







Paddy Matthews

Head of Operations - Ireland's Hidden Heartlands Fáilte Ireland

Tracey Coughlan

Manager Food Tourism Fáilte Ireland





























SURVIVE







Webinar will cover

- What does the food consumer want latest behaviour research.
- What are the emerging global food experiences?
- How to choose and prepare your product for online sales?
- What's in the box? Food that travels well sustainably.
- Maximising sales & revenue, the online opportunity
- Communications and PR strategies
- Communication Experts
- Case Studies Peers





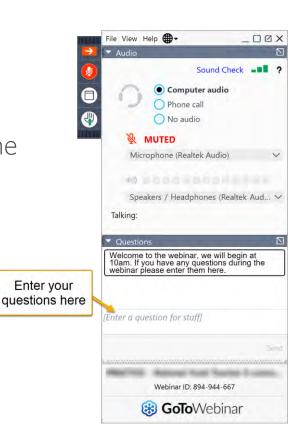
House-Keeping

Enter questions throughout the webinar via the Questions panel on the right. We will answer them during the live Q&A at the end.

No formal break

 Follow-up will include the Recording, Slides & any templates or docs mentioned during the webinar

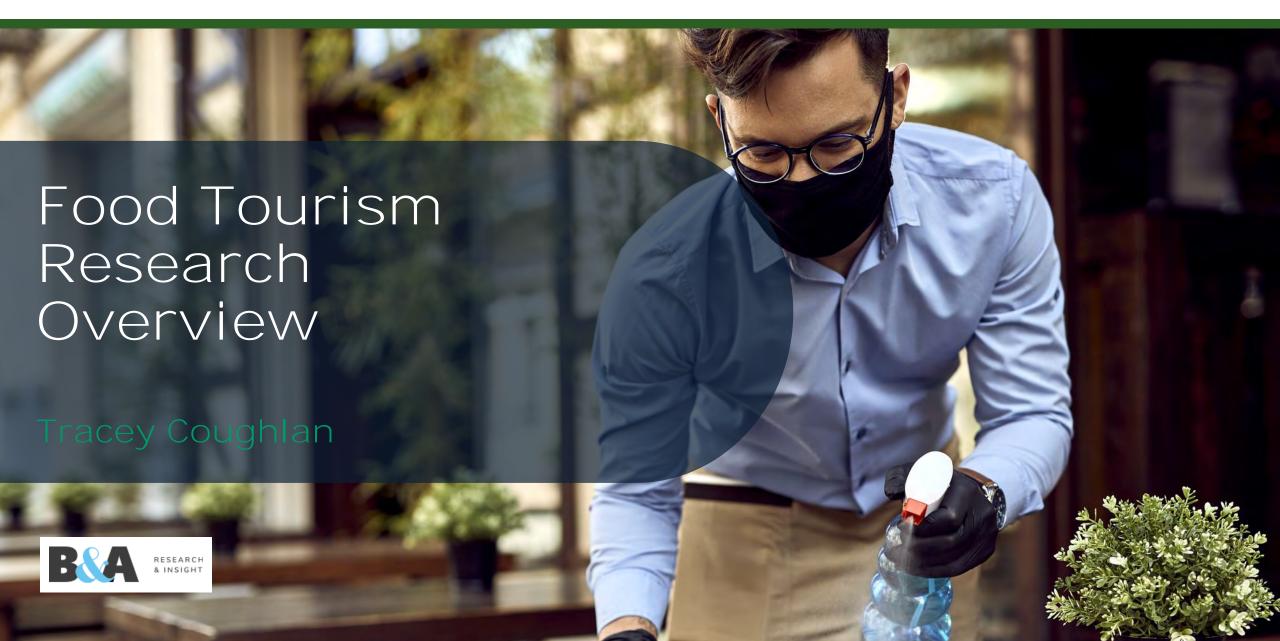
- Time checks
- Polls





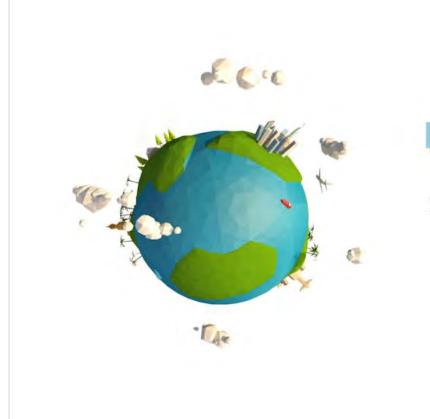
Tracey Coughlan Manager Food Tourism Fáilte Ireland







International Research





DESTINATION RESEARCH

Including: Slovenia

Istria Croatia Somerset UK

Copenhagen Basque Country Melbourne













It can be challenging for consumers to predict their future behaviour...

Particularly in a situation as uncertain as the Covid-19 pandemic

However, the research work supports the view that:

New behaviours with regards to eating out/dining in have been adopted since March

Some of these behaviours offer obvious benefits to the consumer so there is a good chance that at least some of them will stick in the longer term (post-vaccination)





Qualitative: 3 focus groups, 2 consumer and 1 industry Ouantitative: Sample of 1034 consumers



Introduction

The food and beverage sector has been greatly impacted by lockdowns and restrictions imposed due to Covid-19. The creativity and ability of businesses to pivot and adapt during this time has been crucial to the survival of many to date.







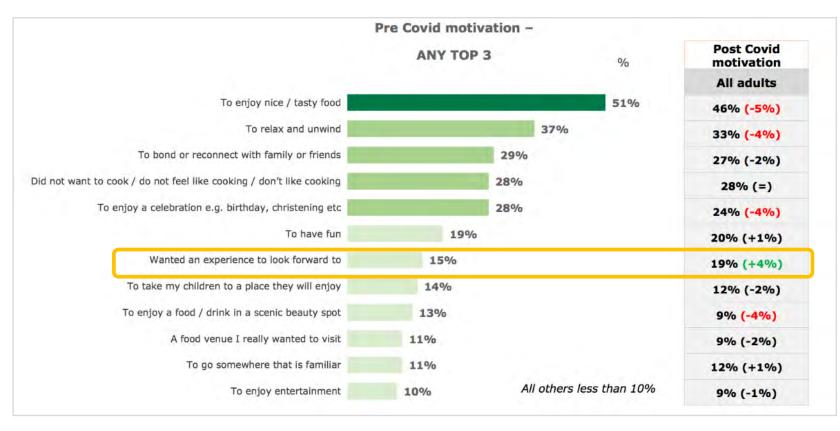






Basic pattern of Pre & Post Covid motivations is largely consistent;

Albeit stronger Post-Covid emphasis on different experience (break from enforced routine)





All Irish adults who ate out or ordered in during 2019 n- 1032

Question text: Q.12

Base:

Since the Covid-19 pandemic which of the following are the five most important motivations for eating out or ordering in?



Pre-Covid Behaviours

- Pre-Covid more than 30% of Irish consumers were weekly users of takeaways and cafes
- Takeaway accounted for 71% during lockdown
- 15% new market share is in restaurant takeaways (favourite/local restaurant – diversifications)
- Research suggests a strong pent-up demand for restaurant/café/gastro pub experiences due to lock down.



















During the lockdown and re-opening stage

Consumers stating using favourite establishments in different ways

- Getting takeaway/meal kits from restaurants where they used to 'sit in'.
- Frequenting food trucks for new meal occasions and in different locations.
- Shopping for food in local cafes that have turned themselves into farmer's markets.
- Getting takeaway pints/cocktails from bars rather than sitting in.
- Going for food and drink in the pub rather than just drinks.
- Buying nicer food in supermarkets and delis for picnics and eating at home.



If these behaviours continue to fulfil needs, then there is a good chance they will be maintained. Some are obvious stop gap solutions (takeaway pints in December), others may not have longevity for the wider population but there will be opportunities with more niche groups. So, meal kits may not prevail long term for those in their 20's, but parents of young children are more open



Supporting local

A resurgence for supporting local.

- Desire to support local business
- Desire to avoid taxis/public transport
- Desire to avoid cities/urban centres busy
- Feeling a stronger connection with your neighbourhood during lockdown
- Staycation self-catering, caravan and camping









Positive experiences

Almost half of consumers have eaten outside since March: overall evaluation is fairly positive.

Rationale for being more comfortable eating outside

51% feel safer

31% want more fresh air/ventilation

16%want more space for social distancing







Willingness to eat outside

Willingness to eat outside does vary by season

91% willing in Spring

97% willing in Summer

87% willing in Autumn

55% willing in Winter

- Variance in industry and consumer view
- Outside Dining there is a cross season preference for casual dining, light bites & drinks /cocktails
- Opportunities for food/coffee trucks on outdoor trails and outdoor areas & picnics (local foods)







Weather Protection

- Consumer tend to feel safer outside
- Key trade off safety vs Irish weather
- Keeping warm a big factor
- 59% mention availability of heaters/heated seating as important criteria.
- 68% mention covered areas (i.e. wind & rain protection)
- We're a cool country, so need to have appropriate solutions – Scandinavia not Spain









Return to eating out

New behaviours...

- Consumer now used to having to book 90-minute slots
- This hasn't improved the eating out experience for most & not something that they want to continue long term.
- It has however given rise to more complex restaurant 'journeys' (referenced by some) which could be something that presents opportunities in the future.

Meal out

Drinks somewhere else

Main course in one restaurant

Dessert in another establishment

Main course in one restaurant

Take away cocktails for home

Timeslots – segmentation GenZ versus senior clientele / niche







Click and collect a new normal

Consumers use of tech across all stages of the experience increased

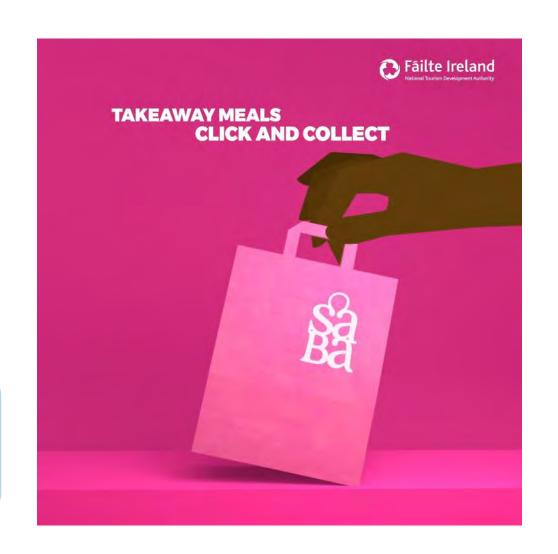
- Ordering (from home)
- Delivery apps (Uber/Deliveroo etc.
- 'Checking in' to a restaurant/Menu's in advance
- Ordering (pre-visit & in a restaurant)

73%

likely to continue using click and collect after the pandemic

73%

likely to continue using food ordering apps/menus when in a pub or restaurant after the pandemic







The extent to which technology can add will depend on the experience sought



Takeaway/Delivery options

Openness to whole process being technologically driven.



Casual dining

Interest in ordering via app or utilising QR codes, potentially even before reaching the establishment, but some level of personal service expected when inside.

Ideally this delivers an actual benefit beyond 'safety' (i.e. more efficient service).



High end dining

Resistance to this kind of experience becoming technologically driven. Personal service will still be key, start to finish.

Some creative thinking may be required around menus (little interest in these being digital).





Summary recommendations



Even as vaccines get rolled out and the situation becomes more manageable, Covid-related measures, like outdoor eating and distancing will be important to customers to help them feel more 'safe'

Establishments should be prepared to cater for this for the foreseeable.



Many of the Covid-related innovations in this sector have clear benefits for the consumer and may be here to stay.

The sector has been very flexible and innovative thus far, and this spirit will continue to be vital as core business models may look very different again, this time next year.



City centre establishments
have had it tougher than
most and a return of growth
here might be further
impacted by longer term
WFH.

More support for this subsector would be appreciated by the trade.



There was much enthusiasm this summer for more casual dining out options, during domestic holidays like fish and chips vans/food trucks/picnics.

There are opportunities to build on this as part of our summer campaigns next year.



Technology has flourished within the sector as a result of Covid-related restrictions.

Long term, it is welcomed where it improves the eating out/dining in experience (greater efficiency for example).

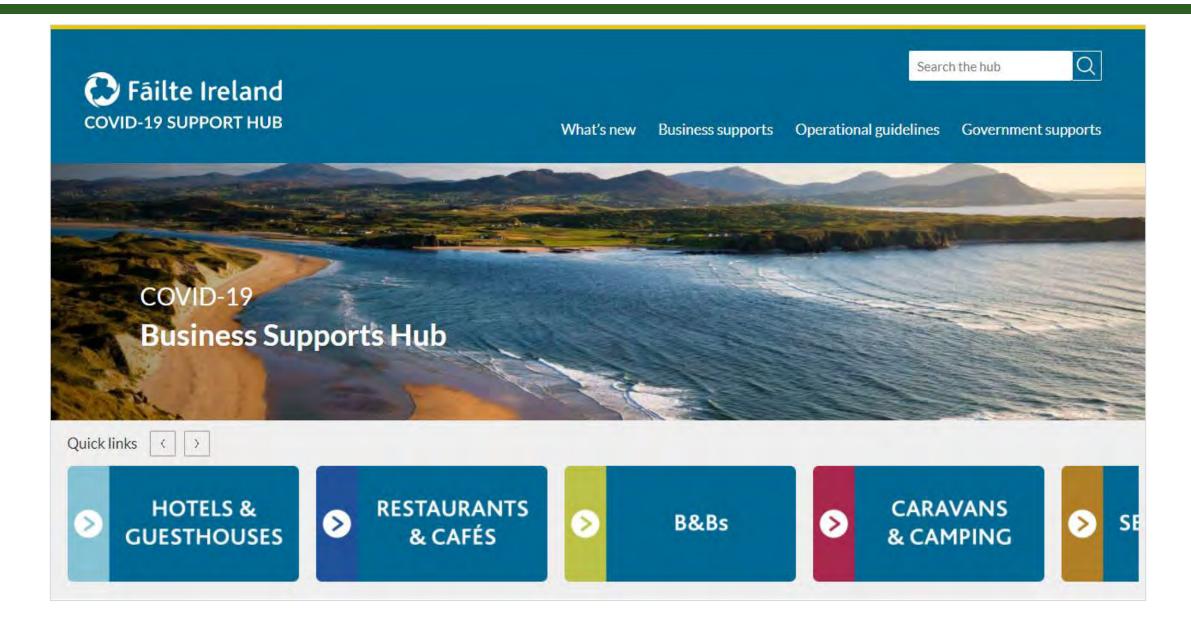
However, it is important that we recognise where tech doesn't enhance – where human contact is a key part of the experience.



