2025 Foodservice Ethnic Flavors and Global Cuisine Session

Education & EPPS Programs

ECRM's educational sessions provide EPPS attendees with the opportunity to learn from thought leaders and category experts on a variety of topics aimed at their professional development. These sessions include presentations, moderated panel discussions, special events, workshops, and roundtable discussions focused on category insights and trends, as well as hands-on workshops to help buyers and sellers enhance the effectiveness of their meetings during an EPPS.

Monday, July 21, 2025

Roundtables

60 minutes

Monday, July 21st | 5:30 PM - 6:30 PM

The Global Table: How Cultural Cuisines Are Shaping the Future of Foodservice"

- The rising influence of global flavors in mainstream menus
- Consumer demand for authenticity vs. familiarity
- The business impact of incorporating more culturally diverse offerings

Labor-Saving Innovation in Global Cuisine

- With labor shortages ongoing, foodservice operators are turning to pre-prepped international sauces, frozen entrees, and automation to execute globally inspired dishes.
- What's working? What do operators need from suppliers?

Global Flavors for Gen Z & Millennial Diners

- Younger demographics are leading demand for adventurous, bold flavors.
- Fusion cuisine, "TikTok-famous" global snacks, and customizable formats (like global bowls, wraps) are trending.