

# 2015 CULINARY FORECAST



The National Restaurant Association surveyed professional chefs, members of the American Culinary Federation, on which food, cuisines, beverages and culinary themes will be hot trends on restaurant menus in 2015. The What's Hot in 2015 survey was conducted in the fall of 2014 among nearly 1,300 chefs. See p. 12 for more information about the methodology.

## top trends by category

### ALCOHOLIC BEVERAGES

1. Micro-distilled/artisan spirits
2. Locally produced beer/wine/spirits
3. "New Make" whiskey
4. Food-beer pairings
5. House-brewed beer

### APPETIZERS

1. Vegetarian appetizers
2. House-cured meats/charcuterie
3. Ethnic/street food-inspired appetizers
4. Seafood charcuterie
5. Amuse-bouche/bite-size appetizers

### BREAKFAST/BRUNCH

1. Ethnic-inspired breakfast items
2. Traditional ethnic breakfast items
3. Egg white omelets/sandwiches
4. Prix fixe brunches
5. Breakfast burritos

### COCKTAILS/COCKTAIL INGREDIENTS

1. Onsite barrel-aged drinks
2. Regional signature cocktails
3. Culinary cocktails
4. Food-liquor/cocktail pairings
5. Edible cocktails

### CULINARY THEMES

1. Environmental sustainability
2. Natural ingredients/minimally processed food
3. Hyper-local sourcing
4. Food waste reduction/management
5. Gluten-free cuisine

### DESSERT

1. House-made/artisan ice cream
2. Bite-size/mini-desserts
3. Savory desserts
4. Hybrid desserts
5. Smoked dessert ingredients

## Top 20 Food Trends

1. Locally sourced meats and seafood
2. Locally grown produce
3. Environmental sustainability
4. Healthful kids' meals
5. Natural ingredients/minimally processed food
6. New cuts of meat
7. Hyper-local sourcing
8. Sustainable seafood
9. Food waste reduction/management
10. Farm/estate branded items
11. Non-wheat noodles/pasta
12. Gluten-free cuisine
13. Ancient grains
14. Whole grain items in kids' meals
15. Non-traditional fish
16. Ethnic-inspired breakfast items
17. Nutrition
18. House-made/artisan ice cream
19. Fruit/vegetable kids' side items
20. Artisan cheeses



## 2015 CULINARY FORECAST

### top trends by category *continued*

#### ETHNIC FLAVORS AND CUISINES

1. Ethnic fusion cuisine
2. Authentic ethnic cuisine
3. Regional ethnic cuisine
4. Peruvian cuisine
5. Southeast Asian cuisine

#### KIDS' MEALS

1. Healthful kids' meals
2. Whole grain items in kids' meals
3. Fruit/vegetable kids' side items
4. Kids' entree salads
5. Oven-baked items in kids' meals

#### MAIN DISHES/CENTER OF THE PLATE

1. Locally sourced meats and seafood
2. New cuts of meat
3. Sustainable seafood
4. Non-traditional fish
5. Grass-fed beef

#### NON-ALCOHOLIC BEVERAGES

1. Gourmet lemonade
2. Specialty iced tea
3. House-made soft drinks/soda/pop
4. Organic coffee
5. Coconut water

#### OTHER FOOD ITEMS/INGREDIENTS

1. Farm/estate branded items
2. Artisan cheeses
3. Non-wheat flour
4. House-made/artisan pickles
5. Artisan/specialty bacon

#### PREPARATION METHODS

1. Pickling
2. Fermenting
3. Fire roasting
4. Smoking
5. Sous vide



#### PRODUCE

1. Locally grown produce
2. Heirloom apples
3. Unusual/uncommon herbs
4. Organic produce
5. Exotic fruits

#### STARCHES/SIDE ITEMS

1. Non-wheat noodles/pasta
2. Ancient grains
3. Quinoa
4. Black/forbidden rice
5. Pickled vegetables



# Movers & Shakers

## 2014 - 2015



Up 5% or more

Meatless/vegetarian items	+5%
Kids' entrée salads	+5%
Gourmet lemonade	+5%
Vegan entrees	+5%
Asian noodles	+5%
Low-calorie entrees	+5%
Amuse-bouche	+5%
Ramen	+5%
French cuisine	+5%
Italian cuisine	+5%
Steamed vegetables	+5%



