

Consumer Expenditure on Foodservice in Switzerland

	2007	2008	2009
Total "Gastgewerbe" (CHF billion)	24	25	26
Total outlets	28,000	28,004	29,000
Total employees	228,000	235,000	230,000

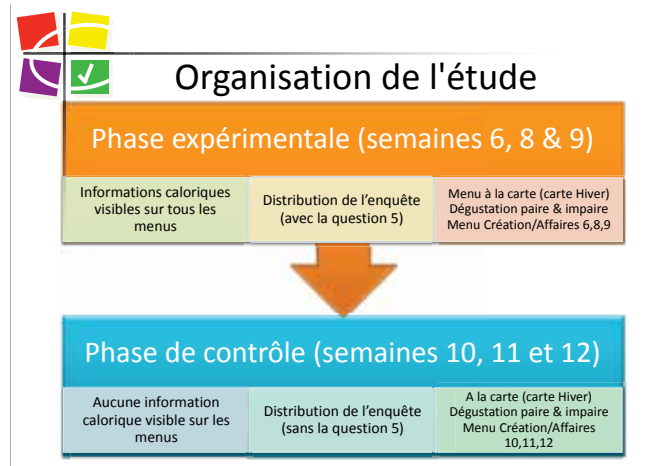
Source: www.bfs.admin.ch
Gastrosuisse Branchenspiegel



Questions de recherche

Questions de recherche

- L'information nutritionnelle sur les menus influence-t-elle les choix des clients dans un restaurant gastronomique?
- Quel type de clients est plus susceptible d'apprécier ces informations nutritionnelles sur la carte?
- Les clients sont-ils susceptibles de consommer moins de calories?



Noix de **Saint-Jacques** et truffe en carpaccio, émulsion tiède de homard à la Petite Arvine
Carpaccio of **scallops** and truffle, lobster emulsion with Petite Arvine



160 calories

Queues de **langoustines** sautées, brandade de morue, émulsion de lime
Sautéed Dublin-Bay **prawns** on a brandade of cod, lime emulsion



480 calories

Filet de **turbot** et moules Billy Bye, légumes du marché
Fillet of **turbot** with mussels Billy Bye, seasonal vegetables



570 calories

Joue de boeuf braisée Rossini, mousseline de céleri
Braised **cheek** of ox Rossini style and celery mousseline



850 calories

Filet turbot et moules

Nutrition Facts	
Serving Size: 1 serving (400.1g)	
Servings: 1	
Amount Per Serving	Calories from Fat 370
Calories 720	
	% Daily Value*
Total Fat 41g	83%
Saturated Fat 23g	100%
Trans Fat 3g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 13g	
Cholesterol 250mg	86%
Sodium 1600mg	44%
Total Carbohydrate 30g	10%
Dietary Fiber 2g	10%
Sugars 4g	
Protein 34g	
Vitamin A 0%	Vitamin C 30%
Calcium 26%	Iron 93%

*Percent Daily Values are based on a diet of 2,000 calories per day. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories 2,000	2,500
Total Fat	Less than 65g	65g
Sat Fat	Less than 25g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2400mg	2400mg
Total Carbohydrate	30g	37g
Dietary Fiber	25g	35g

Ingredients: TURBOT, MUSSEL, BUTTER, COOKING OIL, CREAM, CELERY, CARROT, BREAD CRUMBS, LETT, MILK, GREEN ONION, EGG, CHEESE, CURRY.

