



MAY 18-21 McCormick Place, Chicago IL



100TH ANNUAL

LOCATION: McCormick Place,

DATES:

(4 DAYS)

1919

Chicago, Illinois

May 18-21, 2019

FREQUENCY:

Once per year

Chicago, IL 60606

WINSIGHT

DATE ESTABLISHED:

National Restaurant

Association Restaurant, Hotel-Motel Show

National Restaurant Association Show by the numbers:

Over 65,000 representatives of the global foodservice community joined us in Chicago for the 2019 Restaurant Show.

2019 ATTENDEE REGISTRATION INFORMATION:

REGISTRATION SUMMARY

ATTFNDFF 42,544 • REGISTRATION

22,949 **FXHIBITOR PERSONNEL**

65,493 · TOTAL REGISTRATION INTERNATIONAL REGISTRATION SUMMARY

4,441 INTERNATIONAL ATTENDEE REGISTRATION INTERNATIONAL

2,648 **EXHIBITOR PERSONNEL**

TOTAL INTERNATIOAL **REGISTRATION**

> TOTAL # OF COUNTRIES REPRESENTED

These figures are included in the summary of total registration on the left.

After 100 years, the Restaurant Show is stronger than ever. For the fifth year in a row, we posted record exhibit space at 725,869 square feet.

2019 EXHIBITOR REGISTRATION INFORMATION:

FXHIBIT SUMMARY

TOTAL # OF **EXHIBITORS**

TOTAL 725,869 · **SQUARE FEET**

2,364 ·

INTERNATIONAL EXHIBIT SUMMARY

TOTAL # OF INTERNATIONAL COMPANIES

TOTAL # OF COUNTRIES

TOTAL INTERNATIONAL **SQUARE FEET**

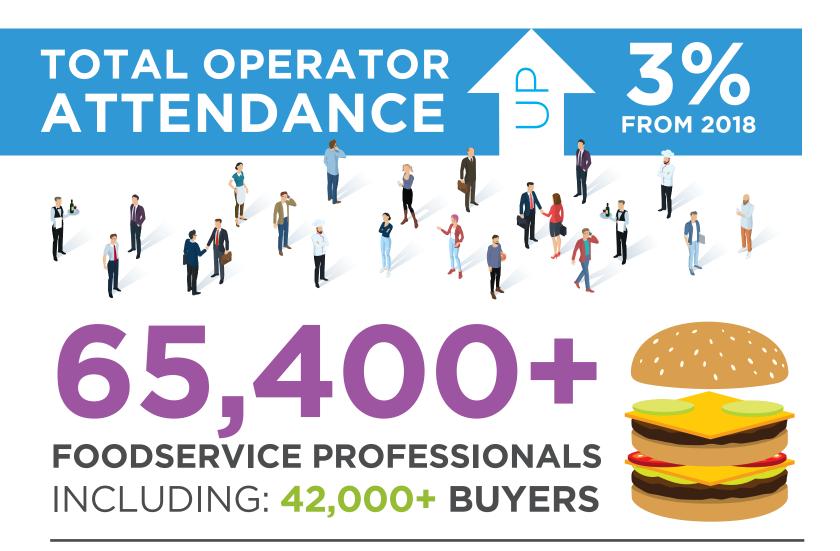
nationalrestaurantshow.com

300 S Riverside Plaza, Suite 1600

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2019 FAST FACTS

LARGEST ANNUAL GATHERING OF FOODSERVICE PROFESSIONALS IN THE WESTERN HEMISPHERE WITH:



Audience and markets served:

BAR, TAVERN, PUB. BREWERY

Business & Industry

Casual Dining

Non-Commercial Foodservice

CATERING

FAST CASUAL

Health Care

PIZZA, LODGING

QUICK SERVICEFamily Dining

Contract Foodservice

FINE DINING

FRANCHISE

Convenience Store
SUPERMARKET

FOOD DISTRIBUTOR

Equipment Dealer

Food and

Beverage Broker

BEVERAGEWHOLESALER

Beverage Alcohol Distributor

AUDIENCE PROFILE

Industry Classification Detail



Airlines/Commissary	
	wery 4,246
Buffet/Cafeteria/Bar	nquets
Business & Industry/O	
	emise 3,969
	ry/Golf 937
Coffee Shop/Donut/E	• .
-	2,316
_	oodservice1,496
Concessions - Theme	-
	nt1,249
	tion Centers
	on/Prison
	4,769 ent
	ovelty 1,311
	vice
	ise Ship/Resort 988
	s
	& Vending
	2,502
Table Service - Casu	al Dining
Table Service – Fami	ly Dining3,796
Table Service - Fine	Dining 4,839
Type of Ownership	
Chain-owned	
	ent 2,290
	13,249
Multi-unit Headquart	ers2,742
Non-commercial	
Number of Units Rep	presented
	 8,013
	1,352
Alcohol Served?	
	14.740
	14,340
INO	

