

TREND WATCH REPORT

TASTE WHAT'S POSSIBLE

Culinary Concierge **CHRISTINE COUVELIER**

PASSIONATE ABOUT FOOD!



- Global Culinary Trendologist
- Executive Chef
- **Culinary Executive**



Culinary Concierge

INNOVATION

= A new idea, method, or device

= The introduction of something new

Every innovation tells a story! Let's be inspired...







Sweet or Spicy

Grilled or Smoked

Food Halls or Farmers Markets

Plant Based or Food Waste

GOOD FOOD GOOD MOOD

75% OF CONSUMERS BELIEVE

✓ good food & beverage choices





Watermelon

Pumpkin Spice

Spinach

Kimchi

Salmon

Chocolate

Berries



GRUNGIA



WHAT'S POSSIBLE WITH A SNACK?





THE BIG DILL

73% OF CONSUMERS















SOUR POWER

> PUCKER UP BUTTERCUP



YUZU

✓ Sumac

✓ Sour Orange

✓ Coconut Vinegar





PICKLED



TAMARIND = FLAVOUR OF THE YEAR



PUTTING THE PLANT BACK IN PLANT BASED





TASTE! TASTE! TASTE!



There is no compromise on taste in this category







THE ONLY WAY IS UP

FOOD WASTE **Trend **FAD

CANADA

- **58% of food goes to landfill**
- **35.5M tonnes**
- **32%** or 11.2M tonnes is edible

USA

- **38% food goes to landfill**
- **80M tonnes**
- **149 Billion Meals**



FOOD WASTE IS A WASTE





#2 Taste! Taste! Taste!





Culinary Concierge www.culinaryconcierge.ca taste@culinaryconcierge.ca