House-made/artisan ice cream	+6%
Heirloom tomatoes	+6%
Organic coffee	+6%



Free-range pork/poultry	+7%
Specialty iced tea	+7%
Alternative red meats	+7%
Fresh beans/peas	+7%
Root vegetables	+7%
Gelato	+7%

Grilled vegetables	+8%
Brown-wild rice	+8%

Grass-fed beef	+9%
Ethnic condiments	+9%



Underutilized fish	+12%
Doughnuts	+12%



# Movers & Shakers

## 2014 - 2015



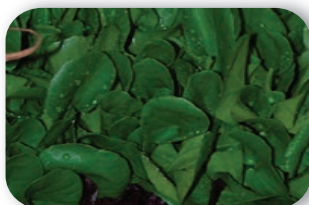
Down 5% or more



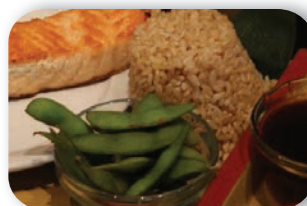
Ethnic-inspired kids' dishes	-6%
Korean	-6%
Greek yogurt	-6%
Milkshakes	-6%

Hybrid desserts	-8%
House-made soft drinks	-8%
Gluten-free cuisine	-7%

Nose-to-tail	-10%
Kale salads	-10%
Bruschetta	-10%



Grazing	-5%
Natural sweeteners	-5%
Mocktails	-5%
Bacon-flavored chocolate	-5%

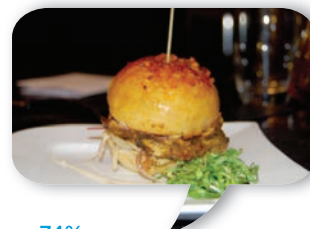


## New Top TRENDS in 2015



Natural ingredients/ minimally processed food	#5
Food waste reduction/ management	#9
Artisan butchery	#23
House-made condiments	#40
Oven-baked items in kids' meals	#53

## Yesterday's NEWS in 2015



1. Insects	74%
2. Foam/froth/air	64%
3. Gazpacho	61%
4. Bacon-flavored/ covered chocolate	61%
5. Popovers	57%
6. Mini-burgers/sliders	56%
7. Molecular gastronomy	56%
8. Flowers	56%
9. Flavored/enhanced water	52%
10. Tater tots	51%

## Perennial FAVORITES in 2015



1. Barbecue	64%
2. Italian cuisine	63%
3. Fried chicken	62%
4. French toast	59%
5. Frying	57%
6. Oatmeal	56%
7. Comfort foods	56%
8. Fruit desserts	55%
9. Pulled pork	55%
10. Chicken wings	55%

## STEADY in Top 20 Food Trends Since 2009

Locally sourced items

---

Healthful kids' meals

---

Environmental sustainability

---

Gluten-free cuisine

---

Sustainable seafood

---

Nutrition

---

New cuts of meat

---

Non-traditional fish

---

Fruit/vegetable sides in kids' meals

---





# What's HOT food

		HOT TREND	Yesterday's News	Perennial Favorite
1.	Locally sourced meats and seafood	82%	7%	12%
2.	Locally grown produce	79%	4%	17%
3.	Environmental sustainability	77%	9%	14%
4.	Healthful kids' meals	75%	10%	15%
5.	Natural ingredients/minimally processed food	75%	9%	17%
6.	New cuts of meat (e.g. culotte/sirloin cap, teres major, tri-tip)	73%	17%	10%
7.	Hyper-local sourcing (e.g. restaurant gardens)	72%	16%	12%
8.	Sustainable seafood	71%	12%	17%
9.	Food waste reduction/management	70%	8%	22%
10.	Farm/estate branded items	69%	17%	13%
11.	Non-wheat noodles/pasta (e.g. quinoa, rice, buckwheat)	69%	22%	9%
12.	Gluten-free cuisine	69%	20%	12%