Noix de St Jacques

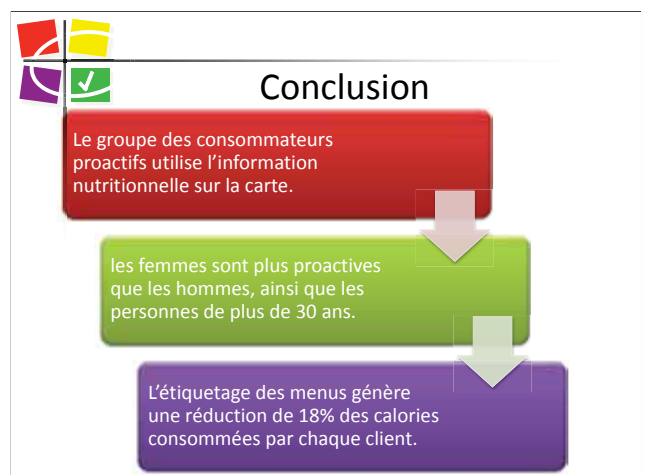
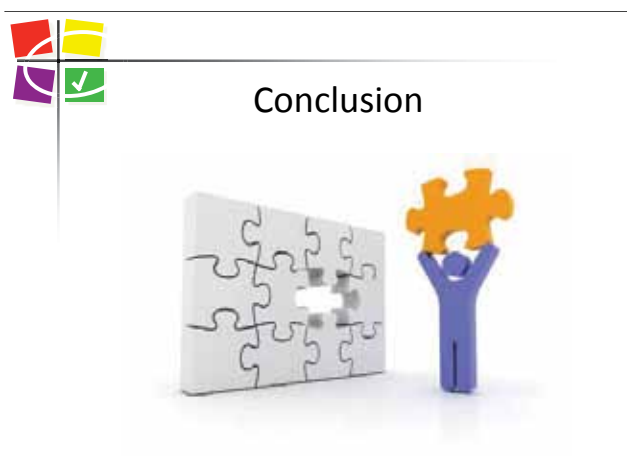
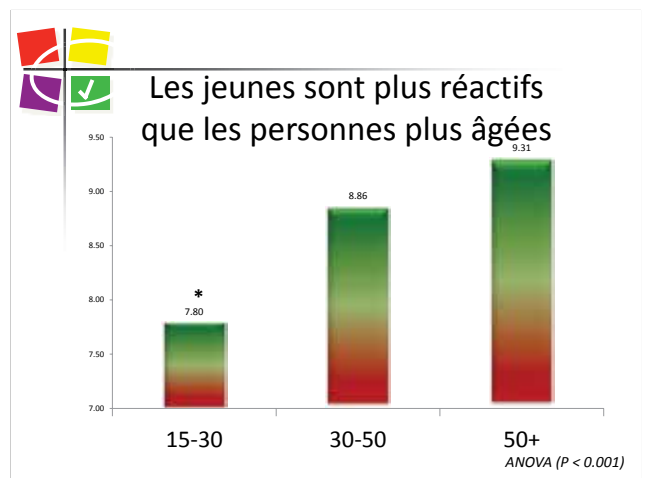
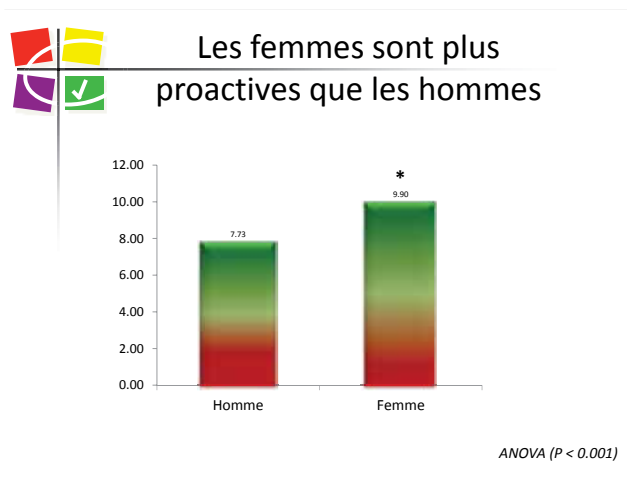
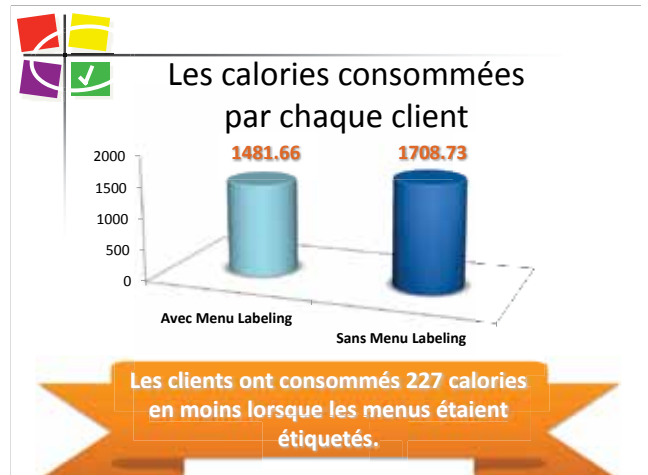
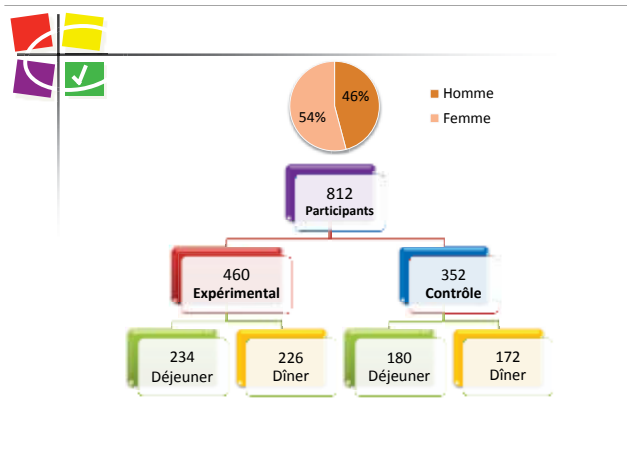
Nutrition Facts	
Serving Size: 1 serving (134.9g)	
Servings: 1	
Amount Per Serving	Calories from Fat 25
Calories 122	
	% Daily Value*
Total Fat 3g	6%
Saturated Fat 1g	2%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0.5g	
Cholesterol 15mg	5%
Sodium 300mg	15%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 13g	
Vitamin A 0%	Vitamin C 9%
Calcium 10%	Iron 15%


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	Calories 2,000	2,500
Total Fat	Less than 65g	65g
Sat Fat	Less than 25g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2400mg	2400mg
Total Carbohydrate	30g	37g
Dietary Fiber	25g	35g

Ingredients: SCALLOP (BAY & SEA), COOKED STEAMER, COOKING OIL, CREAM, MUSHROOM, SALT.







Prochaines étapes

- Les organismes nationaux de la santé**
 - soutenir la recherche dans ce domaine
 - établir des règles et des directives
- L'éducation Hôtelière**
 - continuer leurs recherche dans ce domaine
 - offrir une formation continue en nutrition à l'intention des professionnels de l'accueil
- Le secteur de l'accueil**
 - innover et créer des recettes saines et goûteuses
 - intégrer cet aspect dans sa stratégie commerciale



Un grand merci!

LAUSANNE