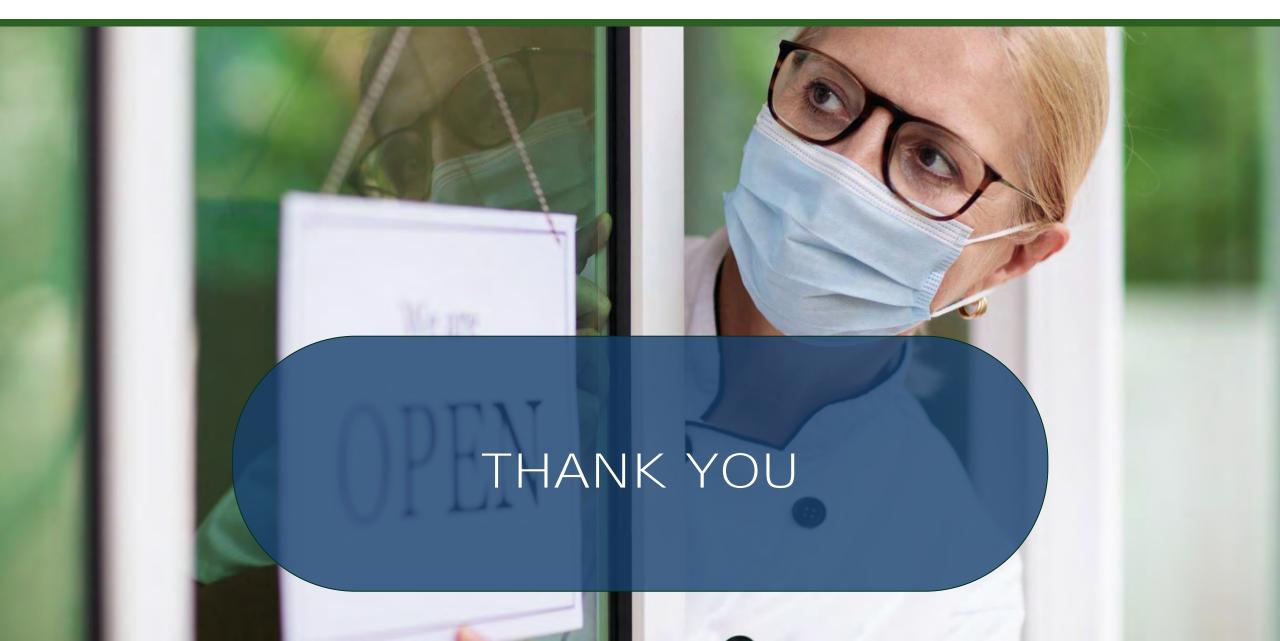
No 'one size fits all' solution exists for the sector in managing post-Covid impact.

So much depends on space, clientele, location, ambience, investment potential to some degree, advice to establishment needs to be tailored.











Pól Ó Conghaile Travel Editor, Irish Independent



Featured
Industry
Peers

Saba

RETHINKING 2021

CAN FOOD & DRINK BRING THE WORLD TOGETHER?



AND NOW?

'EXISTENTIAL CRISIS' - Euromonitor
RECESSION FOR SERVICES & CULTURE
SURVIVAL, STAFF RETENTION
RECOVERY... 2021 OR 2029?
WHERE DO TREND LINES LEAD?

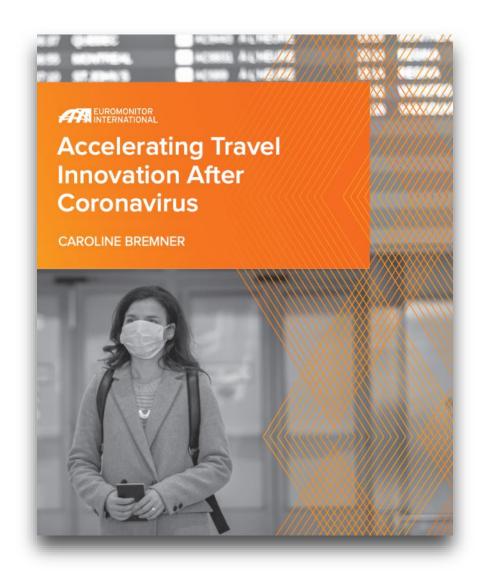




RESET AT HOME **EXPERIENCE** SUSTAINABILITY COMMUNITY

THE GREAT RESET WE'VE HIT ROCK BOTTOM. NOW WHAT?

COVID AS CIRCUIT-BREAKER WHAT CAN DISRUPTION DO FOR ME?
SPACE TO REIMAGINE



Gift guide

















@sarah jenkinsonbaskets 6. Sourdough and kombuc ha starter kits, €12 and €16,

riverunferments.com
7. Handmade choc olate
Christmas tree by Erik Van der Veken, €59,

aer veken, C59, arcanechocolate.com 8. Ultimate Vegan Hamper, C40, fallonandbyrne.com 9. Bacon: The Cookbook by Irish food writer Niamh Shields, £20 plus P&P.

pre-order goes live on Dec 1 at baconthecookbook.com and will be shipped on Dec 14 in plenty of time for Christmas

10. Online tortilla masterclass with Lily Ramirez-Foran, 665, picado



















Gifts for foodies

Irish produce and delicious cookbooks that food lovers will adore









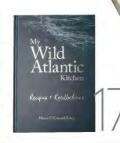
























11. Sweet and savoury McNally Farmhouse Preserves giftsets, from €15, mcnallyfamilyfarm.ie 12. Localised tins of baked

beans, €7.50, heinztohome.ie







Paul Cadden Saba *Dublin*



BEYOND THE HAMPER

TREATS & LUXURY

GIFTS = NEW CUSTOMER

IRISH OVERSEAS (TASTE OF HOME)

TRAVEL FANS (TASTE OF ABROAD)

CATERING TO SELF-CATERING

EXTRA REVENUE

A WORLD AT HOME IT'S WHERE THE HEART IS



Just so I'm being honest.

#SciMomJourneys



9:58 PM · Sep 15, 2020 · Twitter Web App

35.1K Retweets 5.6K Quote Tweets 308.6K Likes













CONNECT AND IMMERSE



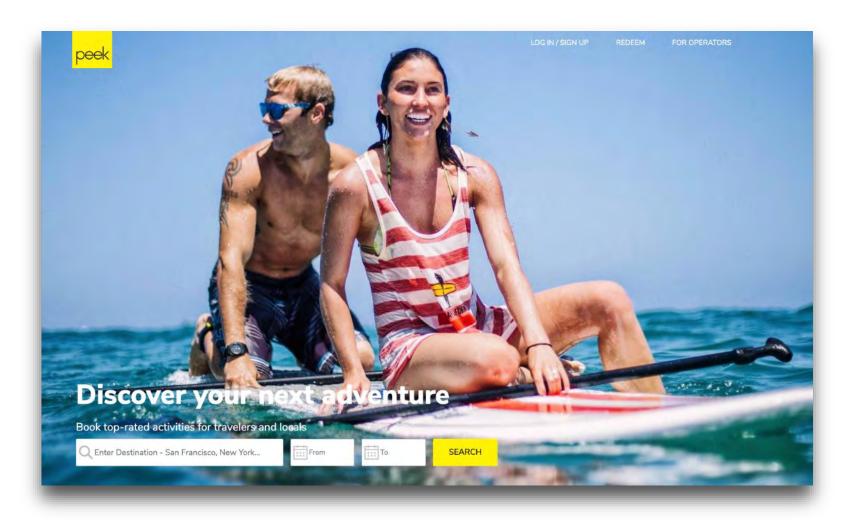
'The experience offers a chance to discover a taste of the Belfast Food Tour from the comfort of their own home with a few friends – and we can still connect with and support our network of suppliers'

CORPORATE OPPORTUNITY

REMOTE WORKING & ISOLATION 81% HAVE NO WORKPLACE SOCIAL ACTIVITIES JUST 9% WILL HOST VIRTUAL PARTY

-IRISHJOBS.IE & IREACH (2,620 EMPLOYEES IN IRELAND)

3 EXPERIENCE ECONOMY THE EXPERIENCE ECONOMY





'TRAVELLERS LOOKING TO EXPLORE THEIR OWN BACKYARDS'



















Taste Of New York

\$150.00

IN STOCK

Flavor •

Choose an Option...

Quantity



Add to Cart

Now you can get all of Katz's favorites in one perfect package!

Do you...

- A) Miss the taste of Katz's legendary pastrami?
- B) Wish you could share a true NY deli experience with your family and friends?
- C) Want to show your pesky neighbor what <u>real</u> pastrami, mustard and bagels taste like?
- D) Need a perfect gift for someone who loves good food?

If you answered 'yes' to any of the above, then this package is for you!











EXPERIENTIAL SHOPPING











A NOTE ON QUALITY

PLEASE DON'T DISAPPOINT!
WHAT DOES THE PRODUCT SAY ABOUT YOU?
VALUE IS MAKE-OR-BREAK
CONNECT CUSTOMER & BRAND
ADD A LITTLE EXTRA...

(HAND-WRITTEN NOTES, A SURPRISE, A LITTLE FLOURISH)





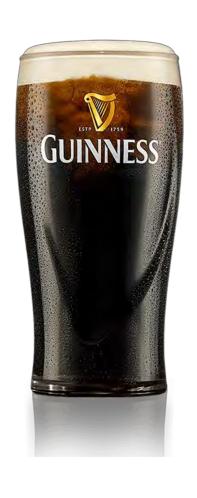
The New York Eimes

Iceland Tourism Prepares for a Comeback

The country hopes that when people book their first postpandemic flights overseas, Iceland will be the top choice. It also aims to learn from the recent past, when tourist numbers soared.



A scene near Akureyri, Iceland. The country's decade-long tourism boom was disrupted by the pandemic, but Iceland is looking to the future, with an eye toward both accommodating and controlling large numbers of tourists. Getty Images



GREEN GUINNESS

'GRAIN TO GLASS'
CARBON-NEUTRAL PINTS
150K+ SMALLHOLDER FARMS
50% OF LEADERS WILL BE WOMEN
45% 'ETHNICALLY DIVERSE BACKGROUNDS'

Brands face losing customers over excess packaging warns Mondi

New research from paper packaging giant Mondi warns that brands face losing customers over excess packaging.



According to Mondi's online survey of over 2,000 people aged 16-75 across the UK conducted by Ipsos MORI, the majority of British consumers say they would switch to a different brand if it uses less packaging than other do. Southerners outside of London are the most likely to make the switch, with Londoners, Scots and the Welsh trailing behind.

WHAT DOES YOUR DELIVERY SAY ABOUT YOU?

COMMUNITY RETURN OF THE LOCAL





'I'm a champion of Thai local ingredients, local techniques, local this and that, but I think we forgot about our local client base. Restrictions on travel made us realise we weren't paying attention to our biggest local asset.'

A new casual canteen and wine bar, open through the day, will create 'an accessible experience for Bangkok natives'





Lifestyle Brands with purpose deeply rooted in local communities





ACE HOTEL X D'ANGELYCO NEW YORK
ACOUSTIC GUITAR
\$ 700.00



BLACK IS LOVE IS BLACK BAYARD RUSTIN PRINT \$ 45.00



PENDLETON FOR ACE HOTEL
WAVY THROW BLANKET
\$ 240.00



ATELIER ACE X WINGS + HORNS
ACE HOTEL KYOTO ROBE
\$ 175.00



STANDARD ISSUE ORGANIC COTTON BEDDING FROM \$ 15.00



ATELIER ACE X NEW ERA

ACE HOTEL KYOTO HAT

\$ 50.00

HOTEL & RESTAURANT RETAIL

ACE HOTEL

SHOP

STAYCATION NATION







THANK YOU! @POLOCONGHAILE



Retail Expert

Jennifer Kennedy

- Retail consultant specialising in retail development within tourism and heritage.
- Over the past 20 years, has worked with numerous global organisations from start-ups to multi-nationals, her clients are tourism destinations all across Ireland.
- Career spans across business strategy, retail, commercial tourism development.

