Strand 3 – Food Service Industry, History, Evolution, Trends, Supply Chains and Sustainability

Contributions of Marie-Antoine Careme

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Contributions of Auguste Escoffier

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Contributions of Julia Child

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Trend Influences

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| Government Regulations |  |
| Cycles and Popularity | Inception:Adoption:Proliferation:Ubiquity: |
| Media |  |
| Current Events |  |

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| FADS | TRENDS |
|  |  |

Cultural Influences on the Food Service Industry:

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| Health Limitations |  |
| Personal Factors |  |
| Geograpical |  |
| Age |  |
| Cultural Influences |  |

Food Service Industry Segments

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| Fine Dining |  |
| Family Dining |  |
| Quick Service |  |
| Catering |  |

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| COMMERCIAL | NON-COMMERCIAL |
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Flow of Food

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| Agriculture |

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| Processing |

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| Retailers and Distributors |

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| Hospitality and Consumer |

Sustainability

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| Economic Sustainability |  |
| Food Availability |  |
| Reduce Food Waste |  |