



**Australian Dining Trends
Sissel Rosengren
Managing Director
Food Industry Foresight
Tuesday 26th 11.45am**

It might seem counterintuitive to talk about food trends when we are still coming out of uncertain times, but regardless of the environment we find ourselves in, people always have to eat. Both what we consume and what chefs put on the plate – or in takeaway containers

In a post-covid world, hospitality venues will have to adapt their work-flows and processes to ensure they're offering the most convenient service at the highest standard. And, while some Covid routines will fall into obscurity, others are set to remain for years to come.

Sissel Bio

Sissel has more than 30 years of experience in industry research, economic forecasting and strategic planning in Australia, New Zealand, South East Asia, China Region, the Middle East, and Europe. For the past twenty years, Sissel has specialised in the food & beverage industry, particularly in the Asia Pacific region.

Sissel leads Food Industry Foresight's extensive work in supply and demand modelling, detailed market sizing, brand valuation, distribution research, competitor analysis, growth prospects as well as tactical and strategic planning for global and national food and beverage providers.

Sissel served on the Board of the Foodservice Suppliers Association Australia (FSAA) for ten years; of which four as the Chair. Sissel is the co-founder and current Chair of the Australian Foodservice Advocacy Body (AFAB).