



# Chef Tim's

## 2025 TRENDS

Based on most frequent questions and requests he received in 2024.



### CULINARY

#### All-Day Breakfast

- Cross-utilize waffles, French toast, pancakes, and more across dayparts
- Above and beyond maple syrup
- Monte Cristo sandwich
- More pancake smears and inclusions

#### Greater Variety of Carriers for Handhelds

Pliable lavash • Naan • Waffles • Biscuits • Donuts

#### Condiments & Sauces

- Pickles, pickled items, and kimchi
- Sandwich dips made from soups
- Plus one sauces (adding one ingredient into pre-made sauces to make them your own)
- Marshmallow
- Tikka masala and vindaloo
- Bearnaise
- Hot sauce with reduced acidity/vinegar
- Cheese please!

#### Desserts

- Macarons (not macaroons) • Mini portions
- More savory flavors

#### Labor-Saving Gold Standards

- Items to take steps out of BOH tasks
- Ready-to-eat grains, vegetables, biscuits, and sauces
- Pre-cut and portioned desserts
- Sous-vide and fully cooked protein

#### Exciting Sides

- Monster sides, like extra loaded baked potatoes
- Bold vegetables like kimchi, Brussels sprouts, and street corn
- Grains

#### Beverages

- Zero-proof • Fruit puree additives • Monster shakes
- Hop-flavored water • Garnish with EVERYTHING
- Global coffee flavors • Reduced sugars and maskers

### OPERATIONS

#### Waste Control & Management

*"Most operators don't track waste, but you should if you want to succeed."*

- Food cost + Labor cost + Waste control = Profit
- Portion control is part of waste control
- Initial cost of retail packs for foodservice application may be higher, but bottom line is better

#### Value = Quality

*"There is always someone cheaper than you. Successful operators focus on quality."*

- Guests vote on restaurants with loyalty
- Consumers are more knowledgeable about ingredients

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