RESTAURANT/FOODSERVICE

Annual Sales	
Under 100,000 \$100,000 - \$499,999 \$500,000 - \$1,499,999 \$1,500,000 - \$4,999,999 \$5,000,000 - \$24,999,999 \$25,000,00+	.2,228 .3,585 4,939 4,435
Purchasing Role	
Make Decisions	. 1,343 .6,629
Job Function	
Accounting/Finance. Administrative Support Bartender/Server Beverage Management Corporate/Executive Management Culinary/Chef Design/Construction Development/Real Estate FOH Management Franchisor/Franchisee MIS/IT Mixologist Nutrition/Dietetics Operations/International Operations Other QA/R&D Sales/Marketing Supply Chain Training/HR	678 198 242 .9,662 .3,393 199 62 .1,724 282 210 66 146 146 911 173 1,453
Organizational Level	182
C-level/Owner EVP/SVP Vice President Director Manager Chef Associate	. 382 1,345 3,354 5,492 1,970

22,189

Note: Some questions allowed for multiple responses.

RETAIL	992	DEALER/DISTRIBUTOR 5,001
Convenience Store	Purchasing RoleMake Decisions.105Specify Products/Services20Influence Decisions112No Role163	Beverage Alcohol Distributor
Type of Ownership Chain-owned. 224 Franchise/Independent .51 Independent 516 Multi-unit Headquarters 163 Non-Commercial 38 Number of Units Represented 316 2 - 9 222 10-49 126 50 - 99 86 100 - 399 105 400+ 137	Job Function Accounting/Finance	Supplies Distributor 1,351 Purchasing Role 3 Make Decisions 2,054 Specify Products/Services .463 Influence Decisions 1,417 No Role .1,067 Organizational Level 1 C-level/Owner .1,146 EVP/SVP .127 Vice President .405 Director .699 Manager .1,242 Associate .1,382
Under \$100,000	QA/R&D 23 Sales/Marketing 140 Supply Chain 41 Training/HR. 5 Organizational Level C-level/Owner 279 EVP/SVP 17 Vice President 66 Director 168 Manager 317 Chef 37 Associate 108	AFFILIATED 7,093 Advertising/PR/Publications .560 Architect/Designer .141 College Student - Culinary/ Hospitality .487 Consultant .1,591 Equipment Service .168 Exporter/Importer .47 Faculty/Admin/Training .687 Financial Services .420
LODGING Bed & Breakfast 28 Casino 32 Cruise Ship 19 Hotel 1,045 Motel 11 Resort/Spa 108 Number of Locations 374 2 - 9 196	1,243 Job Function Accounting/Finance 8 Corporate .402 Corporate F&B .86 Design/Construction .11 F&B Purchasing .98 Front Desk .18 General Manager .183 MIS/IT .6 Operations .296	Government Agency/Utilities 245 Information Technology 196 Manufacturers Agent/Rep 567 Other 685 Specifier 25 Trade Association 507 Technology 327 NON-EXHIBITING SUPPLIER 4,965 Beverage Manufacturer 287 Equipment Manufacturer 852
10 - 49	Purchasing 61 Sales/Catering 58 Training/HR 16 Organizational Level C-level/Owner 133 EVP/SVP 22 Vice President 48 Director 520 Manager 346 Associate 72 Chef 102	Equipment Manufacturer



DOMESTIC ATTENDEE REGISTRATION BY STATE



ALL50 STATES REPRESENTED

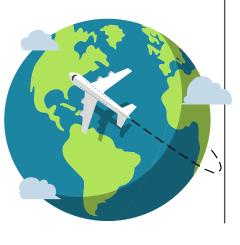
STATE	REGISTERED
Alabama	182
Alaska	29
Arizona	343
Arkansas	136
California	2,104
Colorado	503
Connecticut	142
Delaware	65
District of Columbia	252
Florida	2,055
Georgia	929
Hawaii	91
Idaho	69
Illinois	13,661
Indiana	1,477
lowa	444
Kansas	188
Kentucky	358
Louisiana	213
Maine	41
Maryland	430
Massachusetts	518
Michigan	1,675
Minnesota	666
Mississippi	93
Missouri	584
Montana	44
Nebraska	146
Nevada	177
New Hampshire	58
New Jersey	479
New Mexico	84
New York	1,054
North Carolina	601
North Dakota	44
	1

