

Vika Lisovenko

Research supervisor: Natalia Galysh
Lecturer of the Department of
International Tourism
Language tutor: Iryna Horenko
Candidate of Philological Sciences
Ternopil National Economic University

CATERING AS A MODERN RESTAURANT APPROACH

Just like in any art form, trends in the culinary world are constantly shifting to reflect the ever-changing interests and needs of people. Keeping up with these trends is important to restaurant owners, chefs, and really anyone working in the foodservice industry.

The past few years have marked significant change within the foodservice industry as the food culture shifts towards higher quality food and expediency. 2018 was an especially momentous year of change, with all sorts of innovations in equipment, service, food, and technology that have reverberated all around the world. After researching the forecasted developments in restaurant equipment, service, food, and even technology, we look forward to a 2019 filled with delicious cuisines and intelligent creations!

With constantly changing technology and food trends, it makes sense that the equipment used would change, too. We've made a list of what experts think will be in every chef's kitchen in 2019.

Kitchen space is shrinking as rent prices are going up. As a result, many restaurant owners are choosing kitchen equipment that is smaller and can perform multiple functions to optimize their space.

Long-used in the bar industry, nitrogen gas is now being infused with cafe drinks to give them a creamy and smooth texture. Nitro coffee is the most popular beverage that uses this equipment, but watch out for tea and kombucha tapped with nitro in 2019.

Many ovens and other pieces of equipment now feature programmable settings, so you can add the exact temperature and cook time for your recipes. This helps reduce user error and makes your kitchen more efficient.

Several vendors of catering supplies have created new lightweight transport equipment. These pieces have polypropylene frames that are light

and durable, which lessens the strain on your employees when carrying heavy food pans to catered events.

Many equipment manufacturers are designing smart appliances that are accessible by Bluetooth. This allows controlling equipment from your phone or a distance.

In previous years, rustic decor, such as copper mugs and burnished metal flatware were the popular choice, but this year operators are choosing rich jewel tones and Boho-inspired patterns for tables. This trend combines bright colors with striking patterns, which creates an inviting feeling to match aromatic and spice-filled dishes that are also trendy this year.

References:

1. Top food service trends [Electronic access] <https://www.webrestaurantstore.com/blog/2214/top-foodservice-trends.html>

Sofia Mitulinska

Research supervisor: Natalia Galysh

Lecturer of the Department of
International Tourism

Language tutor: Iryna Horenko

Candidate of Philological Sciences

Ternopil National Economic University

MODERN TENDENCIES IN RESTAURANT BUSINESS

The quality of the restaurant kitchen is becoming the main criterion for choosing an institution, and the trend of "democratization" has led to the emergence of restaurants with beautiful interiors, furniture and utensils, and affordable prices. The most popular institutions are in the middle and low price segment, which offer Ukrainian cuisine. The establishments with Italian (pizzeria) and Japanese cuisine are developing, which are especially popular among young people, coffee shops (coffee is practically replaced by soluble coffee), confectioneries, bakeries, pubs (with own mini-breweries), fast food and street- food.

Recently, so-called free or creative spaces have appeared in Ukraine, which referred to as "coworkings", "non-coffee" or "smart cafe". They can be located in the center of the city, or in office centers. The basic concept of such institutions is free everything except time. These establishments