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JANUARY 2012

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# Food Industry News

The Only Magazine Dedicated to Chicagoland's Food Industry

Vol 27, Issue 1

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## Top 2012 Foodservice Trends

The NRA's "What's Hot in 2012" survey of nearly 1,800 professional chefs - members of the American Culinary Federation (ACF) - reveals that children's nutrition and local sourcing will be the hottest trends on restaurant menus in 2012.

■ The chefs also identified smartphone apps and tablet computers as the top technology trends.

■ 6 out of 10 chefs said they would consider a food truck as an entrepreneurial business venture.

The top 10 menu trend predictions include:

- Locally sourced meats and seafood
- Locally grown produce
- Healthful kids' meals
- Hyper-local items
- Sustainability as a culinary theme
- Children's nutrition as a culinary theme
- Gluten-free/food allergy-conscious items
- Locally produced wine and beer
- Sustainable seafood
- Whole grain items in kids' meals

*More on page 31*

## III Forks Prime Steakhouse



III Forks Prime Steakhouse, one of the nation's only 100-percent, exclusively USDA prime steakhouse opened its first Chicagoland location in the Village Market in Lakeshore East, the new 28-acre shopping and dining destination set among residential buildings, parks and hotels. Specializing in USDA grade, prime cuts of meat, much of III Forks' national success had been entered on its specifications for beef. Less than ten beef producers in the United States meet the standards for "prime" ranking by the USDA which translates to less than half of one percent of all U.S. beef making the III Forks quality grade. *Continued on page 21 (Around Chicago)*

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Gatorchef.com	100 Frontier Way, Bensenville, IL
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Zepole Restaurant Supply	506 E. North Frontage Rd., Bolingbrook, IL
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## Minimum Wage Hike in Eight States

Eight states are increasing their minimum wages effective at the beginning of next year, boosting small business' costs during an already troublesome economy. Companies are considering strategies such as reducing workers' hours to deal with the increases. Experts disagree over how minimum-wage increases affect the demand for labor. - Adapted from The Wall Street Journal