STATE	REGISTERED
Ohio	1,284
Oklahoma	188
Oregon	161
Pennsylvania	837
Rhode Island	57
South Carolina	256
South Dakota	40
Tennessee	472
Texas	1,690
Utah	146
Vermont	34
Virgin Islands	3
Virginia	571
Washington	417
West Virginia	26
Wisconsin	1,746
Wyoming	27
U.S. TERRITORIES	213
Federated States Of Microne	esia 1
Guam	9
Puerto Rico	169
MILITARY OVERSEAS	34
INTERNATIONAL	4,441
TOTAL ATTENDEE REGISTRATION	42,544
EXHIBITOR PERSONNEL	22,949
TOTAL REGISTRATION	65,493

4,441 INTERNATIONAL ATTENDEE REGISTRATION

110 COUNTRIES REPRESENTED

10%
OF TOTAL
BUYER AUDIENCE



AFRICA	92
Côte D'ivoire	1
Egypt	
Ethiopia	
Ghana	
Kenya	
Nigeria	
Rwanda	
South Africa	
Tunisia	2
Uganda	3
ASIA/PACIFIC	
Australia1	
British Indian Ocean Territory	
Cambodia	2
China2	29
Hong Kong	29
India	
Indonesia	
Japan1	
Korea (The Democratic	55
People's of)	1
Korea (The Republic of)	
Nepal	
New Zealand	
Philippines	
Singapore	
Sri Lanka	
Taiwan	
Thailand	3
Vietnam	.10
CANADA7	82
EUROPE/MIDDLE EAST6	
Albania	
Andorra	1
Austria	6
Azerbaijan	3
Belarus	
Belgium	
Delgiuii	()

Croatia	
Cyprus	
Czech Republic	4
Denmark	2
Finland	
France	3
Georgia	
Germany	3
Greece	
Hungary	
Iraq	
Ireland	2
Israel	
Italy	40
Jordan	
Kazakhstan	
Kuwait	
Lebanon	
Lithuania	
Netherlands	2
Norway	
Pakistan	
Poland	
Qatar	
Russian Federation	2
Saudi Arabia	30
Serbia	
Slovenia	
Spain	1
Sweden	19
Switzerland	
Turkey	1
Ukraine	10
United Arab Emirates	20
United Kingdom	21
Uzbekistan	
LATIN AMERICA	2,13
Antigua and Barbuda	
Argentina	
Aruba	
Rahamas	2

Barbados 23

Belize	2
Bermuda	
Bolivia	5
Bonaire, Sint Eustatius and Saba.	2
Brazil	
British Virgin Islands	4
Cayman Islands	28
Chile	52
Colombia	270
Costa Rica	35
Curação	
Dominican Republic	87
Ecuador	
El Salvador	
Grenada	
Guatemala	
Guyana	
Haiti	
Honduras	
Jamaica	
Mexico	
Nicaragua	
Panama	
Paraguay	3
Peru	
Saint Kitts and Nevis	
Saint Lucia	
Sint Maarten	
Suriname	
Trinidad and Tobago	
Turks and Caicos Islands	
Uruguay	
Venezuela	

2019 EXPERT-LED EDUCATION SESSIONS

BEVERAGE ALCOHOL TRACK

- "Mac & Cheese 2019" the Ultimate Macallan and Cheese Experience
- Alcohol to Go: Understanding Drinks for Delivery
- Brunch is the Next Great Bar Night
- Cider Styles 101
- Creating a Beverage Menu for the Future
- How to Hit a Home Run with Responsible Alcohol Service
- How to Speak Beer Through the Language of Food
- Igniting a Team of Top Performers
- Increase Draught Beer Profitability: How to Make More Money by Focusing on Draught Beer Quality
- Mastering the Old Fashioned: the cocktail that needs to be on every menu
- Mixology Demo Jarmel Doss
- Raising the Bar: Alcohol Trends to Watch
- Revitalized: Neighborhood Bar & Grill
- Star of the Bar Finalist Demos
- The Boiler Maker: the perfect marriage of beer and spirits
- The Return of the Highball
- What Makes a Winning Beverage Program?
- Your Piece of The Craft Cocktail Movement

