



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 workflows 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 extensive knowledge in all aspects of industry research and its methodologies as well as analysis, forecasting and strategy development. Apart from syndicated studies, she has also been responsible for numerous privately commissioned projects in Australasia, Asia, The Middle East and Europe including supply and demand modelling, detailed market sizing, brand valuation, distribution research, competitor analysis, growth prospects and tactical and strategic planning.

She has held the position of Chairman of the Foodservice Suppliers Association Australia (FSAA) for four years as well as being on the board for ten years. In 2019, Sissel was inducted into the FSAA Hall of Fame.