



- Comprehensive PowerPoint report with detailed analysis, charts, and expert commentary
- ✓ Free sponsor webinars and presentations for internal teams
- Proprietary sponsor-only questions integrated into surveys
- Continued support from Foodservice IP (FSIP) beyond delivery (no added fees)
- Strategic integration: FSIP partners with sponsors to translate findings into practical growth roadmaps
- Robust appendix with survey instruments and full data set



PROPOSED FSIP 2026 RESEARCH PORTFOLIO

Senior Living Foodservice: Hospitality Meets Healthcare

Anchored by the aging Boomer wave, senior living remains one of the fastest-growing institutional segments. 2026 update explores restaurantization, dietary diversity, sustainability mandates, and FSM/GPO purchasing power.

Selling to Central Kitchens & Commissaries

Central kitchens and commissaries are increasingly the backbone of both retail prepared foods and restaurant chains. FSIP's 2026 study will provide a full update on this rapidly evolving channel, focusing on purchasing decision structures, commissary vs. on-site production, and opportunities for suppliers. With operators seeking efficiency and consistency, commissaries represent one of the most important long-term growth drivers.

Growth Drivers in K-12 Foodservice

Large (~\$18B) but complex growth channel. Focus on USDA compliance, menu innovation, student expectations, and supplier differentiation.

The Next Generations of Chefs: Millennials & Gen Z as Decision-Makers

Updated look at chef influence on product adoption, menu trends, and supplier relationships. Highlights younger chefs' values: sustainability, authenticity, bold flavors.

Foodservice Beverages: Coffee, Tea, Energy & Functional

Beverages are high-margin traffic drivers. Study explores coffee programs, specialty teas, energy/functional beverages, plant-based dairy, and equipment/labor challenges.

Bakery & Breakfast Occasions in Foodservice

Bakery and breakfast are resurging post-pandemic. Coverage includes pastries, croissants, tortillas, muffins, donuts, breakfast sandwiches, combo meals, and health-positioned options.



Flexibility in Study Topics

At FSIP, we recognize that the most valuable insights often emerge directly from our sponsors' priorities. If there is sufficient interest in a specific topic, we are flexible in adjusting the research calendar. Typically, it takes three to four sponsors to initiate a new study. This ensures the project is both cost-effective and highly relevant to the participants. We encourage sponsors to share areas of interest, and we will consider launching additional studies based on demand.

Pricing & Timing

One study: \$15,000 Two studies: \$26,500 Three studies: \$35,000

Kickoffs: Q1 and Q2 2026 (delivery 10–12 weeks post-kickoff)

Recently Completed & Available for Immediate Purchase

- Opportunities in Convenience Store Foodservice: 2025 Update
- Opportunities in Foodservice Pizza & Components: 2025
- Capturing Opportunities in Micromarkets: 2024
- Selling to Commissaries Serving Foodservice and Retail: 2024
- The Outlook & Opportunities for Sandwiches & Handhelds: 2024
- Bundle pricing applies when combining past and upcoming reports.

Closing Note

Our multi-client studies represent one dimension of FSIP's work. They provide affordable access to timely evidence, but our primary work is guiding clients through custom strategy development, go-tomarket planning, and execution support. These projects serve as catalysts for deeper engagements, where the evidence gathered here becomes the foundation for tailored growth strategies.

To learn more, contact:

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About Foodservice IP

We are a young company...of food industry veterans.

We are deep thinkers and straight shooters...providing fact-based guidance that inspires.

We are small but mighty...and laser-focused on your needs.

We are agile and lean...offering the best value on high-quality consulting and intelligence.

We are different...we are Foodservice IP.