CULINARY INSIGHTS

- 2019: The Year of Pork
- A Fresh Taste of Foodservice Industry Trends and Innovative Food Safety Strategies to Power Your Performance
- Attacking The Snacking Craze
- Better Breakfast
- Build a Better Burger: How to Raise Your Price Point but Not Your Labor
- CBD/Cannabis: Adult Consumer Attitudes and Usage
- Cutting Edge Solutions Power Hour
- Data-Driven Diner Insights
- Ethnic Mash Ups for Every Customer
- Food is Medicine: Spices and Flavors
- Menu Forecast: 2020 and Beyond
- Nutrition and Sustainability: The Best of Both Worlds on Your Menu
- Owning It: How Women Step into Leadership and Ownership in Culinary and Hospitality
- Pasta for All Cuisines
- Sysco Simply: Plant Based Dining Made Simple
- Technology in the Kitchen: The Latest and Greatest Appliances

- Telling the Story of Your Seafood: How to Avoid Mislabeling, Protect Your Reputation and Achieve Sustainability
- The Benefits of Waste Reduction and How to Achieve Them
- The Buzz About Alternative Proteins
- The Delivery Game
- The Plant Forward Boom
- Today's Seafood Landscape
- Understanding the Buzz of Cannabis in Foodservice

HIRING & RETENTION

- A Common Sense Approach to Inclusion
- Apprenticeship: NRAEF's Successful Workforce Development Strategy
- Career Opportunities in the Foodservice Industry
- Change in Company, Change in Perspective, or Both?
- Healthy Mind, Body and Food and how it translates to Healthy Mood: Work/Life balance in the foodservice industry
- Hotel Check-In: The Future of our Workforce
- How to Become an Employer of Choice
- Inside Out: Workplace Culture and the Guest Experience
- ServSuccess Develop Your Team, Win the Future
- The Case for Opportunity Employment: How to Address Your Business Needs While Doing Good
- Top Five HR Legal and Compliance Tips for Preventing Your Greatest Strength-Your Workforce--From Becoming Your Greatest Vulnerability

MARKETING MATTERS

- Digital Media Slam
- Engaging Today's Customer Through Cultural Intelligence
- Harnessing Technology to Drive Off-Premise Sales
- How Retailers Intend to Eat Your Lunch (and Breakfast, too)
- How Well do You Know Your Customers?
- Leveraging P&G Marketing Expertise and Restaurant Operations to Attract and Retain Guests
- Manage Your Pricing Strategy without Impacting Traffic
- Take Back the Lunch Break[™] with Tork
- The Digital Journey: Unlocking Opportunities to Attract Consumers Amidst Digital Disruption
- Trends in Customer Loyalty Programs

- What Can Chains Learn from Independents
- What Diners Want Today and What They Will Be Seeking Tomorrow
- Your Brand has a Strategy: Are Your Team Members Part of it?

TECH & INNOVATION

- A Connected CNP/CP Future: How to Fight Fraud when Consumers Engage via Multiple Channels
- A Culture of Innovation: Key Engagement Tools to Attract Top Talent, Drive Growth, and Keep Guests Coming Back
- Are You Adding Blockchain to Your Menu? What the Technology Brings to the Food Service Industry
- Create a Consistent Brand with Modern, Mobile Technology
- Future Proofing your Restaurant Technology
- How Bots Can Turn Your Restaurant Back-Office into a Profit Center
- Juiced up on Data Why BI is the Secret Ingredient to Jamba Juice's Success
- Modern Restaurant Accounting: Making the Shift from Cost Center to Trusted Operational Advisor
- Protecting Your Most Valuable Data
- Reimagining the Drive-Through in a Connected Age
- Setting up your Operations for Third Party Delivery Success
- Small Cup, Big Data: Predicting Drink Trends with Ripples
- Survival of the Fittest: Transforming Change into Opportunity
- Taking Supply Chain Traceability to the Next Level with Technology
- The Cloud Shift: Increasing Guest Satisfaction with Omnichannel Ordering
- The Key Characteristic of High Performing GMs Forecasting Competency
- The New Era of Automation and Foodservice Tech: A Why-and-When Guide to Crucial Operational Investments

Session recordings can be purchased at **dcprovidersonline.com/nra**

SEE YOU NEXT YEAR!





MAY 16-19, 2020 McCORMICK PLACE, CHICAGO, ILLINOIS

The National Restaurant Association Restaurant,

Hotel-Motel Show® is owned and operated by Winsight LLC in equity partnership with the National Restaurant Association.



CENTENNIAL



300 S. Riverside Plaza, Suite 1600 Chicago, IL 60606 **NationalRestaurantShow.com**

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