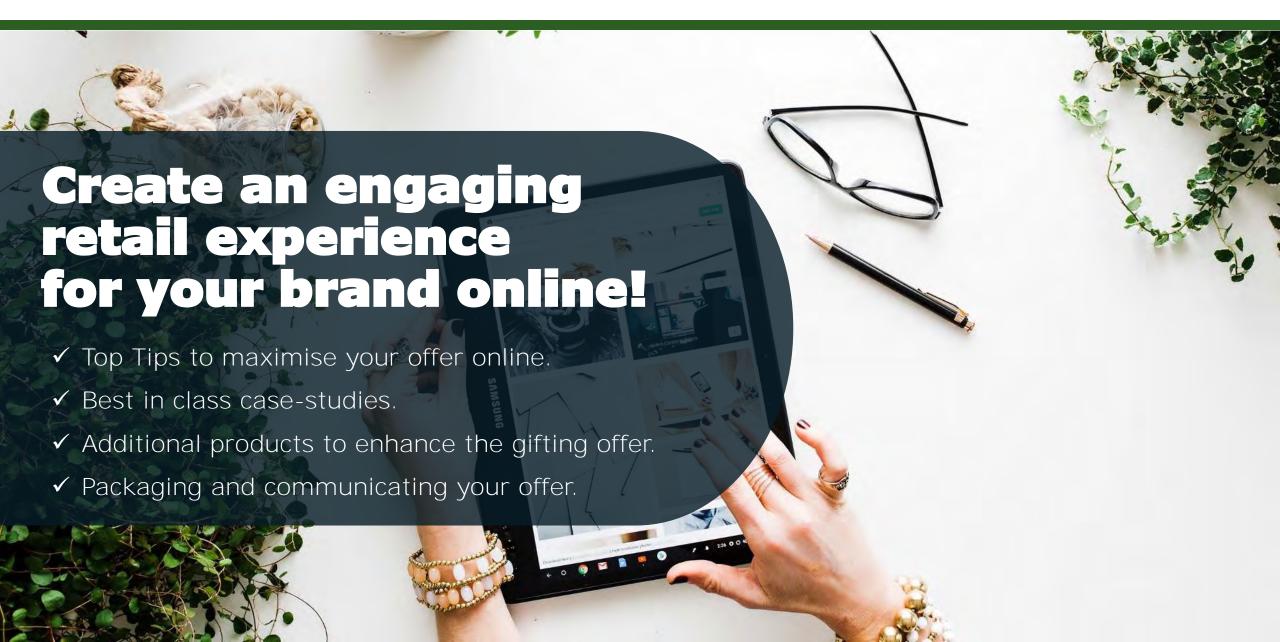


Founder & Director JK Consulting

Featured Industry Peers

- Michael's, Dublin
- Tuscany, Killaloe/Ballina







Key Topics

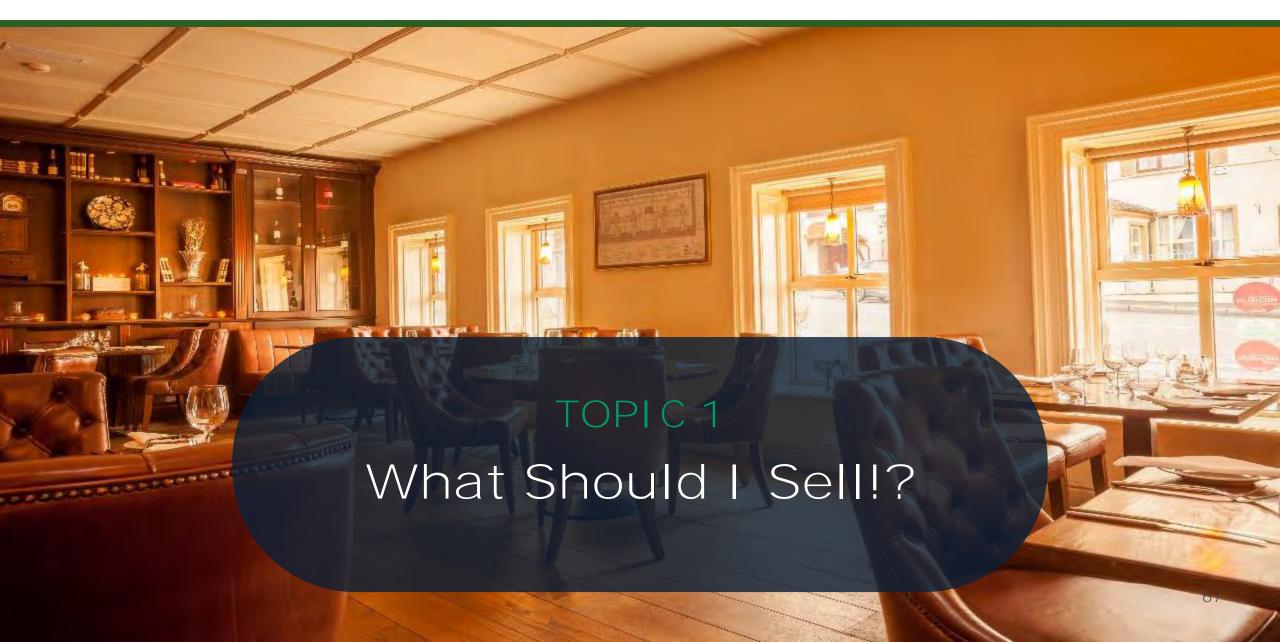
- What should I sell?
- The Power of Emotion!
- The Visual Path to Purchase.
- How to enhance the customer experience.
- Ensure Profitability.
- Packaging & Shipping













Here we are, it's 2021!

Restaurants/pubs/gastro pubs are innovating and creating online retail opportunities to stay in business!

- As a result, the gift-giving experience is one that is ripe for improvement and getting new scrutiny.
- With consumers unable to travel, the use of online gift giving is poised to hit record levels.
- Value/Local/Safe are key drivers to purchase in 2021.
- Are we ready to provide value to customers shopping for gifts online today, tomorrow, and beyond?









There has been an explosion of food operators big and small offering online deliveries, click-and-collect options and telephone orders.

Small restaurants have developed new - and essential - income streams while helping people to stay safe by staying at home and allowing the food they need to come to them. There are restaurants that would never have imagined delivering food to the front doors of <u>Ireland</u> now more than happy to do so, while hardware shops are dropping paint off at people homes, off-licences, wine sellers and other shops are helping people to avoid queues by ordering online.



Target Market

01

Domestic

We have a unique opportunity within the domestic market this year, people will travel less to visit each other but will still want to acknowledge special occasions and send a gift.

02

International

Customers who want to send a piece of home abroad.-International shipping and the cost of it will play a role in the decision-making path to purchase. Ensure you are clearly communicating your costs and policy regarding time-frame for shipping.

03

Self-Gifting

Customers who want to give themselves a treat now and are planning future treats. More than ever customers want to cheer themselves up and self purchase gifts.





Who are you?

This will define the type of product you should sell online

- Your own brand must take center stage when selling your product online, through product, packaging and messaging.
- What type of product do you produce and how many options are within your product range?
- Depending on the nature of your product, hampers, box-sets, gift bags, gift vouchers are all popular options for consumers to self buy and purchase for gifting online.
- Can you sell a product online that will require future replenishment or is desirable enough to require the customer to return many times to re-purchase?













Clever Innovations

Home Restaurant Kits:



- Booze Boxes-Wine Pairings
- 'Allta box' for delivery-charcuterie and pastas at home.
- Weekly Subscription Model.
- FOMO-only 100 boxes available per week.
- Craft Cocktails
- Deliver Nationwide













Pitt Bros

- Donation to Charity
- Free Delivery orders over €30.00
- Cider House @ Home 12pk















Emotion/Connection















Let your afternoon tea experience create memories.

Afternoon Tea at Home

First things first, don your finest garments or your most comfortable lounge wear. Then pour yourself a nice chilled glass of Prosecco or cup of tea from the selection of Organic Java Republic Hand Stitched Silken tea pillows included in your treat box.

Most importantly - enjoy with good friends or your nearest and dearest.







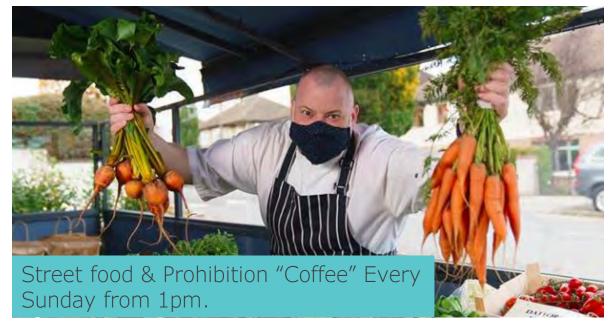
Michael's

57 Deerpark Road, Mount Merrion, Co. Dublin • www.michaels.ie

Street Food Fillet of Beef Tartare Austrian Style in a Tomato Dressing with Avocado 10

Charcuterie Plate With Bread and Olives - Prized Bellota Iberico Ham Acorn Fed 12

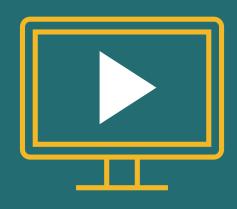
Or - Puglian Proscuitto 9







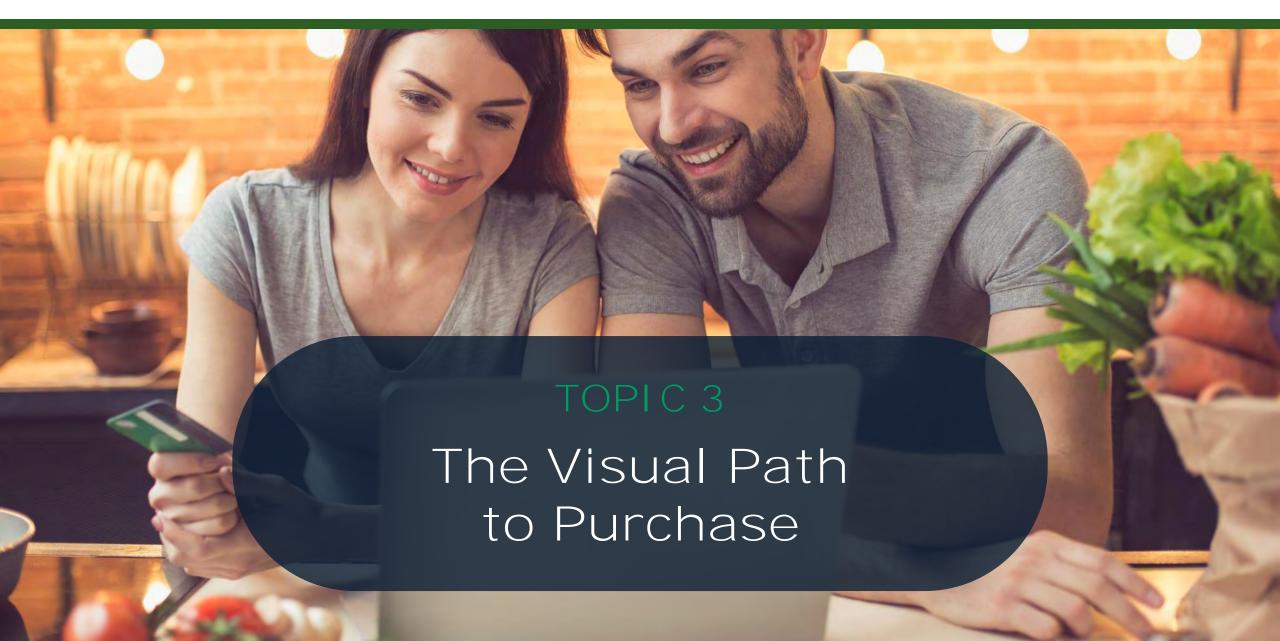




Gareth Smith Michael's Dublin

Sabrina Amodeo Tuscany Killaloe / Ballina







Why customers push the buy button for gifting!

Visual

How your product looks on your website is crucial to the decision-making process for a customer.

Packaging

The product needs to look desirable, well lit and evidence of the packaging it will be sent in needs to be visible.

Premium

Put yourself in the mind of your customer and preempt what you think they would like to send as a gift to a loved one.

Emotion

Creating themes for the products you sell can be highly beneficial EG:"Cocktail Party" "From our Home to Yours"" "Because you love baking"







The brewery has been garnering a reputation for its excellent pizzas, served alongside one of its craft beers.

Order a Meat Me In Inchicore (tomato sauce, mozzarella, pepperoni, Gubeen chorizo and roasted peppers) and pull up a stool at one of the barrels or tables (there isn't a lot of shelter from the elements here, so go prepared).

As well as pizzas, there are side dishes, salads, and a dessert menu.





























Optimise your message to your audience

DINING AT HOME WITH THE TWELVE

TAKE AWAY SERVICE AND NATIONAL COCKTAIL DELIVERY

Order Online

Have your favourite dishes and provisions from The Twelve at Home today. You can Click and Collect Orders up to 9pm. We are open from 1pm Wednesday to Sunday, Sunday Brunch 11am to 1pm.

Our uniquely extensive #contactless DRIVE THROUGH Takeaway Restaurant Menu is available for you. Just order on line here or scan our Take Away QR. When You Arrive . . . Just remember your order number, stay in your car and we will bring your order to you and pop it in your boot.

The full gastro menu changes weekly and is available alongside all of Dozzina's great pizza, our sommelier's wine selection, craft beers and a freshly poured pint of draught, our legendary brown bag cocktails and care packages from Le Petit Spa and The Bakery Pantry







































HAMPERS/TREAT BOX

Hampers/Treat Boxes are one of the key product offers that are successful for any season, they cater for individuals or groups which makes it easier for the consumer to cover a one gift fits all option.

EXPERIENCES

Future Experiences are great buys for gifting, in the current climate it also really supports struggling businesses. E.g. Discount in 2021 when you've gifted from us! Free Cocktails when you visit us in 2021!

SUBSCRIPTIONS

Subscriptions for your product across a 6mth/12mth term. This model keeps your brand and product in front of the consumer throughout the yr. This becomes the gift that keeps on giving.

