

10 YEARS OF WHAT'S HOT

LOOKING BACK: Top 20 Food Trends in 2006

- 1 Bite-sized desserts
- 2 Locally grown produce
- 3 Organic produce
- 4 Flatbread
- 5 Bottled water
- 6 Specialty sandwiches
- 7 Asian appetizers
- 8 Espresso/specialty coffee
- 9 Whole grain bread
- 10 Mediterranean cuisine
- 11 Pan-seared items
- 12 Fresh herbs
- 13 Latin American cuisine
- 14 Exotic mushrooms
- 15 Grilled items
- 16 Salts
- 17 Pomegranates
- 18 Grass-fed items
- 19 Free-range items
- 20 Pan-Asian cuisine

Source: What's Hot chef survey, 2006

Note: Survey results are not strictly comparable between years because the list of food/beverage items change from year to year.

Which current culinary trend has grown the most over the past 10 years?

Local sourcing	44%
Gluten-free cuisine	21%
Environmental sustainability	13%
Ethnic cuisines and flavors	12%
Nutrition	8%
Other	1%

Source: What's Hot chef survey, 2016



When asked in 2016 to name something that was trendy 10 years ago but isn't a trend anymore, the chefs gave a wide range of answers, from **molecular gastronomy** and **sous vide**, to **foam** and **parsley as garnish**, to **cupcakes** and **sliders**. The most common answers were **all-you-can-eat buffets** and **big portions**, which have mainly yielded trendiness to small plates.

LOOKING FORWARD:

Which current culinary trend will be the hottest menu trend 10 years from now?

Environmental sustainability	41%
Local sourcing	21%
Nutrition	14%
Ethnic cuisines and flavors	14%
Gluten-free cuisine	7%
Other	3%

Source: What's Hot chef survey, 2016

