



From Food Desert to Destination

How modern airports are redefining the travel experience through food



20 years

experience
researching and
consulting in
foodservice

Scope

consumer behavior,
trend influences,
menuing/
operation trends

Diverse

consultant, chef,
restaurant owner,
orchardist
/beekeeper

Helping foodservice professionals – operators, manufacturers, commodity boards, management firms, agencies – identify, evaluate, and leverage trends.

INNOVATION &
PROBLEM SOLVING
IN DESIGN



Changi Airport - Singapore



Incheon Airport – Seoul, South Korea



Munich Airport – Munich, Germany



San Francisco International Airport –
San Francisco, CA

WELLNESS

Shift toward holistic health



Vegan, vegetarian & flexitarian



Functional foods



Sustainability



OPERATIONS

Concepts reflect changing
consumer behavior, industry
dynamics





SALT LICK
BBQ

Local vs chain



PETROSSIAN
CAVIAR & CHAMPAGNE BAR

PETROSSIAN
CAVIAR & CHAMPAGNE BAR

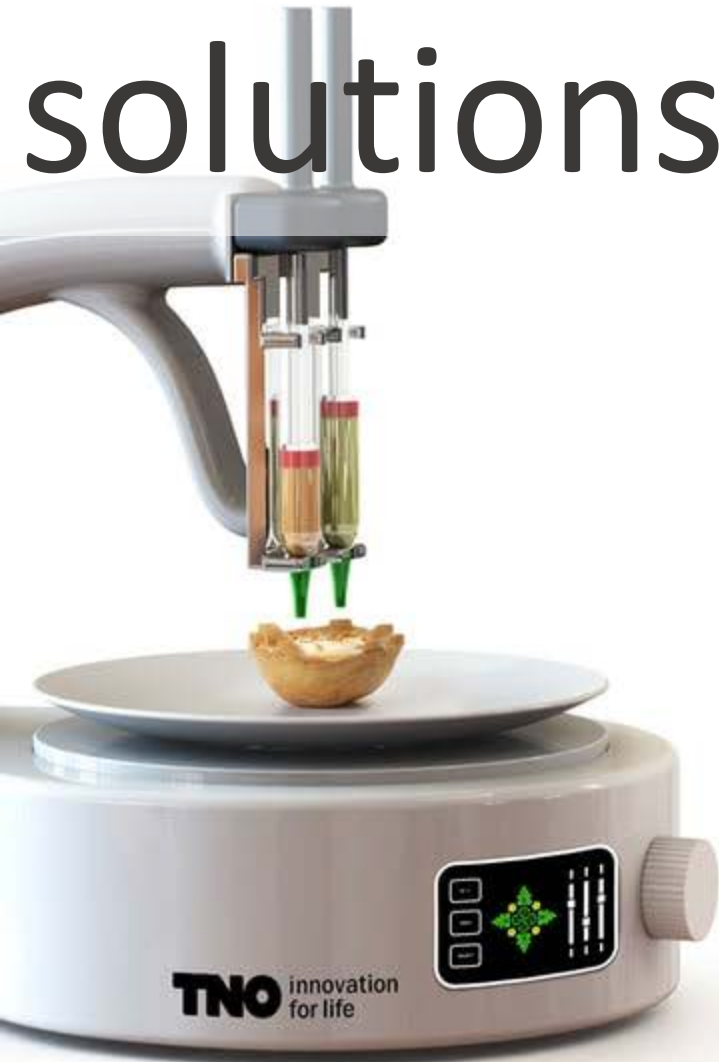
Luxury



Diversity

TECHNOLOGY

Tech increasingly used to create solutions





New age vending



New age vending



Patron interface

A smiling male delivery person in a teal and black uniform is handing a package to a customer in a waiting area. The background features a sign for "Gate F7" and "Order food here!" signs. The word "Delivery" is overlaid in large white text at the bottom left.

Delivery

Robotics



PARADOX OF CHOICE



CONFUSED

BY

TOO

MANY

CHOICES

THANK YOU!

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