GIFT VOUCHERS

Gift vouchers are another great way of gifting and allowing your loved one to pick and choose what they like from your brand.



Personalised gift ideas that you can add to your offer to tap into seasonality.



















How to Profit With Your Gift Range

Product pricing is one of the most critical aspects in your gift business as it directly affects your profits and successful growth.

Prices should be set at a level that will allow your gift business to be profitable whilst remaining competitive and perceived as a good value gift.

Here's a simple guide in building pricing strategy:

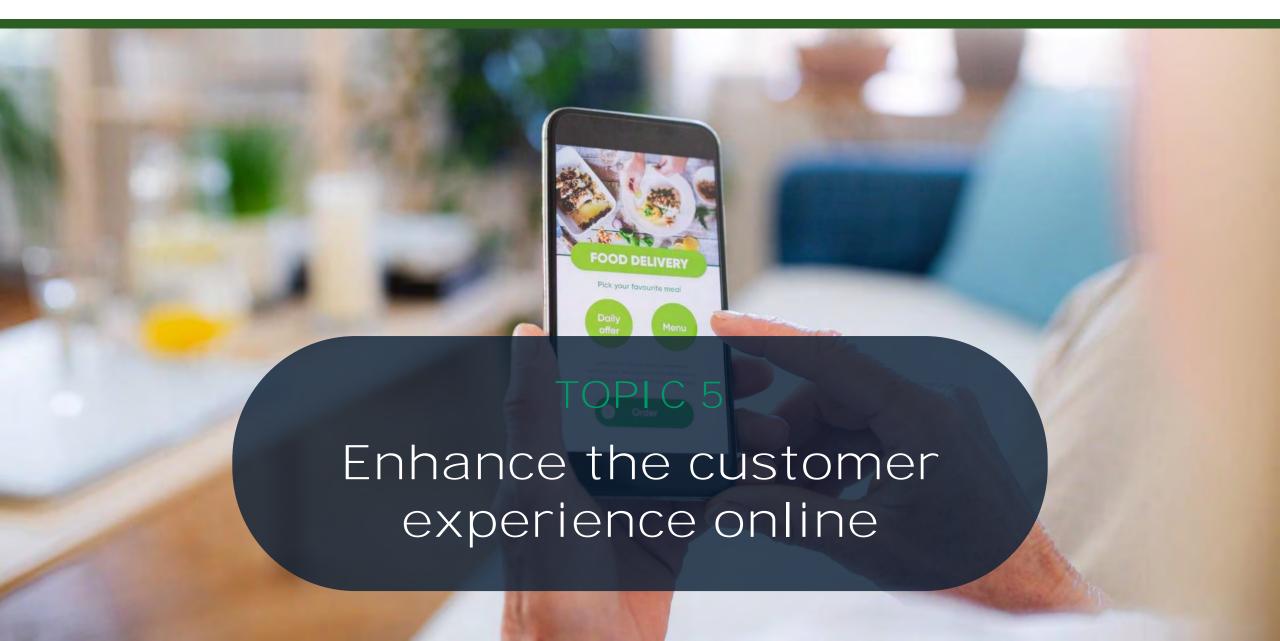
- Price each product individually with 45%-50% GPM at a minimum.
- Price the packaging as a product and apply the same GPM- Eg:If the hamper cost you €3,factor that cost as €6 to make a margin on the physical hamper.
- Add €5-€10 to the overall retail value of your product to cover administration and labour.
- Depending on the overall margin you are achieving, decide if you want to charge the customer additional for shipping and add the cost in addition to the product or provide free shipping over a certain value if your margins allow you to.



As a rule of thumb, calculate your margin using the Cost-Based Pricing formula based on a ratio of 2/2.5 times cost of goods.









Keep it Simple!

Enhance discoverability

How easy is your gift card selection & subscription service to find across your website, mobile website and mobile app?

Get ahead of the contactless payments curve

Contactless payment methods like mobile wallets have finally broken through, compelling retailers to offer the option at checkout

Focus on postpurchase customer engagement

It is important to close out the customer experience by encouraging feedback.

Cater to a growing self-use market

A notable change in the gift card industry has been the rise in consumer purchases of cards for themselves — not just for gifting.



How to promote gift cards in e-commerce business?

Leverage e-mail marketing list:

Begin building an e-mail list from the start of your business. This list can prove to be instrumental in marketing your gift cards. A seasonal-themed email sent out to the entire list, announcing/ promoting your gift cards will ensure improved traffic ahead and during the Christmas season.

- Deploy social media channels for promotions:
 Utilise social media channels for effectively promoting your gift cards both prior to and during the season. It's crucial to find out the channels where your target customers are most active and make efforts to attract them there.
- Announce on your website:

 Make it a point to inform your customers of the availability of gift cards/ subscription service on your website. The announcement needs to done in a way to attract the maximum attention of website visitors. A well-placed banner and a carefully timed pop-up can convey the message in a moment.





Subscription models & exclusive members clubs can be relevant for multiple categories



Badger & DODO

250G X 12-month beginner

Barista Subscription

From: € 152.00



Bean and Goose Golden Ticket

Give the gift that gives and gives with a Golden ticket membership to our Tasting Club. Choose from 3, 6 or 12 months and your recipient will get 1 bar from our core range and a unique Bean Lab creating each month.



Sheridan Cheese club

Each month, Sheridans expert mongers select four cheeses to send to cheese club members along with tasting notes on each of the cheeses.







Packaging & Shipping

PACKAGING

Dealing with perishables, reassure customer that product will be intact and fresh on delivery, packaging sustainably, choose the correct packaging for your item – not one size fits all.

SHIPPING

Breakage risk, delivery times & customer service contact details if they have a problem.

PRICING

Charging to ship is a decision you need to make depending on your margins. A good option is to offer free shipping over a certain spend value.











Seasonal Gift
Packaging-I buy
because it looks like a
beautiful seasonal gift.















The presentation & packaging of your brand's physical gift card should be an extension of your brand's positioning & tone of voice











- Understand your target audience and tailor your approach accordingly
- Consumers shop with their eyes. Ensure your online storefront is visually appealing
- Key holiday periods can present a viable opportunity to develop new product opportunities
- Gift vouchers & subscription models should be incorporated into your eCommerce strategy
- Create opportunities to drive customers back to your business!





Niall Hill Chef & Food Consultant

- Over 30 years experience both national and international as a professional chef
- Extensive background in leadership and executive management expertise in the hospitality industry
- A culinary nutritionist practitioner







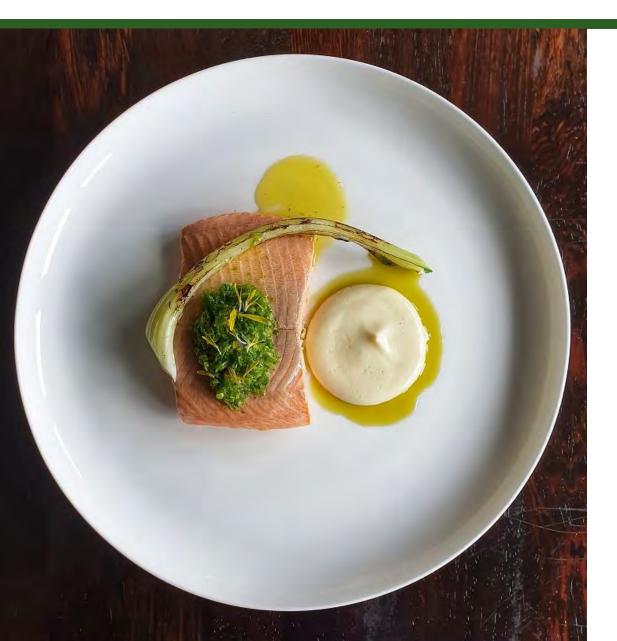


Plate to Box making that transition!



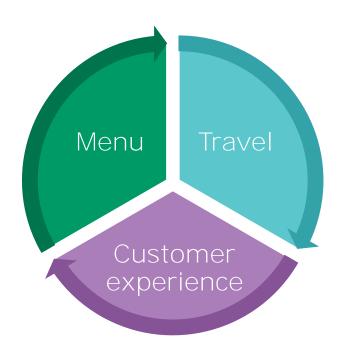
Key Considerations



- Menu Options
- Incorporating Healthy Ingredients
- Portion Control/ Costs and its importance
- Sustainable and suitable packaging
- Presentation is key
- E-Commerce



Key Factors in Menu Design for Takeout



MENU

- Examine current menu and drive efficiencies
- Reformulate where necessary
- Decide on packaging
- Cost

TRAVEL

- Hot or Cold Delivery
- How robust is your product
- Trial your product in the environment in which it will be stored and travel
- Shelf-life testing

CUSTOMER EXPERIENCE

- First impressions are lasting
- Presentation
- Easy to follow instructions
- Does the food reheat well



Consider Healthy Menu Options in Line with Current Trends

The Principles of Healthy, Sustainable

Menus provide unique guidance for the
foodservice industry, and bring together
findings from nutritional and
environmental science perspectives on
optimal food choices, trends in consumer
preferences, and impacts of projected
demographic shifts





Menu Options that Travel Well



Low risk Soups Broths, Pates Naked Salads



Slow cooked Meats Stews, Confit Food that reheats well



Chocolate fudge style Frangipani based tarts



Do cream based desserts travel well?





Tips on Portion Control and its Importance to your Business

Portion control also means consistency in the taste, quality, and quantity of food, which results in customer satisfaction.

Controlling portions becomes crucial for the success of any restaurant as it has a considerable impact on Food Costs.



Tips on portion control

Implementing these will improve consistency, quality and drives costs down

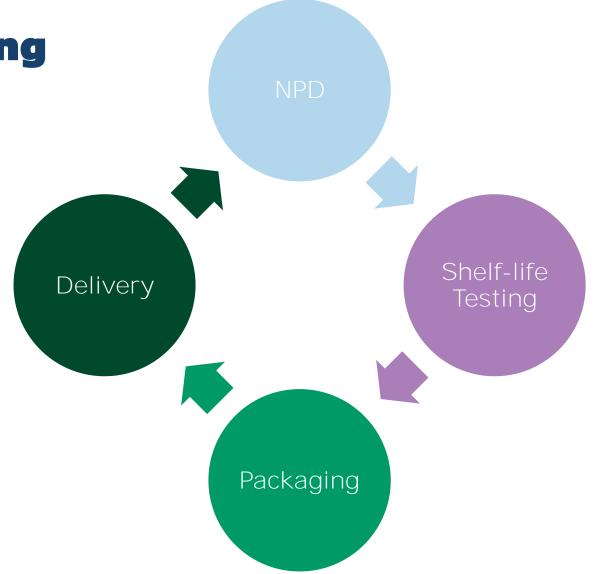


- Standardise all recipes
- Develop SOP's
- Create templates for scaling recipes up or down
- Plate / packaging size
- Emphasising calorie quality over quantity
- Analyse yields as a KPI



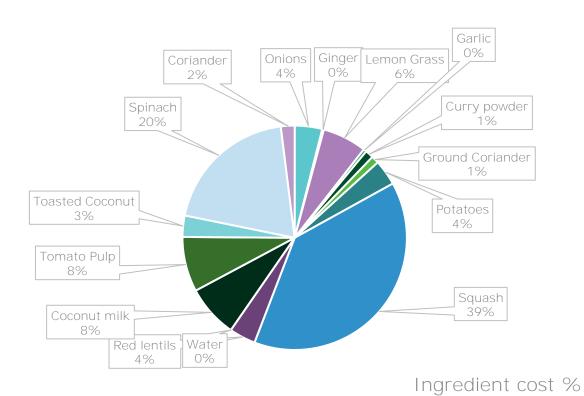
Associated Cost of Creating Suitable Menu Options







Taking a closer look at your food cost



Recipe Name :	squash, potate coconut	o & red lent	til curry, toasted	
Cost date:				
Ingredients	Recipe amount	Unit weight	Cost per unit	Total Cost
Onions	20	1000	1.99	0.04
Ginger	1	1000	2.1	0.00
Lemon Grass	5	80	1.15	0.07
Garlic	1	1000	4.99	0.00
Curry powder	1.3	1000	8.9	0.01
Ground Coriander	1	400	4.9	0.01
Potatoes	65	9000	5	0.04
Squash	65	1000	5.85	0.38
Red lentils	22	1000	1.72	0.04
Water	35	1000	0	0.00
Coconut milk	35	3000	6.4	0.07
Tomato Pulp	108	15300	10.95	0.08
Toasted Coconut	4	1000	6.95	0.03
Spinach	22	1000	8.95	0.20
Coriander	2	1000	8.95	0.02
				0.99
T. II	1		LINIT DDIOE	0.00
Total units	1		UNIT PRICE:	0.99
	Selling price	Vat rate	Selling Price, no vat	
	€9.95	9.0%	€9.13	€8.14 Profit
			Food cost %	10.86
			Margin %	89.14





Sustainable and suitable packaging















- Made from plants using renewable, lower carbon, recycled or reclaimed materials
- Designed to be commercially compostable with food waste
- Practical solution for single-use foodcontaminated disposables
- Allowing foodservice to achieve their sustainability goals





Other Considerations

Glass- Jam jars

Kilner jars

Recyclable PET

Bamboo



How Important is Presentation?

"A number of studies now show that the visual composition of the food on a plate can exert a significant influence over what people think about the dish. The commonly-made assertion that fits with such observations is that people eat first with their eyes"

Eating with our eyes: From visual hunger to digital satiation

Spence, C., Okajima, K., Cheok, A., Petit, O., & Michel, C (2016). Brain & Cognition.