		HOT TREND	Yesterday's News	Perennial Favorite
13.	Ancient grains (e.g. kamut, spelt, amaranth, lupin)	69%	22%	10%
14.	Whole grain items in kids' meals	68%	19%	13%
15.	Non-traditional fish (e.g. branzino, Arctic char, barramundi)	68%	21%	12%
16.	Ethnic-inspired breakfast items (e.g. Asian-flavored syrups, Chorizo scrambled eggs, coconut milk pancakes)	67%	18%	16%
17.	Nutrition	66%	7%	27%
18.	House-made/artisan ice cream	66%	13%	21%
19.	Fruit/vegetable kids' side items	65%	14%	21%
20.	Artisan cheeses	65%	11%	25%
21.	Heirloom apples	65%	16%	20%
22.	Vegetarian appetizers	65%	19%	17%
23.	Artisan butchery	64%	20%	16%
24.	Unusual/uncommon herbs (e.g. chervil, lovage, lemon balm, papalo)	64%	21%	14%
25.	Organic produce	64%	19%	17%
26.	Non-wheat flour (e.g. peanut, millet, barley, rice)	64%	25%	12%
27.	Simplicity/back to basics	64%	11%	26%
28.	Grass-fed beef	64%	21%	16%
29.	Free-range pork/poultry	63%	20%	17%
30.	Half-portions/smaller portions for a smaller prize	63%	17%	20%



## 2015 CULINARY FORECAST

		HOT TREND	Yesterday's News	Perennial Favorite
31.	Street food/food trucks	63%	19%	18%
32.	Meatless/vegetarian items	62%	18%	20%
33.	House-made/artisan pickles	62%	20%	18%
34.	Quinoa	62%	26%	12%
35.	Artisan/specialty bacon	62%	26%	12%
36.	Grazing (e.g. small-plate sharing/snacking instead of traditional meals)	62%	21%	17%
37.	Vinegar/flavored vinegar/house-made vinegars	62%	21%	18%
38.	Pickling	61%	17%	22%
39.	Ethnic flour (e.g. fufu, teff, cassava/yuca)	61%	30%	9%
40.	House-made condiments	61%	11%	28%
41.	Nose-to-tail/root-to-stalk cooking (e.g. using entire animal/plant)	61%	21%	18%
42.	Ethnic cheeses (e.g. queso fresco, paneer, lebneh, halloumi)	61%	18%	21%



		HOT TREND	Yesterday's News	Perennial Favorite
43.	Kids' entree salads	61%	28%	12%
44.	Bite-size/mini-desserts	60%	21%	19%
45.	Gourmet lemonade (e.g. house-made, freshly muddled)	60%	20%	20%
46.	Black/forbidden rice	60%	29%	11%
47.	Ethnic condiments (e.g. raita/raitha, chimichurri, Sriracha, chutney, soy sauce)	60%	17%	23%
48.	Wildcrafting/foraging	60%	30%	10%
49.	Street food-inspired main courses (e.g. tacos, satay, kabobs)	59%	20%	20%
50.	Exotic fruits (e.g. rambutan, dragon fruit, paw paw, guava)	59%	27%	13%
51.	Lower-sodium entrees	59%	25%	16%
52.	Vegan entrees	59%	24%	17%
53.	Oven-baked items in kids' meals (e.g. baked chicken fingers, oven-baked fries)	59%	22%	19%
54.	Dark greens (e.g. kale, mustard greens, collards)	59%	18%	24%
55.	Natural sweeteners (e.g. agave, honey, concentrated fruit juice, maple syrup)	59%	21%	20%
56.	Gourmet items in kids' meals	59%	32%	9%
57.	Savory desserts	59%	27%	14%





