

INTEL FOR ONSITE

cmntents

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TrendWatch

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Survey: Preorder could boost B&I

80% of employees want an order-ahead option.

COLLEGES

CUE cues up sales boost at MSU

Barbecue concept becomes a hit.

HOSPITALS

Hospital changing menus, minds

UCHealth streamlines systems, rethinks food.

K-12 District pilots preorder option

Testing starts at Charlotte-Mecklenburg.

COLLEGES

Robots integrate with dining

George Mason tries self-driving bots.



Departments

4

EDITORIAL

FM Editor-in-Chief Becky Schilling on some big new ideas.

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MENU MIX

Lean on beans for amazing Mexican menu items.

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1 INGREDIENT, 3 WAYS

Fresh-picked berry ideas.

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MARKET BASKET

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COMMUNITY

District suppers go offsite to reach more kids.





From catering trends in Texas and a senior living community's big opening night to K-12 catering do's and dont's, see what's new in this revenue-building aspect of onsite foodservice programs.

21 Top 50

The 2019 Top 50 Contract Management Companies is FM's annual comprehensive report generated by exclusive research by our editors.

28 Chicken Shawarma's Time to Shine

The succulent-charred chicken with bright spices, fresh veggies and a tangy sauce is having a moment. 42



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