Abstract: One of the brain's key roles is to facilitate foraging and feeding. It is presumably no coincidence, then, that the mouth is situated close to the brain in most animal species. Here, we question the impact that our increasing exposure to images of desirable foods ('food porn') via digital interfaces might be having, and ask whether it might not inadvertently be exacerbating our desire for food (what we call 'visual hunger').



Rotating plates: Online study demonstrates the importance of orientation in the plating of food

Michel, C., Woods, A. T., Neuhaeuser, M., Landgraf A., & Spence, C. (2015). Food Quality and Preference, 44, 194-202.

Abstract: We report three online experiments designed to assess how the visual composition of the elements of a commercially-successful dish would be perceived by naïve assessors, in terms of their liking and willingness to pay. The results highlight the potential of a digital (Internet-based) testing methodology to determine the optimal visual presentation of food affecting consumers value-





Attention to detail can make all the difference





Benefits of E-commerce to aid Profitability

- Clear and concise
- Options
- Cut off times
- Purchasing
- Waste
- **24** hrs
- Wider reach



canoe

BEEF WELLINGTON BY CANOE — DEC 18 & 19 PICKUP

125. per kit | serves 2

Our kit comes with everything you need to make the perfect beef wellington at home, including detailed directions. Add one of our sommelier-selected wines for the perfect night in! Order by 9am Thursday for pickup on Friday or Saturday. Please allow one hour to prepare and cook.

pre-order cut-off time is:

Pre-order yours by 9am Thursday for pickup Friday or Saturday at 121 King St. W., or place your order for delivery through O&B Grocery.

ingredients

Beef Wellington (14oz Ontario tenderloin)

2 eggs

seasonal vegetables (parcooked)

red wine jus

evergreen butter

pastry brush

pre-order pickup

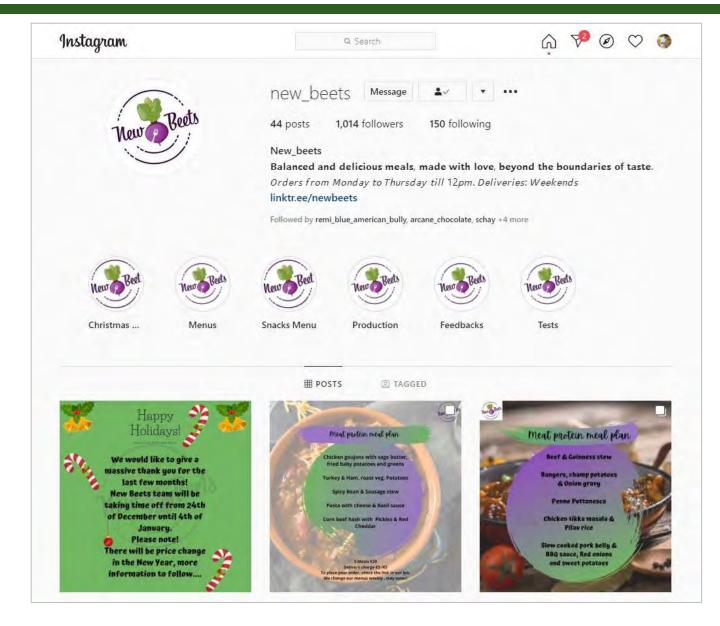
pre-order delivery through o&b grocery

Watch Chef Ron McKinlay's step-by-step cooking instruction



VIEW COOKING INSTRUCTIONS VIEW INSTRUCTIONAL VIDEO





- Started October 2020
- 5-day meal plan
- Meat protein meal plan
- Plant based meal plan
- Deliveries at weekends
- Using Google forms to receive orders
- Using Revolut to take payment



Useful links



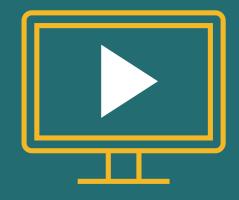
- www.down2earthmaterials.ie
- www.cal.ie
- <u>charlesxmichel.com</u>
- www.menusofchange.org
- Alpack.ie
- Fáilte Ireland Templates
 - Scaling recipes up and down
 - Yield Analysis
 - Food Costing Template



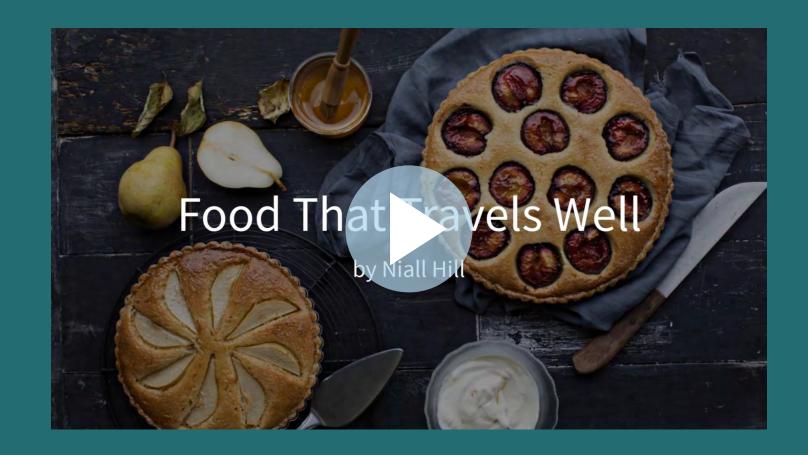


- Understand what menu options work well for your business while driving efficiencies
- Invest the time and identify and control the costs

- Explore sustainable packaging options that represent your brand and core values
- Recognise that presentation and attention to detail can add value



Food Demo Niall Hill Chef & Food Consultant





Digital Expert Ian Cleary

- Ian has the unusual mix of marketing and technology skills and through RazorSocial has built up global recognition for his work.
- Featured on Forbes, New York times, INC and co-author of Digital Marketing Growth Hacks alongside some of the top digital marketing influencers globally.
- Regular speaker at international digital marketing conferences and an instructor of professional practice with Rutgers University in New York.



Founder & Director RazorSocial

Featured Industry Peers

- Blue Haven, Kinsale
- Nash 19, Cork
- Boathouse & Shack, Donegal



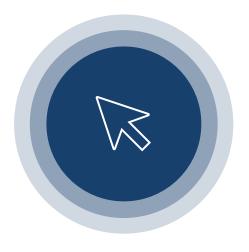




What we are going to cover



Selling online



Driving people to your offers



Optimising conversion of your offers



Your shop...

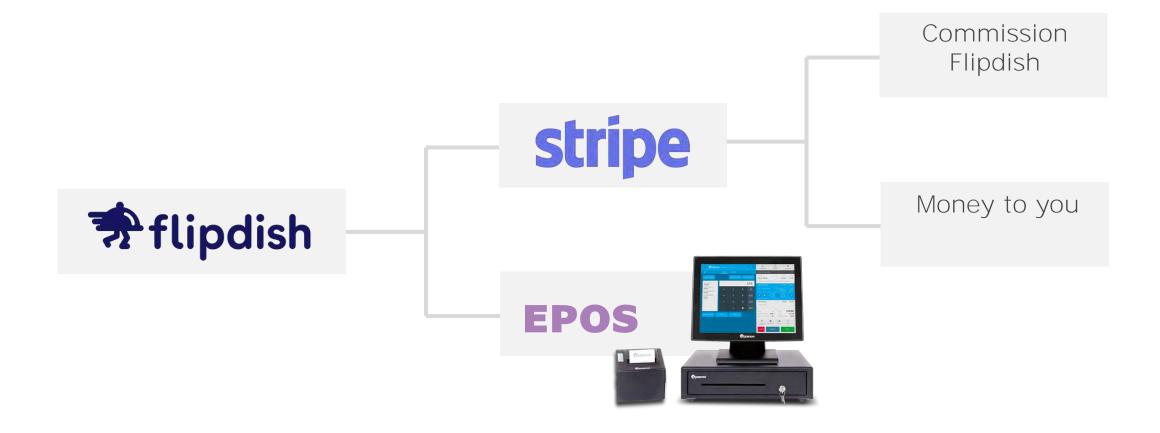








Restaurant click and collect





Payment Gateway and Merchant Account







Payment Gateway





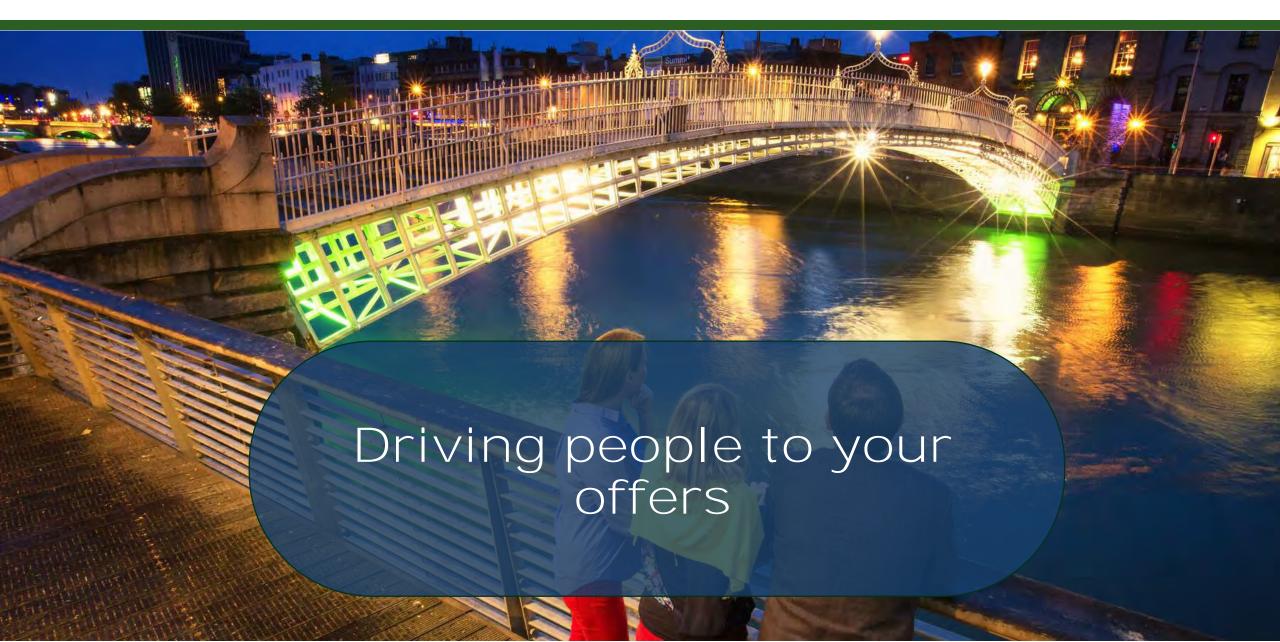
Merchant Account







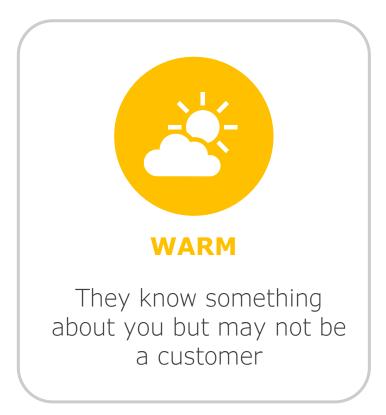


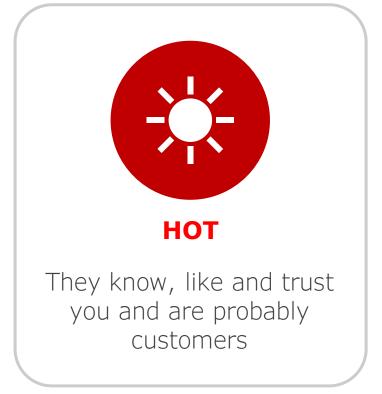




The warmer the audience the more likely the sale

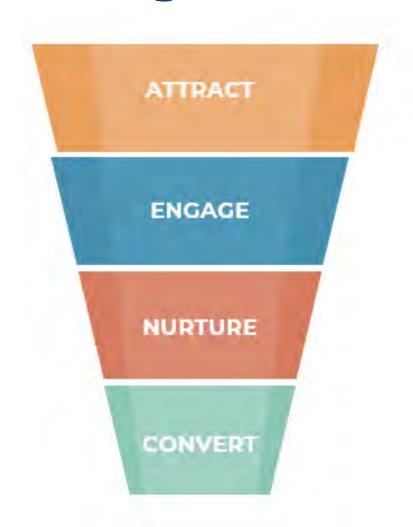








Selling on Social Media



ATTRACT

Personality, shareable content, cross promotion with businesses

ENGAGE

Ask questions, interact with answers, appeal to their emotions, share great imagery, behind the scenes.

NURTURE

Prime them for a sale -testimonials, what offers are coming

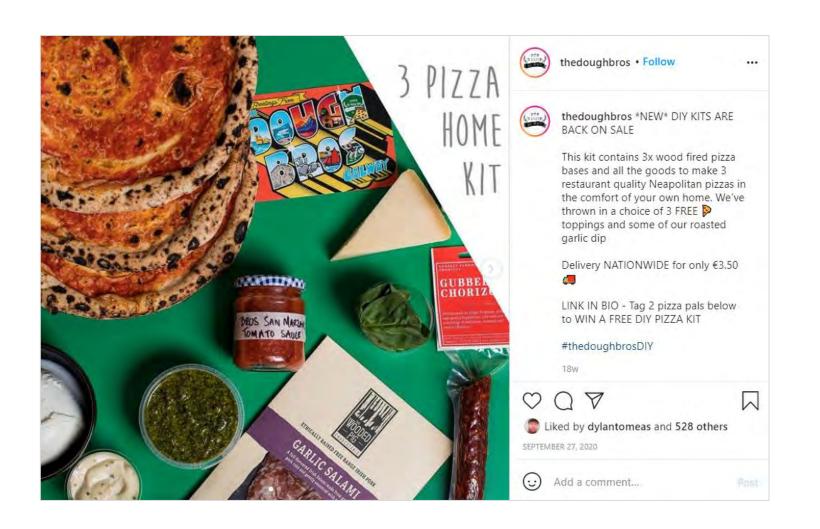
CONVERT

Ask for the sale



Attract & Convert

Tag 2 Pizza friends to win a free pizza kit...