## 2015 CULINARY FORECAST

		HOT TREND	Yesterday's News	Perennial Favorite
58.	Underutilized fish (e.g. mackerel, bluefish, sea robin, redfish)	58%	28%	14%
59.	Superfruit (e.g. acai, goji berry, mangos-teen)	58%	32%	10%
60.	Cheeks (e.g. beef, pork, fish)	58%	30%	12%
61.	Ethnic fusion cuisine	58%	29%	13%
62.	Cutting-edge kitchen equipment/technology	58%	24%	18%
63.	Hybrid desserts (e.g. croissant-donut, townie, ice cream cupcake)	58%	32%	11%
64.	Inexpensive/underused cuts of meat (e.g. brisket, shoulder, skirt steak)	57%	17%	26%
65.	House-cured meats/charcuterie	57%	21%	22%
66.	Pickled vegetables	57%	27%	16%
67.	Fermenting	57%	28%	15%
68.	Tapas/meze/dim sum (e.g. small plates)	56%	21%	22%



		HOT TREND	Yesterday's News	Perennial Favorite
69.	Specialty iced tea (e.g. Thai-style, Southern/sweet, flavored, matcha)	56%	23%	21%
70.	Ethnic-inspired kids' dishes	56%	32%	12%
71.	Authentic ethnic cuisine	56%	17%	27%
72.	Alternative bacon (e.g. face bacon, beef bacon, lamb bacon)	56%	34%	10%
73.	Alternative red meats (e.g. buffalo/bison, ostrich/emu, goat)	56%	31%	13%
74.	100% juice options in kids' meals	55%	18%	27%
75.	Regional ethnic cuisine	54%	19%	27%
76.	Specialty salt (e.g. flavored, smoked, regional)	54%	34%	12%
77.	Smoked dessert ingredients	54%	40%	6%
78.	Heirloom tomatoes	54%	17%	29%
79.	Peruvian cuisine	54%	31%	15%
80.	Farro	54%	32%	15%
81.	House-made soft drinks/soda/pop	54%	34%	13%
82.	Hybrid fruits/vegetables (e.g. plumcot, grapple, broccoflower)	53%	38%	9%
83.	Ethnic/street food-inspired appetizers (e.g. tempura, taquitos, kabobs)	53%	24%	24%
84.	Deconstructed classic desserts	52%	38%	10%
85.	Fresh beans/peas (e.g. fava, sweet, snow)	52%	17%	31%



## 2015 CULINARY FORECAST

		HOT TREND	Yesterday's News	Perennial Favorite
86.	Root vegetables (e.g. parsnip, turnip, rutabaga)	52%	20%	29%
87.	Southeast Asian cuisine (e.g. Thai, Vietnamese, Malaysian)	52%	17%	32%
88.	Organic coffee	52%	29%	19%
89.	Seafood charcuterie	51%	36%	13%
90.	Pop-up/temporary restaurants	51%	38%	11%
91.	Dessert flights/combos	51%	31%	18%
92.	Flatbreads (e.g. naan, pappadum, lavash, pita, tortilla)	51%	25%	25%
93.	Grilled items in kids' meals	51%	21%	28%
94.	Asian noodles (e.g. soba, udon)	51%	23%	26%
95.	On-a-stick/skewer items in kids' meals	51%	30%	19%
96.	Specialty potatoes (e.g. purple, fingerling, Baby Dutch Yellow)	50%	25%	25%
97.	Korean cuisine	50%	28%	22%
98.	Prepaid tickets (e.g. alternative to reservations)	50%	38%	12%
99.	Coconut water	50%	39%	11%



