

The 10 Biggest Restaurant Trends We Saw In 2019

We saw the rise of vegan cuisine, an increase in ghost kitchens and so much more.

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As the holidays approach and the end of the year draws closer, it makes sense to reflect on the popular trends that defined the past 12 months: how they rose to popularity, how they changed the status quo and whether we can expect the greatest hits of 2019 to carry their influence into 2020.

The world of [restaurants](#), which constantly changes and evolves by nature, provides a fascinating microcosm through which to look at the effect of trends and how they reflect the priorities of guests, chefs, front-of-house and back-of-house employees and investors alike. We had the chance to catch up with a group of restaurateurs, chefs and restaurant business analysts from both sides of the Atlantic who shared their picks for the 10 most significant restaurant trends of 2019.

Sustainable And Socially Conscious Restaurant Practices

Growing public awareness of the negative environmental impact of food waste, single-use plastics and other problematic issues related to the restaurant industry encouraged many restaurants around the world to adopt more eco-friendly, sustainable and charitable practices in 2019.

Executive chef Kevin Templeton of [barleymash](#) in San Diego explained that “in 2019, there has been a big trend in sustainability and waste reduction within the restaurant industry. Some cities will begin and have already begun to charge restaurants for excessive product waste. This is leading chefs to develop well-rounded and efficient menus, strengthening the sustainability trend year after year.”