Attract – Grid on Instagram















Engage – Product stories and imagery







Engage – Questions





Engage – Live event





Nurture







Convert - Offers for occasions

Hi Conor. Thank you for asking! We are offering a very special Valentine's treat this year
Link below bermanwallace.clickandcollection.com/menus/valentin...









Convert - Collaborations







Don't forget your blog content





SLOW COOKER ROAST LAMB LEG

Our lambs come from the sunny south-east county of Wexford and this week they're only €20 each! Hands down the easiest way to cook lamb leg, this S...

Read more



CURRY

INDIAN CURRY LAMB MEATBALLS

Meatballs are so easy to prepare, loved by adults and kids alike and tasty pretty darn amazing. When you combine them with a traditional Indian cur...

Read more



PANCAKES

SAVORY PANCAKES WITH TURKEY BACON

There's nothing quiet like pancakes. They're so easy to make, take minutes to prepare and can be super heath. Check out this recipe for a Kerrigan'...

Read more



Ciaran Fitzgerald Blue Haven Kinsale



Clare Nash Nash 19 Cork

Garry & Mairead Anderson Boathouse & Shack Donegal



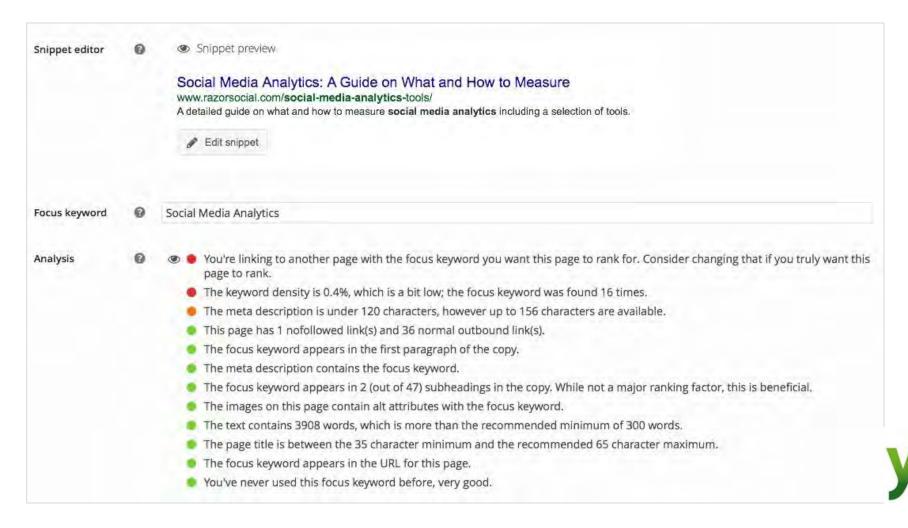
Driving more traffic (SEO)



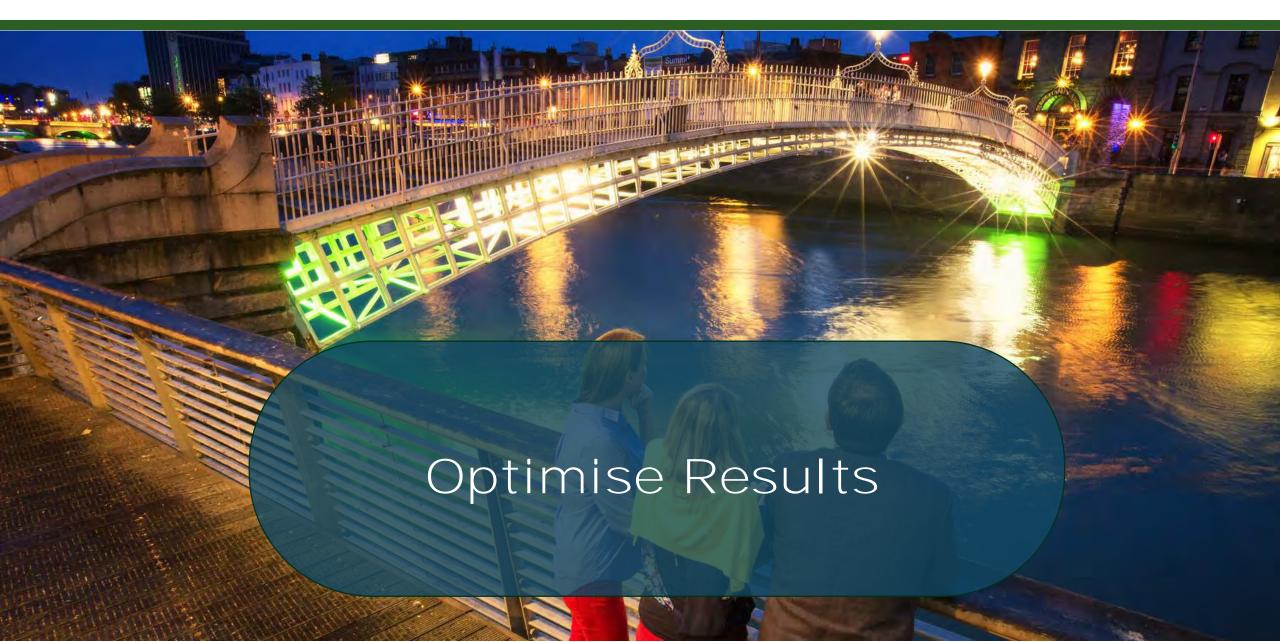
- Create content around what people are searching for now (Ubersuggest)
- Find the pages with the most traffic and add a link to your landing page if relevant



Important Tool - Yoast SEO plugin

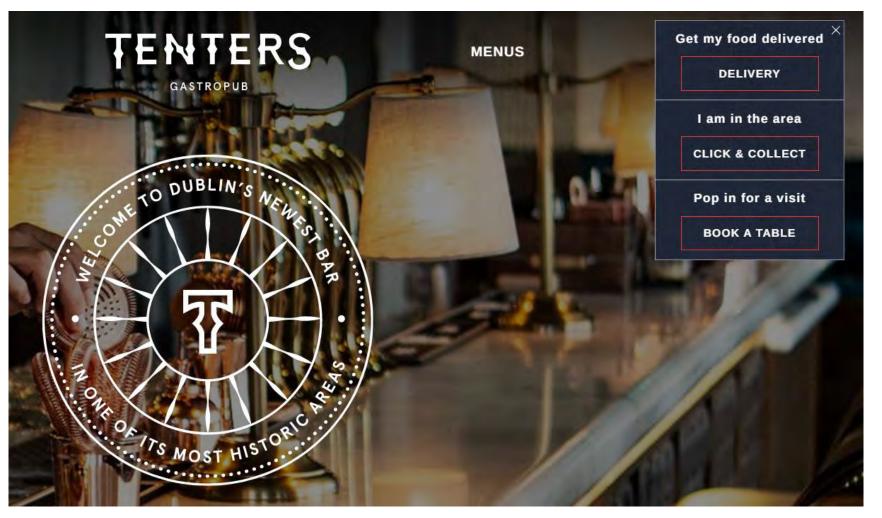








1. Simple....is the best





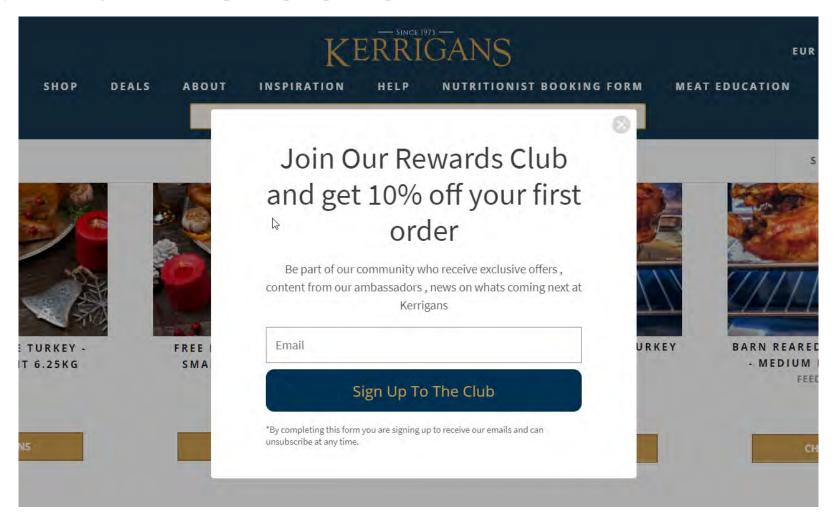
2. Building an email list is like saving

"The first order came in 2 minutes after I sent the newsletter out and they have been trickling in nicely all day!"



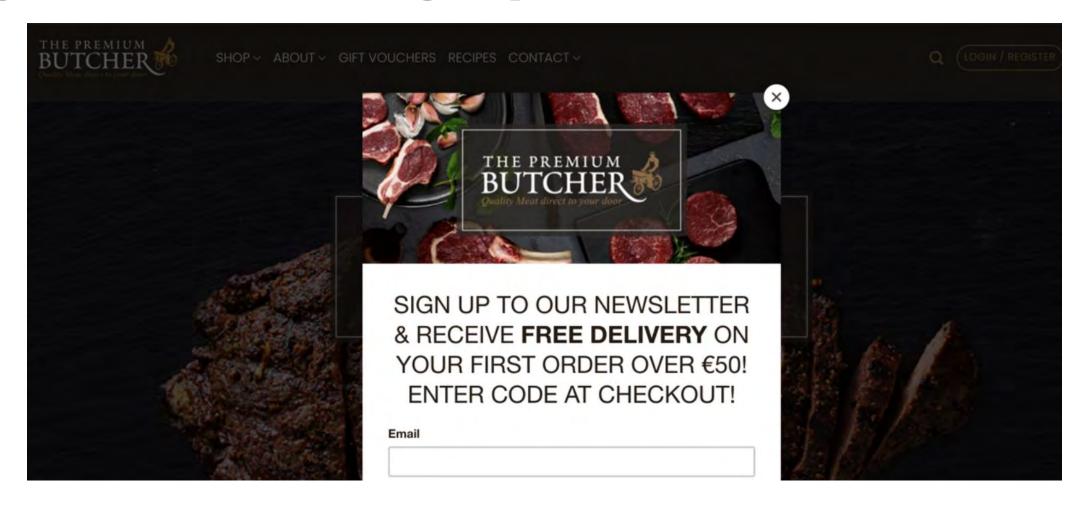


Join a club not a newsletter...





A good incentive to sign up...





3. Selling through email

- Thank you for signing up for offers, here's an offer.
- Didn't take me up, here's some info and an offer.

Still didn't take me up on the offer? You're on my newsletter.

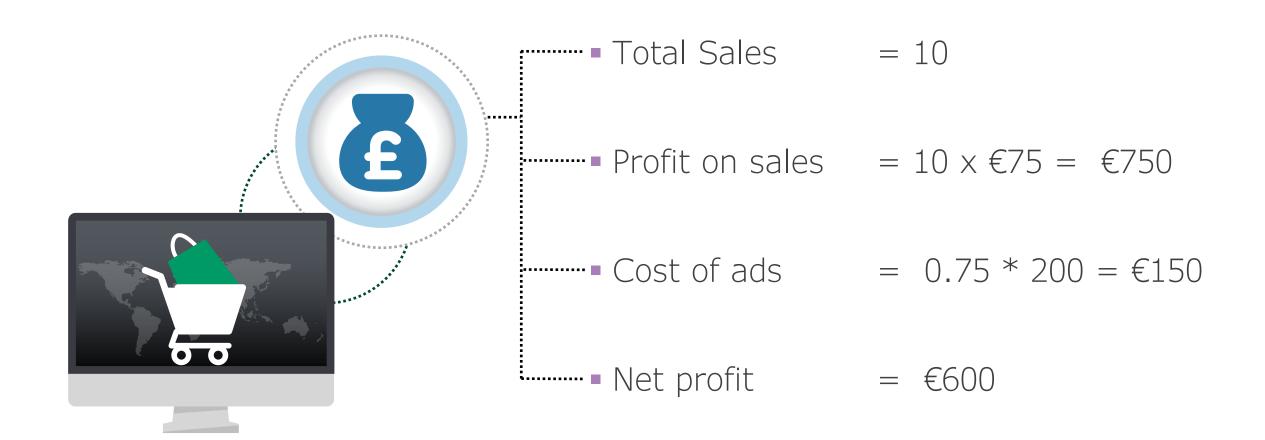




4. Scale up with ads



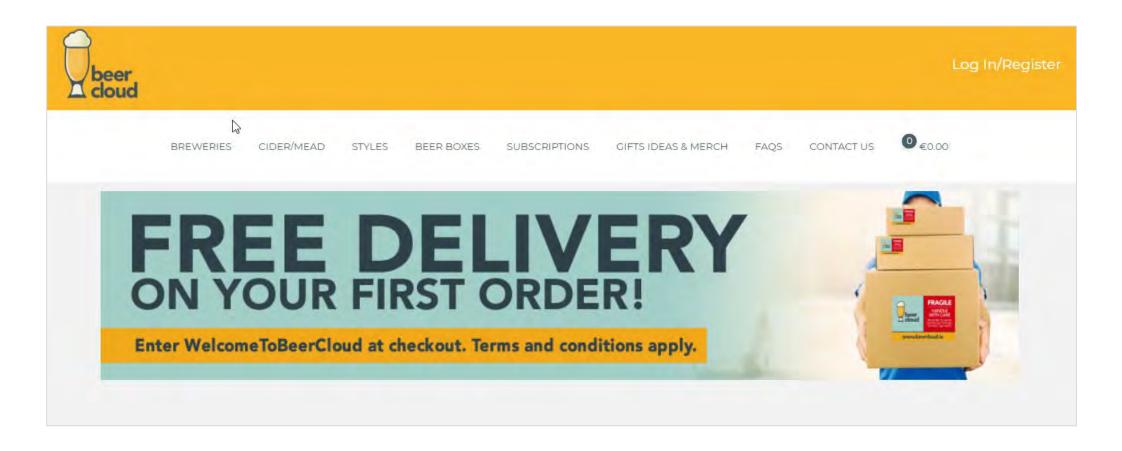
Facebook ad example



Advertising is for scaling up an offer that works not promoting an offer that doesn't