87.  
Southeast  
Asian  
cuisine

		HOT TREND	Yesterday's News	Perennial Favorite
100.	Low-calorie entrees	50%	30%	20%
101.	Kale salads	49%	41%	10%
102.	Mushroom-blended burgers (e.g. ground meat with chopped mushroom added)	49%	38%	14%
103.	Native American cuisine	49%	34%	17%
104.	Food mashups (e.g. combining elements of two or more dishes into one dish)	48%	37%	14%
105.	Micro-vegetables/micro-greens	48%	38%	14%
106.	Game meats (e.g. venison, game birds, boar, rabbit)	48%	26%	26%
107.	Low-fat/non-fat milk in kids' meals	48%	28%	24%
108.	Amuse-bouche/bite-size appetizers	47%	28%	24%
109.	Fire roasting	47%	11%	43%
110.	Smoking	47%	13%	40%
111.	Dairy-free milk (e.g. soy, rice, almond, coconut)	46%	30%	24%
112.	Vegetable dessert ingredients	46%	45%	9%
113.	Fruit butters	46%	33%	22%
114.	Regional American cuisine	45%	19%	36%
115.	Sous vide	44%	37%	18%





## 2015 CULINARY FORECAST

	HOT TREND	Yesterday's News	Perennial Favorite
116. Ethnic dips (e.g. hummus, baba ganoush, tzatziki, dukkah)	44%	26%	30%
117. Plant-based substitutes for animal products (e.g. kelp caviar, fishless tuna, eggless mayonnaise)	44%	45%	11%
118. Non-traditional eggs (e.g. duck, quail, emu)	44%	41%	16%
119. Artisan bread/rolls	44%	18%	39%
120. Nordic/Scandinavian cuisine	44%	42%	14%
121. Cast iron preparation	43%	17%	40%
122. Liquid nitrogen chilling/freezing	43%	48%	9%
123. Traditional ethnic breakfast items (e.g. huevos rancheros, shakshuka, ashta)	43%	22%	35%
124. Banh mi	43%	37%	20%
125. African cuisines	42%	40%	18%
126. Middle Eastern cuisine	42%	31%	27%



	HOT TREND	Yesterday's News	Perennial Favorite
127. Asian mushrooms (e.g. shiitake, straw, enokitake, maitake)	42%	25%	33%
128. Hot peppers (e.g. habanero, chipotle, jalapeno)	42%	26%	32%
129. Ginger beer/ale	41%	33%	26%
130. Teriyaki items in kids' meals	41%	41%	18%
131. Mediterranean cuisine	41%	18%	42%
132. Greek yogurt	41%	33%	26%
133. Mocktails (e.g. non-alcoholic cocktails)	41%	37%	22%
134. Salmon in kids' meals	41%	45%	14%
135. Sliders/mini-burgers in kids' meals	41%	27%	32%
136. Whole grain bread/rolls	40%	27%	33%
137. Tacos in kids' meals	40%	30%	30%
138. Beets	39%	26%	35%
139. Figs	39%	24%	38%
140. Oil-poaching	37%	47%	16%
141. Ramen	37%	41%	22%
142. Nettles	37%	45%	18%
143. Molecular gastronomy	37%	56%	7%
144. Octopus	37%	45%	18%
145. Grilled vegetables	37%	19%	44%
146. Dashi	36%	39%	25%
147. Gelato	36%	29%	35%
148. Flatbread appetizers	36%	47%	17%
149. Wagyu/Kobe beef	36%	45%	19%
150. Flavored/enhanced water	36%	52%	12%
151. Egg white omelets/sandwiches	35%	43%	23%



