



# EMPIRE STATE FOOD SERVICE NEWS

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## What's Cookin'

### More Than Half Of Tomatoes Are Safe For FS

Desert Glory, grower of NatureSweet brand tomatoes, called attention to the fact that grape, cherry and on-the-vine tomatoes were not subject to the June 1, 2008 Salmonella alert issued by the US Food and Drug Administration (FDA). In a letter addressed to its customers, Bryant Ambelang, Desert Glory chief marketing officer, reinforced the safety aspects of its greenhouse operations: "All of our NatureSweet branded tomatoes are grown in a highly controlled greenhouse environment which allows us to regulate all aspects of tomato production and processing."

### Food Vendors Bid For Contracts At Albany Airport

Seven companies are vying for new 10-year concessionaire contracts at Albany (NY)

International Airport, according to published reports. Dunkin' Donuts, Bruegger's, Subway, Coffee Beanery, LTD; CAFUA Management Co.; SSA American, Inc. HMS Host; and Delaware North Cos. all submitted proposals to sell food and beverages at six locations in the airport terminal. Two of the locations are currently operated by Coffee Beanery, while SSA American operates the other four locations: Saranac Brewhouse, Capital City Pub, Saranac Street, and Checkpoint Café. Both SSA American and Coffee Beanery's 10-year contracts expire at the end of this year. McDonald's and Villa Pizza of New York also have contracts at the airport, but those reportedly don't expire until 2018 and 2016, respectively.

### Quick Chek Opens Prototype Store In Lake Katrine, NY

Lynn Rhinesmith, store leader for the new Quick Chek prototype store in Lake Katrine, NY, recently cut the

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## People On The Move

### Delaware North Names King

Delaware North Companies has named food service and financial executive Matt King president of its Travel Hospitality Services operating company.

King will lead Delaware North's airport and travel services division, which includes airport and retail hospitality operations at Minneapolis/St. Paul, Austin, Detroit and Los Angeles, and travel plazas on the New York State Thruway, to name a few of its



King

high-traffic venues.

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## NRA Releases Its Employment Outlook For The Summer Of 2008

The National Restaurant Association recently released its employment projections for the summer of 2008. Nationally, eating and drinking places are projected to add 402,900 jobs during the 2008 summer season, representing a 4.2 percent increase over their March 2008 employment level. America's 945,000 restaurants remains one of the largest employers in the nation with its 13.1 million employees—a number projected to grow by 2 million positions in the next decade.

"The nation's restaurants are still posting solid job growth rates despite current economic challenges," said Hudson Riehle, senior

vice president of research and information services for the Association. "While growth is slightly slower than in past years, the industry is still a strong creator of career and employment opportunities and a driver of the nation's economy. As the summer months are typically the peak season for travel and tourism, restaurants tend to increase staffing to accommodate additional cus-

tomers traffic."

Eating and drinking places added 499,900 jobs (a 5.3 percent increase) during the 2007 summer season, and 415,300 jobs (4.5 percent increase) during the 2006 summer season.

The restaurant industry is the nation's second largest creator of

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## HFM Announces 2008 Conference Award Recipients

The National Society for Healthcare Foodservice Management (HFM) announced the 2008 winners of its National Recognition Awards Programs. Award winners will be celebrated at the HFM's 20th Anniversary Leadership Conference, being held September 15-19 at The Homestead in Hot Springs, VA.

The Future Horizon Award is a new award that is given to HFM members who serve as role models for others and perform at a level of

excellence on the job and in their own profession. The year's winners are: Lenard Ayres Jr., St Mary's Medical Center, Hobart, IN; Eric Eisenberg, Swedish Medical Center, Seattle, WA; Joseph Pastore, Spring Harbor Hospital, Westbrook, ME; and Whitney Bundy, MBA, RD, Backus Hospital, Norwich, CT.

The Partnership in Leadership Award is given to an HFM member facility that has demonstrated a

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## The Innovation Network

How do you capture liquor inventory to the last drop? Create the healthiest environment in your guest room? Interpret data to optimize revenue?

Some 100 hospitality industry leaders got the answers last week at the launch meeting of The Innovation Network, a membership group that aims to advance innova-

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## Dining Out Declines

The restaurant industry is taking a hit as economic struggles plague the country. New consumer research from Mintel reveals that over half (54 percent) of people who dine out regularly are cutting back on restaurant spending because of the economy.

Rising gas and food prices, home foreclosures and a fear of

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## Burgers, A Food Classic, Get A Make-Over

A burger by any other name — like Ultimate, Straight Up and Bedda Chedda — is still a burger as far as the growing number of restaurants offering burgers are concerned. The NPD Group and Datassential found that 7 percent more restaurants, from quick service to fine dining, offer burgers on their menus than did two years ago.

NPD, which tracks and analyzes consumer purchase behavior at restaurants, and Datassential, which analyzes menu trends, combined resources to provide restaurant operators with com-

prehensive market intelligence on emerging menu trends. Burgers are one of 300 food categories covered by the NPD and Datassential joint effort.

"The burger is an American classic, right up there with mom and apple pie," said Michele Schmal, vice president of foodservice product management at NPD. "More restaurants are offering burgers because of the food's wide appeal. There is less risk because burgers consistently rank among the top

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Dave Harris (left) of Original Bagels visits with Quandt's own Dave Vassi during the 2008 Quandt's Foodservice Distributors Spring Expo, held recently at the City Center in Saratoga Springs, NY. For more photo coverage of the Quandt's show, please turn to pages 5 and 7.