5. Shipping incentives generates sales





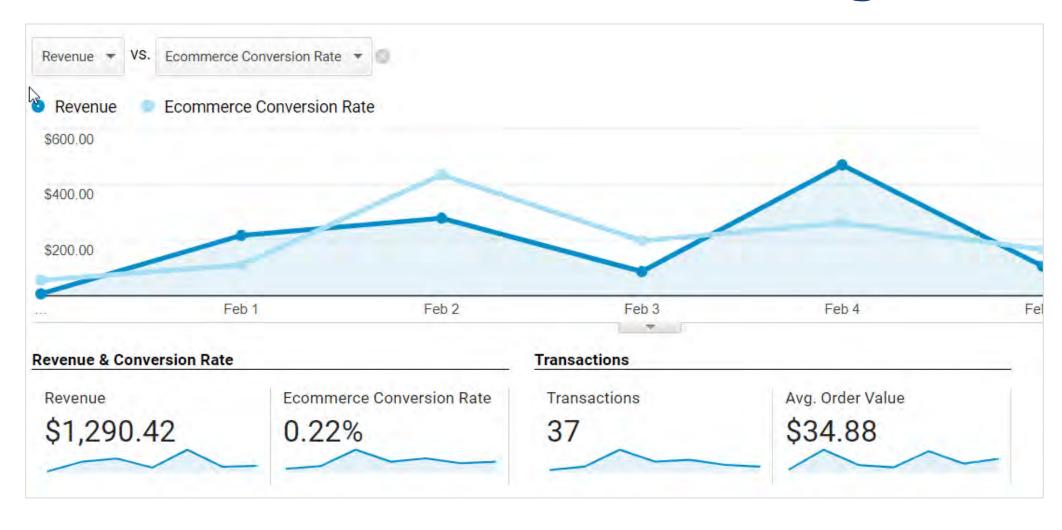
6. Scarcity generates sales



- Early bird offer
- Limited to X bookings
- Only X left
- 24 hour offer
- Filling up fast
- Countdown



7. Track results - Add eCommerce Tracking





PR Expert Olivia Collins

- MD of Food PR and Communications and sister agency Food Social, providing consultancy to a wide range of hospitality clients and groups across Ireland.
- Olivia has over 20 years' experience providing creative and effective Communications strategies and leadership.
- Works with Michelin starred restaurants, award winning venues, high profile chefs and quality artisan producers become national brands and household names.
- Communications manager for the award-winning international food symposium Food On The Edge.

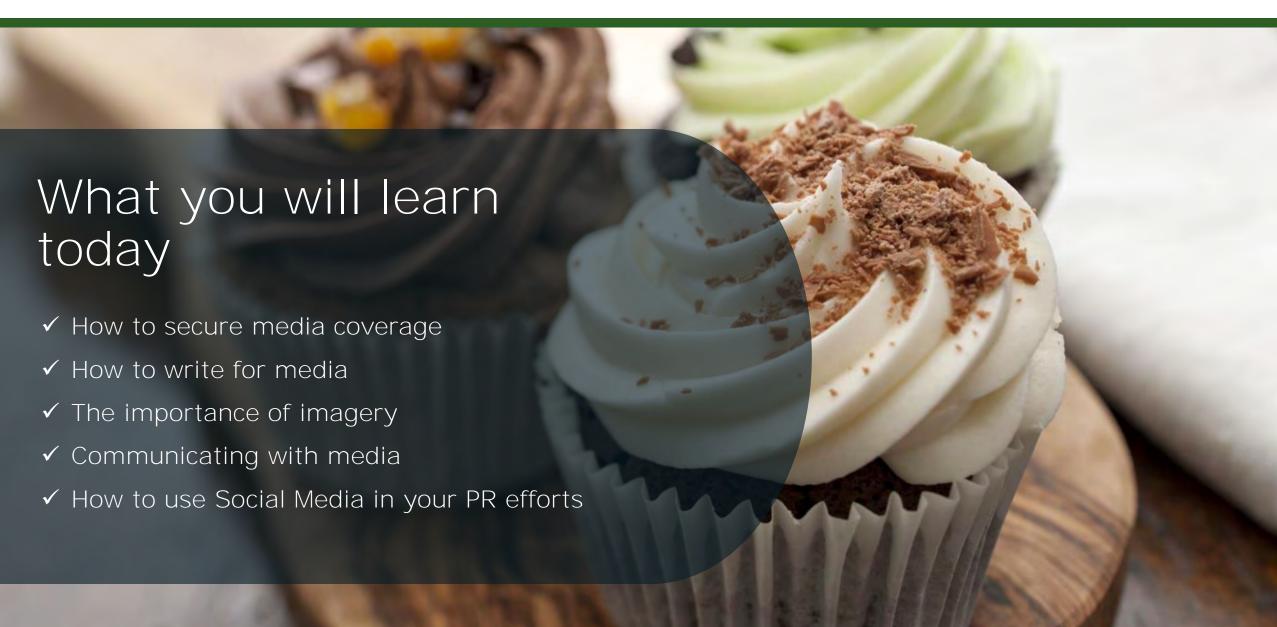


Managing Director Food PR

Featured Industry Peers

Salty Buoy







Key Topics

- PR Tools
 - O Press Release and Notes To Editor
 - O Photography
 - O Press Drop
- Media and Social Media



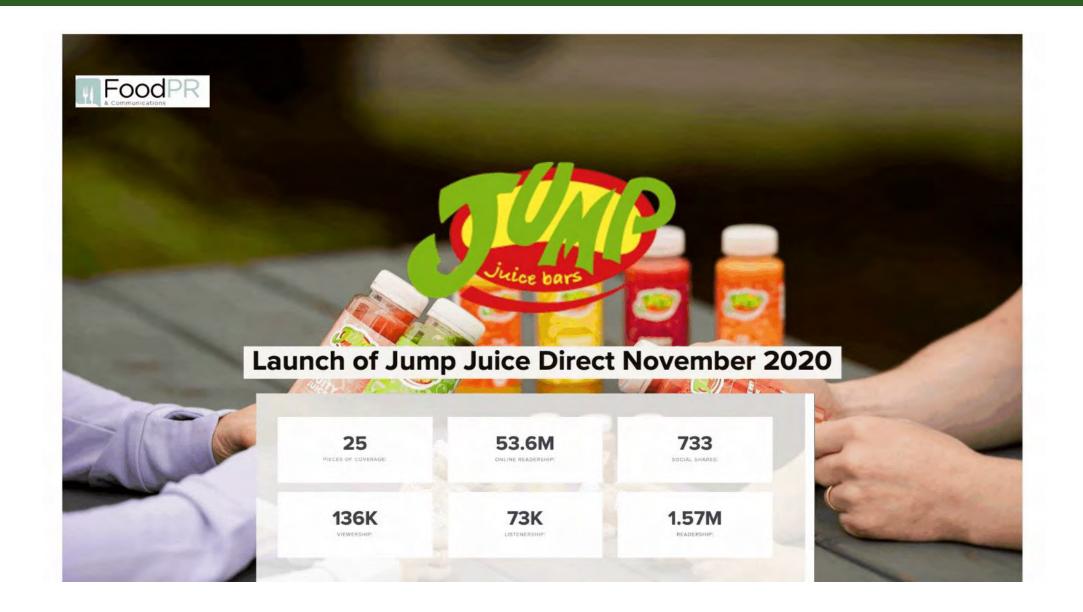


Case Study: Jump Juice



- All Jump Juice Bars currently closed. Many remained closed for months in 2020 as they were situated in shopping centres.
- Launched Jump Juice Direct in November 2020. An online ordering and delivery service of fresh juices to your door.
- Launched a Subscription Service in December in time for New Years 'health kick'
- February 2021 will be targeting corporate audience through a tradefocused campaign.









"Trading for over 18 years in the quick-service food and beverage space we had become used to a **local promotional formula** that worked.

After a recent pivot into bottled cold-pressed juices and smoothies direct to consumers we realised quickly **we needed to do things differently** and national PR **had to** become an integral part of our communications strategy".

"We are now **months ahead** of our own projections. On top of that the coverage has managed to **open doors** we did not expect would open." Charlie Scanlan, Feb, 2021

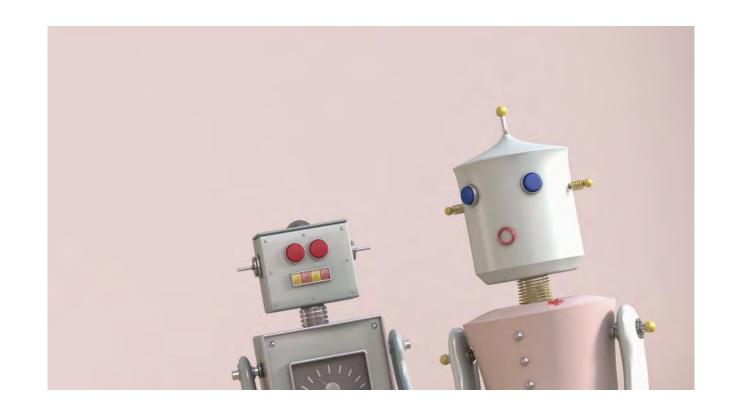


Niall Sabongi The Salty Buoy Dublin



Building a PR Campaign: The Tools

- Press release
- Imagery
- Press Drops
- Social Media









Tips for writing a compelling press release:

- Write a Press Release when you have news
- Start by writing up the basic information you want to articulate the what / the who / the how
- In the context of your press release ask Why?
- Stick to the facts. Information cannot be subjective and must be factual.
- Avoid superlatives such as, amazing, delicious, exquisite, wonderful, best, innovation etc. Think like a journalist and not a marketer
- If you want to use marketing pitches, do it in the quote
- Date your press release
- If embargoed state this clearly
- Title and save the file appropriately. Press Release + abbreviated title:
- Save and send via email as a PDF attachment



International





Embargoed Release 13th June 2019













Introducing a New Way to Experience Ireland

Good Food Ireland launch new Good Food Ireland Experiences - bookable food and drink experiences throughout the island of Ireland.

For anyone planning a trip to Ireland, Good Food Ireland has launched a new way to explore the island and experience Ireland's food and drink offering first hand - Good Food Ireland

Experiences. The new online service available on the Good Food Ireland, website allows food lovers to browse experiences by date, destination or simply by the food experience they would like

National





Embargoed Release 13th June 2019



Margaret Jeffares, Founder Good Food Ireland

Experience the best with Good Food Ireland

Good Food Ireland launch new Good Food Ireland Experiences - bookable food and drink experiences throughout the island of Ireland.

For anyone planning a 'staycation' or simply looking for new ways to fill weekends, Good Food Ireland has launched a new dimension to their offering - Good Food Ireland Experiences.

The new online service available on the Good Food Ireland website allows food lovers to browse experiences by date, destination or simply by the food experience they would like to explore. The

Regional





For immediate release 10th July 2019









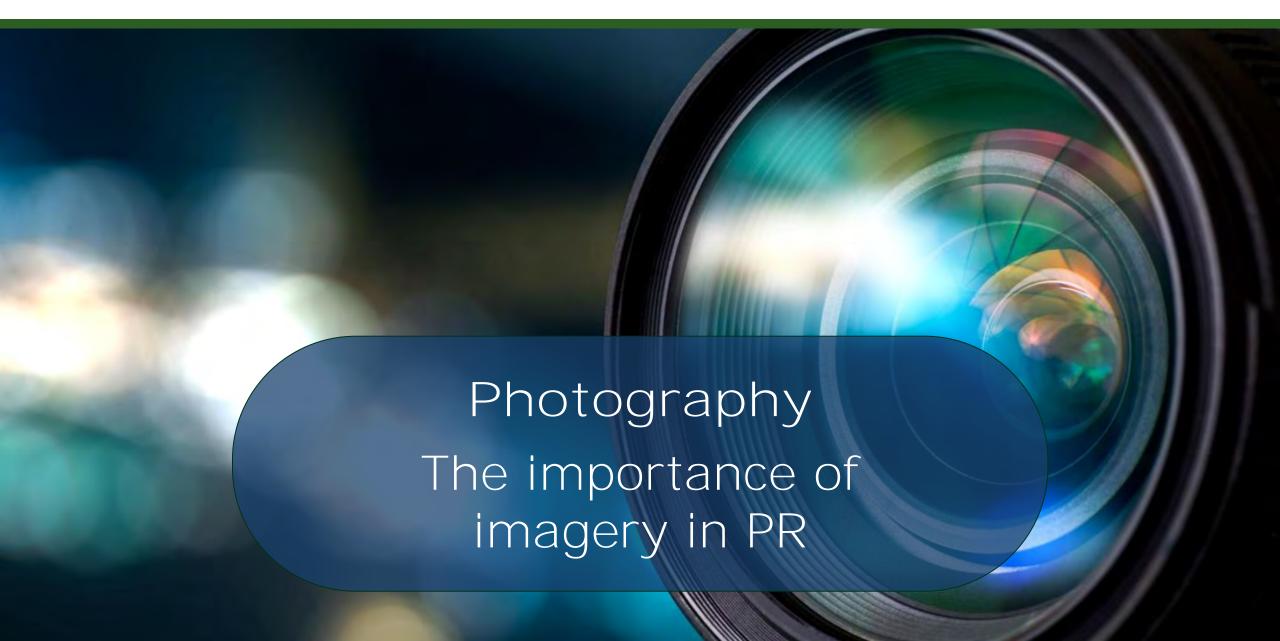
Experience the best of Cork Food with Good Food Ireland

Good Food Ireland's newly-launched Good Food Ireland Experiences - food and drink experiences available to book throughout Cork city and county.