## 2015 CULINARY FORECAST

		HOT TREND	Yesterday's News	Perennial Favorite
152.	Sushi/sushi-style items	35%	30%	36%
153.	Raw meat/fish appetizers (e.g. tartare, crudo, carpaccio, sashimi)	34%	39%	28%
154.	Elevated casseroles	34%	40%	26%
155.	Prix fixe brunches	32%	39%	29%
156.	Flowers (e.g. bulbs, petals, blossoms)	32%	56%	13%
157.	Brown/wild rice	30%	35%	35%
158.	Bacon	30%	18%	52%
159.	Foam/froth/air	30%	64%	7%
160.	Brussels sprouts	29%	29%	42%
161.	Bacon-flavored/covered chocolate	28%	61%	11%
162.	Fruit desserts (e.g. cobbler, crisp, tart, pie)	28%	17%	55%
163.	Comfort foods (e.g. chicken pot pie, meat-loaf, roasted chicken)	26%	18%	56%
164.	Couscous	26%	45%	29%
165.	Fun-shaped children's items	25%	49%	25%
166.	Smoothies	25%	34%	42%
167.	Mexican cuisine	25%	22%	54%
168.	Grits	25%	32%	43%
169.	Mini-burgers/sliders	24%	56%	20%
170.	Cauliflower	24%	34%	42%
171.	Pizza in kids' meals	24%	30%	46%



		HOT TREND	Yesterday's News	Perennial Favorite
172.	Hot tea	24%	22%	54%
173.	Sweet potato fries	23%	50%	27%
174.	Popovers	22%	57%	21%
175.	Breakfast burritos	22%	42%	37%
176.	Barbecue	21%	15%	64%
177.	French cuisine	21%	34%	45%
178.	Bruschetta/crostini/toast	21%	44%	36%
179.	Italian cuisine	20%	18%	63%
180.	Steamed vegetables	20%	42%	38%
181.	Jewish cuisine	20%	45%	36%
182.	Macaroni and cheese/mac'n'cheese	19%	29%	52%
183.	Pulled pork	19%	26%	55%
184.	Oatmeal	18%	25%	56%
185.	Doughnuts	18%	30%	52%
186.	Bread service/bread baskets	18%	36%	46%
187.	Insects	18%	74%	8%
188.	French toast	18%	23%	59%
189.	Waffles	17%	30%	53%
190.	Milkshakes/malts	16%	29%	54%
191.	Eggs Benedict	16%	31%	54%
192.	Zucchini	15%	32%	53%
193.	Tater tots	15%	51%	35%
194.	Deviled eggs	14%	47%	39%
195.	Fried chicken	13%	25%	62%
196.	Frying	13%	30%	57%
197.	Chicken wings	13%	32%	55%
198.	Gazpacho	10%	61%	28%

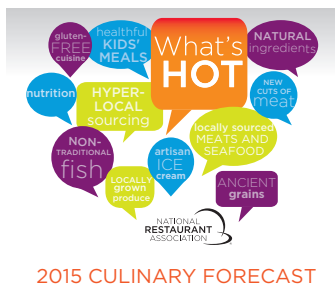




# What's HOT alcohol

		HOT TREND	Yesterday's News	Perennial Favorite
1.	Micro-distilled/artisan spirits	75%	15%	10%
2.	Locally produced beer/wine/spirits	72%	11%	17%
3.	Onsite barrel-aged drinks	71%	17%	12%
4.	Regional signature cocktails	69%	13%	17%
5.	Culinary cocktails (e.g. savory, fresh ingredients)	67%	21%	12%
6.	"New Make" whiskey	65%	24%	11%
7.	Food-beer pairings	64%	17%	20%
8.	Food-liquor/cocktail pairings	63%	15%	21%
9.	Edible cocktails	62%	29%	10%
10.	House-brewed beer	58%	19%	23%
11.	Craft beer/microbrew	56%	19%	25%

