening as all channels find new and innovative ways to meet the food consumers' needs.

Byron Hanson, Director of Deli, Bakery & Food Services, Lunds and Byerly's Grocery Stores

FARE is probably the **best retail-focused conference** you would ever want to attend. It's a fast-paced, interactive, informative and educational event.

Ken Toong, Executive Director of Auxiliary Enterprises, University of Massachusetts-Amherst



FOODSERVICE AT RETAIL

Driving Your Growth in 2013

FARE is the best venue for exploring the opportunities of foodservice at retail.

Visit our website for more information and to register for FARE 2013.

For more information on sponsoring FARE 2013, contact:

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