For anyone planning a 'staycation' in Cork or simply looking for new ways to fill weekends, Good Food Ireland has launched a new dimension to their offering - Good Food Ireland

Experiences. The new online service available on the Good Food Ireland website allows food lovers to browse experiences by date, destination or simply by the food experience they would like







Tips on Photography

- Strong image, weak story better than strong story and weak image
- Press Release Image Header
- Choose your photographer wisely product or press
- No more than 3 people to appear in photos
- Use people when suitable particularly in food
- Do a variety of PR shots and Product shots
- Set out list of photos you want in advance (Photo Brief)
- Ask for portrait and landscape options

For immediate release, Monday, 9th November 2020







Cork Company Jump Juice Launches Jump Juice Direct



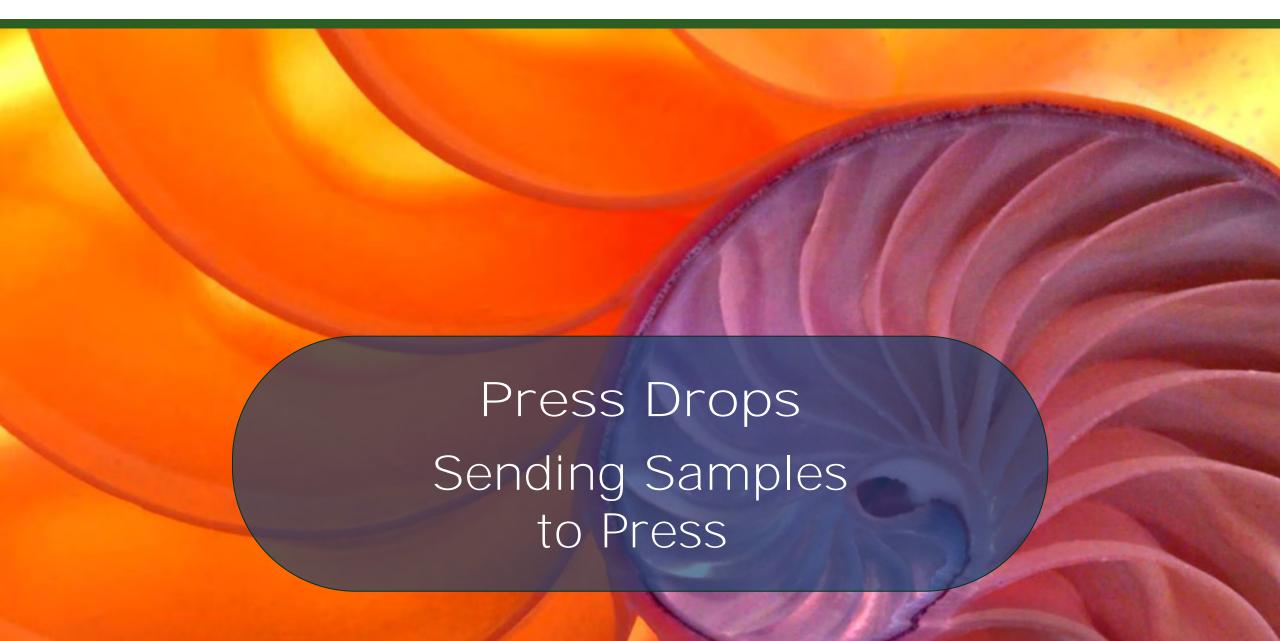














Press Drops

- Decide how many to gift
- Give advance notice of intent plus the date delivery can be expected
- Request best delivery address
- Give yourself plenty of time between requesting address and date of delivery
- Decide what note you will be placing with media drop.
- Always include social media handle which will encourage them to thank you online.
- Optional but effective include copy of your press release.
- Ideally try to sure they land at the same time





Press Drop



Congratulations to @BretzelBakery the Supreme Champion at @BlasNahEireann awards. And Gold medal for @IrishGButter for their lightly salted butter and their Wild Garlic Butter. This really is great bread and butter... and such a big boule. Thank you so much #pressdrop









Twitter and Media









Media to follow on Twitter





















Downloads



Press Release Template

Photography Template

Taking Food or Product Images on your phone tip sheet







Food Writers Panel



Olivia Collins
Host



Aoife Carrigy
Freelance Food Journalist, Author and Editor,
Wine Columnist at The Irish Independent



Ali Dunworth
Food writer & Irish Times journalist



Orlagh O'Brien
Live Visual Scribber



Gillian Nelis
Managing Editor, Sunday Business Post
Editor of Food & Wine







Sign up to hear about opportunities to promote your business overseas

Register on the Industry Opportunity site to:

- Receive alerts for new opportunities
- Select the markets that you are interested in
- Choose the activity type (digital marketing, trade activities, publicity)



www.tourismireland.com/industryopportunities.com

Tourism Ireland

How to get involved

- 1. Tell us your most unique feature 150 words or less, share any quirky facts, what makes your business unique
- 2. Share some visuals
 4 photos that help tell your unique story
 Illustrate how it is made, showcase the product in a unique background, owners crafting the product etc.
- 3. Your Social media channel Facebook, Twitter & Instagram so that we can tag you for posting
- 4. Lead contact
 Kindly share with us the names of who owns the business

Send your content to FillYourHeartWithreland@tourismireland.com

Tourism Ireland

Food With A View Content Series









www.tourismireland.com/industryopportunities.com

FillYourHeartWithIreland@tourismireland.com



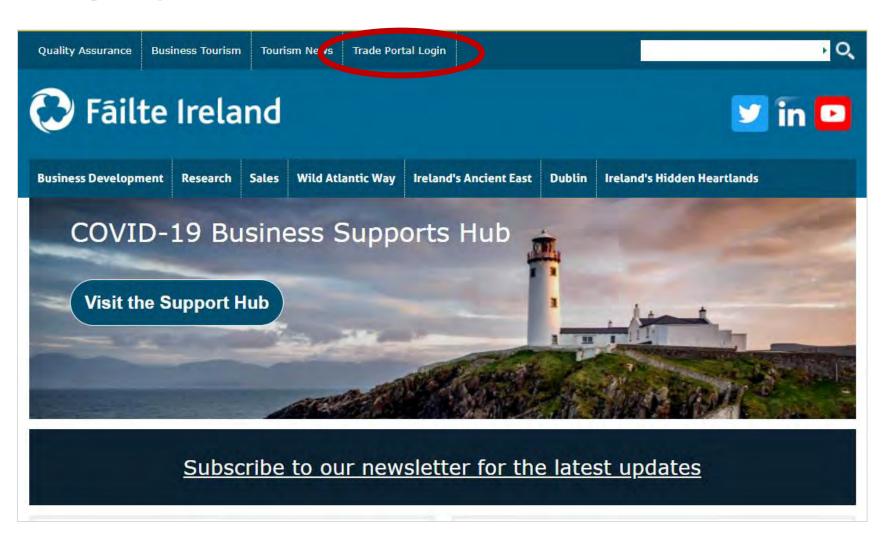


Working with Fáilte Ireland



Fáilte Ireland Trade Portal

The **Trade Portal** is Fáilte Ireland's online self-service portal.





Fáilte Ireland Trade Portal



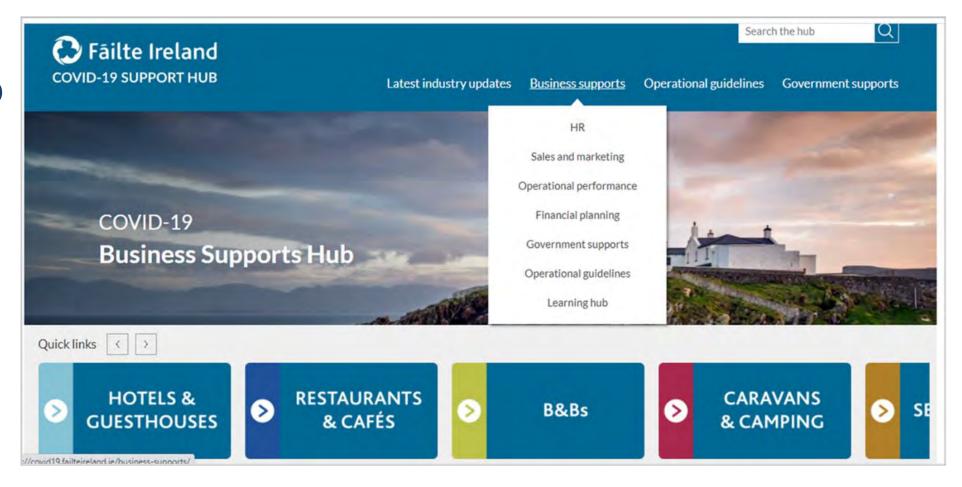
Once you sign up or log in to the Trade Portal, you will be able to access and sign up for many FI resources, including:

- Listings of B2B Trade Events (international and domestic), and details of any supports Fáilte
 Ireland offer to attend these
- Funding Application Forms
- Applications and Renewals for Fáilte Ireland Quality Assurance Framework
- The Covid-19 Safety Charter Application Form
- Sign up forms for Training Courses

You will also be able to update your business profile so that we always have the most up-to-date contact details for you and your staff.



Covid Support Hub









Discoverlreland.ie

Discover Ireland Website

- DiscoverIreland.ie has been newly redesigned to and was launched July 2020..
- It's free to get a listing on DiscoverIreland.ie key Call to Action for domestic marketing campaign.
- If you already have a listing, make sure that it is accurate and has up-to-date imagery and content
- These listings also feed into Ireland.com website, which targets the overseas market.



Get a new listing on our consumer websites

Give us an overview of your tourism business if you are involved in activities or attractions. Please click the link to start the process.



Update your listing on our consumer websites

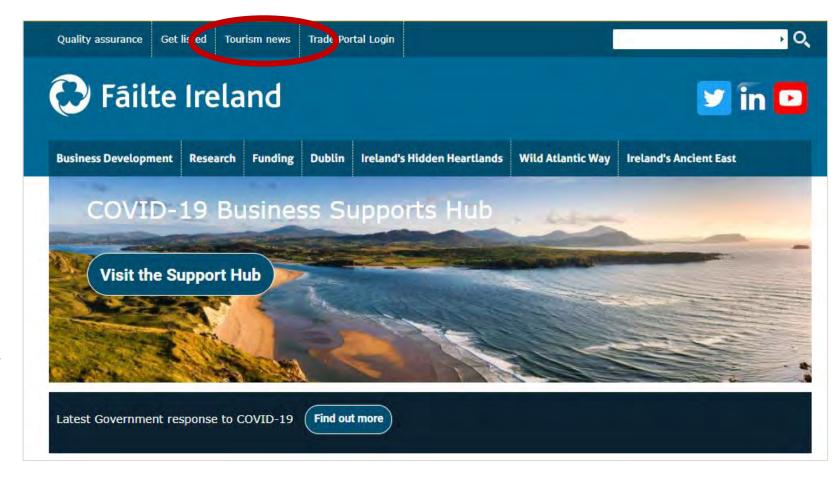
Contact us if you'd like to change or add to your listing. Remember to include the url and the details of the changes you'd like us to make.

https://failteireland.ie/get-listed.aspx
Follow the links on this page as shown above



Fáilte Ireland Newsletter

- Make sure that you don't miss out on the latest updates from Fáilte Ireland by signing up to our Industry newsletter.
- You will find a link to sign up for the newsletter on the Tourism News page of the Failte Ireland website.
- Our regular ezines and newsletters will keep you informed on the latest industry news, insights, business supports relevant for your business





Breakfast Innovation Toolkit

Launching to COVID Support Hub End February









Labour & Food Cost calculators & user video guides



Sustainability Handy Hints



Ready to Go Checklists



Easy to use templates

Modules

- Innovating breakfast for a new era
- The changing landscape
- Reengineering your breakfast menu
- Upselling and customer communications
- Driving lean production
- Driving lean service
- SOPs. Training. Staff communications.
- Measuring impact and the bottom line



Inside Food

- Driving Innovation & Efficiencies Podcast Series





Inside Food - Podcast

- 30-minute Bite Size Tips & Practical Advice
- Interview style
 Moderator, Industry Practitioner and Subject Matter Expert
- Launching 1st Week in March weekly for 7 weeks

Fáilte Ireland - Inside Food Podcast Series

- Consumer Trends Shaping Eating Out
- Innovating Menu Engineering for Profit
- A fresh look at Food Costs
- Tracking Labour Cost & Food Waste
- Driving Sales
- Show me the money data analysis for business decisions
- Technology Innovation enhancing performance



