



Hospitality & Food Service Journal

A La Carte

Dates of Interest:

- 5/6-8/2025: HD Expo + Conference, Las Vegas, NV.
- 5/17-20/2025: NRA Show 2025, Chicago, IL.
- 06/22-25/2025: TASN, Corpus Christi, TX.
- 02/11-13/2027: NAFEM, Orlando, FL.

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"The way to get started is to quit talking and begin doing."

- Walt Disney



DESIGN CORNER: Top 10 Trends in the Food Service and Hospitality Industry

What are the latest trends in the food service and hospitality industry? As a testament to its resilience, agility and innovative spirit of food service operations, this article reflects today's increasingly dynamic food service and hospitality industry in terms of its long, medium and short-term evolution.

Best-selling author, Will Guidara, claims "We are entering into a hospitality economy" suggesting that the essence of food service and hospitality (service excellence, human interaction, personalization and the co-creation of memorable experiences) is actually what many sectors of industry are desperately in need of today.

As we charge at break neck speed towards an ever-more digitalized society, the food service and hospitality industry stands out as the successful hybrid that balances the implementation of technological innovation for improving operations while also preserving the human need for connection, authenticity, experience, and real-life discovery.

With statistics predicting a healthy expansion of the sector (e.g., the leisure and wellness markets on the up, room demand set to reach an all-time high, increase of fast-casual and bar sectors, etc.), experts confirm that the food service and hospitality industry is poised for a significant transformation in 2025. So what new trends are emerging? Driven by interlinked factors, including technological progress, evolving consumer preferences and a deeper focus on sustainability, food service and hospitality businesses can capitalize on emerging opportunities to

enhance guest experiences and position themselves for long-term success.

Top 10 Trends in the Food Service and Hospitality Industry:

- Workforce empowerment: Transforming challenges into opportunities
- Artificial intelligence and technology: Choosing the best tech to revolutionize hospitality
- Culinary experiences: Putting experiences, authenticity and the senses first
- Bars and drinks redefined: Adding creativity and design to the drinks' menu
- Fine dining: In need of reinvention but full of potential
- Fine wine prices: Navigating the fluctuating vineyard market
- Rising interest rates: The impact on hotel property values and transactions
- Green hospitality: Beyond sustainability to net positivity
- Data-driven decision-making: Data-analytics for optimum personalization
- The power of social media: Crafting authentic narratives and influencing customer decision making

In today's food service and hospitality landscape, it is

difficult to confine ourselves to an annual update as the economy is always changing. Certainly, several general trends have been in place for years and continue to evolve, but by and large, this once cozy industry is constantly innovating and reinventing itself. It is not just adapting to customers. It is creating its own momentum, helping to shape the society and economy of 2025 and beyond.

From computer games to advertising to imagery in popular films and TV shows, the food service and hospitality industry impacts our daily lives more than we realize. As a sector that thrives on personalized, immersive encounters, it caters not just to our desires for leisure, travel, culinary adventures, and memorable life experiences but also influences the way we interact, socialize, conduct business, and dream.

As a company in this industry for over 40 years, we will continue to watch and explore these ever evolving trends. Look forward to more in-depth articles on each trend and how each trend is impacting the customer, restaurateur, and the economy in our future issues. These trends prove that the food service and hospitality industry is every changing and forward thinking to meet the demands of today's customer.

**JOANNE COUNIHAN, IIDA
DESIGNER/OWNER**



SMART VENTLESS HOOD: EVent – Open Canopy Hood



The EVent Open Canopy Hood is a self-contained ventilation system with an internal canopy width of 112" and a side wall depth of 55". The system is designed for use with electric cooking equipment, including automatic chain-broiler, fryers, griddles, woks, combi-ovens and electric ranges. It is constructed with a stainless steel chassis and enclosed duct work supported by a modular aluminum frame. The system uses an advanced air filtration system integrating washable grease baffles, vaporizer, scrubber and particulate filters, along with air purification employing ozone and wet air scrubbing that captures and processes cooking vapor, returning clean air to an occupied space. A UV absorption monitor ensures ozone levels stay below 0.1ppm, and a pre-

engineered Ansul fire suppression system with electric fire detection assures continuous fire protection.

Standard Features:

- Advanced filtration system captures and obliterates grease laden cooking vapor and mitigates the discharge of cooking aromas.
- All washable stainless steel grease baffle and particulate filters, means no costly disposable filters.
- Interactive touchscreen control provides ventilation operational status and filters condition.
- Stainless steel construction and food-safe contact surfaces provide durability and ease of cleaning.
- Listed to the UL 710B - Standard for Safety Recirculating Systems.
- BrightShield™ with Vyv™ Antimicrobial Light Technology under the canopy provides white light for operational cooking and violet light during non-operational time that works to eliminate mold, mildew, and odors.
- Pre-engineered factory installed Ansul fire protection system with electric fire detection.
- Fire protection control system includes a dry contact micro switches for connection to a central fire alarm system.
- Electric service requirement of 208V, 30AMP, 3-phase, WYE.
- Individual electric cooking appliances connect to a separate source of power, monitored by definite-purpose contractors on either 208V, or dry contact terminals.



