

IFS INSIGHTS

REFLECTIONS ON CATERING & CORPORATE FOOD SERVICE



BEHIND THE SCENES AT IFS

💡 **INSIGHT:** IFS-managed accounts use structured check-ins and quarterly catering updates to keep programs aligned with client goals.

Ready to align your food service with the trends shaping 2026?

Let's start the conversation.

📧 info@foodsystem.ca
📞 204.989.8333



Real Food. Real Management. Real Results.

A LETTER FROM MUSETTE

The start of a new year is a chance to reset, reimagine, and recommit. In food service, January isn't just about turning the calendar — it's about anticipating what's next. I've seen the industry shift through recessions, pandemics, and generational changes in the workforce. What's constant is that the organizations who plan with foresight are the ones who thrive. This month, I'm sharing my outlook on the trends and priorities I believe will define 2026 in catering and corporate food service.



INDUSTRY INSIGHT OF THE MONTH:

FIVE TRENDS SHAPING 2026

WELLNESS-DRIVEN MENUS – Food as part of corporate health strategies, with plant-forward, allergen-aware, and functional ingredients front and center.

COST TRANSPARENCY AS A STANDARD – More organizations moving to cost-plus with monthly reporting as the norm.

TECH & AUTOMATION – From smart inventory systems to AI-driven menu planning, efficiency tools are scaling up.

EXPERIENCE-FIRST CATERING – Businesses are asking for catering that feels like an experience (presentation, storytelling, personalization), not just food delivery.

SUSTAINABILITY & WASTE REDUCTION – Mandates and expectations for eco-packaging, composting, and waste reporting are only growing.

PRACTICAL TAKEAWAYS

PLAN MENUS WITH WELLNESS IN MIND: Even small adjustments (e.g., plant-forward sides) resonate with staff and clients.

REQUEST TRANSPARENCY: If your provider isn't giving monthly reporting, ask why.

START SMALL WITH TECH: Implement one new system (like digital ordering or dashboards) to build momentum.

THINK BEYOND FOOD: Consider how presentation, service style, and story elevate catering.

CLOSING THOUGHTS

2026 is full of opportunity. The organizations that will lead are the ones that see food service not as overhead, but as an investment — in people, culture, and clarity.