# The Off-Premises Dining Evolution

NAVIGATING AND THRIVING IN TODAY'S CONVENIENCE CULTURE

Consumers' on-the-go lifestyles and need for convenience are forcing foodservice operators to look beyond the walls of their establishments and consider how off-premise opportunities can help them capture more sales. As a result, operators are setting their sights on everything from delivery to takeout, catering, pickup, drive-thru and more. But, the question of how to navigate this tremendous opportunity still remains for many.

#### CONSUMERS ARE HUNGRY FOR CONVENIENCE



of consumer restaurant occasions now occur off-premises

Percent of consumers utilizing off-premises more often than a year ago







Delivery



Takeout





### FOODSERVICE OPERATORS ARE TAKING NOTICE OF THIS BILLION DOLLAR OPPORTUNITY



Off-premises sales account for 38% of restaurant sales, or \$198.7 billion.

## **78%** f operators s

of operators say off-premises programs are a strategic priority

## Popular off-premises formats Percent of operators that utilize

Percent of operators that utilize

Takeout → 93% Delivery by third-party service 66% Delivery by own staff 55% Catering **-** 46% Grab-and-go **⊣** 30% Curbside pickup **-** 24% Drive-thru **∃ 20%** Food trucks **□ 14%** 

Off-premises benefits

Operators that have incorporated off-premises options say they are benefiting from:



additional sales



new customers



increased profits



higher check averages

### NAVIGATING OFF-PREMISES DINING

Foodservice operators are jumping at the opportunity to capitalize on this shift in consumer dining behaviors. However, not all are victorious. A successful off-premises strategy involves careful planning across front, middle and back-of-the-house operations. Only then will customers receive the quality and experience they expect and demand.



How will off-premises opportunities impact your operations in these areas?



Food prep



Staffing





Packaging



Equipment



Inventory planning



Ordering technology



Payment solutions



Automation and efficiency



Transportation and delivery

## **EQUIPPED FOR SUCCESS**

on what you're looking to achieve, Hatco has equipment solutions to help you deliver on a range of off-premises goals.

Click on a button below to learn more.

The right foodservice equipment can make all the difference in how well an off-premises program performs. Depending

Click on a button below to learn more