Black Bean & Mango Salsa: An Easy, Low Calorie, Healthy Snack That's Easy on Your Wallet

Ingredients:

1. 1 Can of Black Beans of your choice - 400 calories
2. 1 Medium Sized Mango - 200 calories
3. 20 Pickled Jalapeno Slices - 40 calories
4. 1/4 of a Red Onion - 15 Calories
5. 1 Small Bag of Protein Chips/ Crackers - 170 Calories

Total Calories = 825 Calories for 20 + oz. / 200 Calories per 1/4 Serving

Directions:

1. Drain liquid off black beans and put them in a large bowl.
2. Dice up mango, pickled jalapenos,

- and red onion into bite size pieces.
3. Stir all ingredients together and add salt and pepper to taste.
4. Serve and enjoy with your favorite high protein chips or crackers!

Prices for Ingredients:

1. 1 Goya Black Bean Can - \$1.42
2. 1 Medium Mango - \$.97
3. 1 Jar of Trappey's Pickled Jalapenos (use about \$.75 worth) - \$1.98
4. 1 Red Onion (use about \$.27 worth) - \$1.07
5. 1 Single Serving Bag of Protein Chips - \$2.78

Total Price = \$6.19 / Per Serving



RECIPE BY CAIT BESSER



TRENDS IN THE BAR: The Rise of Mocktails

Five years ago when you stepped into a bar, you would likely find every glass filled with either a strong alcoholic drink or a plain club soda. However times have changed. Recently, there has been a significant shift in the types of beverages people are choosing. Nowadays, a considerable number of drinks are designed to mimic cocktails. Whether you refer to them as mocktails, non-alcoholic drinks, zero-proof beverages, or spirit-free options, there's no doubt they have been gaining popularity. Google search trends reached an all-time high in 2024 indicating a significant increase in interest for "mocktails". Let us examine this shift and the factors driving the growing demand for mocktails.

As younger generations come of age and gain more buying power, their habits and preferences begin to influence market trends. Millennials and Gen Z are adopting a more health-conscious lifestyle and expressing concerns about the effects of alcohol on their bodies and minds. Research has highlighted the potential health risks associated with excessive alcohol consumption, leading many individuals to rethink their drinking habits and embrace the "sober-curious" lifestyle. In 2023, nearly 4 out of 10 American consumers either closely or occasionally follow a sober-curious lifestyle. Among those who do, 39% cite physical health reasons for their choice, while 29% attribute it to mental health concerns.

As individuals examine their relationship with alcohol, alternative ways to socialize and have fun without it are gaining popularity on social media. The hashtag #mocktails has amassed 80.5k posts on TikTok, with over 1 billion views combined. Celebrities like Bella Hadid and Katy Perry have launched their brands, showing that zero-proof drinks can be just as enjoyable. Blake Lively promotes her own line of non-alcoholic fizzy drinks on Instagram, while Courtney Cox

shares her favorite alcohol-free recipes on TikTok. The increasing visibility of mocktails is making them more appealing to a broader audience.

Rest assured, mocktails are not just a passing trend! According to Forbes in 2019, 83% of bar managers surveyed in Los Angeles acknowledged that the practice of zero-proof drinking is on the rise. Bars and restaurants have already embraced the fun of spirit-free options. By offering mocktails as an alternative, these establishments acknowledge those who want to feel included during social outings while choosing not to drink, creating a more inclusive and welcoming environment and boosting sales—a true win-win for everyone. Furthermore, the surge in new non-alcoholic beverage product launches, which has doubled since 2016, reflects the growing demand for innovative non-alcoholic options (Innova Market Insights, 2020). With alcohol-free bars and bottle shops emerging across the country, along with a wide variety of zero-proof products ranging from whiskey to rum to wine, the landscape of non-alcoholic beverages continues to evolve. So, the next time you visit a bar, expect to see more glasses filled with delicious mocktails. ¡Salud!

GIL R. URIAS, SPECIFICATION SPECIALIST



TRENDS IN THE KITCHEN: Dormont's Safety First Mentality

The Dormont SmartSense® safeguards your establishment with its innovative, dual-sensing capabilities. In the event of a gas line rupture, disconnection, or even a fire, SmartSense detects the potential threat and automatically activates itself. The gas connector features a premium antimicrobial coating to inhibit bacteria growth, improve corrosion and UV protection, and enhance flame and smoke resistance.

This device includes two primary components:

- **Excess Flow Limiting:** The plunger limits gas flow in the event of a gas appliance connector rupture or disconnect, helping to protect against a harmful build-up of gas within the home.
- **Fire Safe Shutoff:** The thermal ring expands to stop the flow of gas when exposed to extremely high temperatures and the valve reaches 350 to 425 F.



Full flow during standard operation, providing the supply needs for the gas appliance

Gas flow is restricted by the plunger due to full line rupture or disconnect, providing protection against excessive gas leaks

The thermal ring expands to stop gas flow when exposed to extreme temperatures (350 F to 425 F)



WHAT'S NEW: Creative Completed Projects

Congratulations to our Clients and the Design Teams on these successfully completed projects. Special thanks to all the Equipment Manufacturer's for helping us bring these projects to life.

TAYLOR HIGH SCHOOL CULINARY ARTS



SKY LOUNGE BAR AT RIVER SOUTH



BELTON HIGH SCHOOL CULINARY ARTS



TIERRA ROSA ELEMENTARY SCHOOL, LHISD



BARTON SKYWAY THREE COFFEE BAR



CASA JALISCO SPORTS BAR & GRILL



*"Be the change
that you wish to
see in the world."*

- Mahatma Gandhi

Interested in being featured in our next Newsletters or have some interesting news to add!!! Contact us at (512)388-4665 or by email at info@counihanassoc.com for more information. We look forward to hearing from you!!!

*"Leadership and
learning are in-
dispensable to
each other."*

- John F. Kennedy