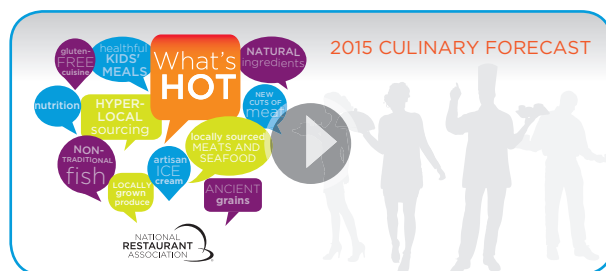
		HOT TREND	Yesterday's News	Perennial Favorite
12.	Botanicals in cocktails (e.g. flower essence, lavender, hibiscus)	55%	33%	12%
13.	Gluten-free beer	54%	36%	10%
14.	Non-traditional wine varietals	54%	28%	18%
15.	Organic beer/wine/spirits	53%	32%	15%
16.	Beer-based cocktails	52%	34%	13%
17.	Cask beer/ale	52%	27%	22%
18.	Non-traditional liquors (e.g. soju/sochu, cachaca)	50%	37%	13%
19.	Skinny/lower-calorie cocktails	50%	37%	13%
20.	Beer flights/samplers	49%	28%	23%
21.	Infused/flavored tequila	48%	34%	18%
22.	Hard cider	47%	31%	22%
23.	Wine on tap/draft wine	46%	38%	16%
24.	Spicy cocktails	46%	33%	21%
25.	Wine flights/samplers	44%	28%	28%
26.	Moonshine	44%	38%	18%
27.	Build-your-own Bloody Mary	39%	39%	23%
28.	Vaporized cocktails	38%	55%	8%
29.	Coffee cocktails	36%	33%	31%
30.	Low-alcohol cocktails	35%	47%	18%
31.	Radlers/shandies	35%	49%	16%
32.	Mules	30%	47%	23%
33.	Shrubs	27%	60%	13%



2015 CULINARY FORECAST

Watch the “What’s Hot in 2015” video on the National Restaurant Association’s website:

[Restaurant.org/FoodTrends](http://Restaurant.org/FoodTrends)



Join the National Restaurant Association on Facebook, Twitter and YouTube for additional restaurant industry updates and information.



[Facebook.com/NationalRestaurantAssociation](https://Facebook.com/NationalRestaurantAssociation)



[Twitter.com/WeRRestaurants](https://Twitter.com/WeRRestaurants)



[YouTube.com/RestaurantDotOrg](https://YouTube.com/RestaurantDotOrg)

## ADDITIONAL TRENDS

### What is the hottest technology trend in restaurants for 2015?

Tablet computers (e.g. iPad) for menus, wine lists and ordering	29%
Smartphone/tablet apps for consumers (e.g. ordering, menus, daily deals)	26%
Smartphone/tablet apps for chefs/restaurateurs (e.g. recipes, table management, POS tracking)	22%
Mobile/wireless payment options	21%
Other	2%

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

Environmental sustainability	42%
Local sourcing	22%
Nutrition	13%
Ethnic cuisines and flavors	13%
Gluten-free cuisine	6%
Other	4%

### How do you feel about customers taking photos of their restaurant food and posting them on social media while dining?

It's free advertising and should be encouraged	57%
It's fine as long as they are discrete	32%
It's disruptive and should be discouraged	9%
Other	2%

## Methodology

The National Restaurant Association conducted an online survey of 1,276 members of the American Culinary Federation in October 2014. The chefs were given a list of 231 items and were asked to rate each item as a “hot trend,” “yesterday’s news” or “perennial favorite” on restaurant menus in 2015.

*Note: Figures may not add to 100% due to rounding.*

## ABOUT THE NATIONAL RESTAURANT ASSOCIATION:



Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises 990,000 restaurant and foodservice outlets and a workforce of more than 13.5 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry’s largest trade show (NRA Show May 16-19, 2015, in Chicago); leading food safety training and certification program (ServSafe); unique career-building high school program (the NRAEF’s ProStart); as well as the Kids LiveWell program promoting healthful kids’ menu options. For more information, visit [Restaurant.org](http://Restaurant.org) and find us on Twitter @WeRRestaurants, Facebook and YouTube.

## ABOUT THE AMERICAN CULINARY FEDERATION:



The The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning more than 200 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef® and Certified Sous Chef™ designations the only culinary credentials accredited by the National Commission for Certifying Agencies. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit <http://www.acfchefs.org>. Find ACF on Facebook at <http://www.facebook.com/ACFChefs> and on Twitter @ACFChefs.

© 2014 National Restaurant Association. All rights reserved. The National Restaurant Association logo is a trademark of the National Restaurant Association.