

FOODSERVICE

CANADA'S HOSPITALITY BUSINESS MAGAZINE

AND HOSPITALITY

SPECIAL
FRANCHISE
REPORT
ISSUE

BIGGER IS BETTER

Large chains are best poised for growth

OUT OF ALIGNMENT

Franchisees and franchisors don't always see eye-to-eye

PLUS

Our exclusive Oh Canada! signature series continues with culinary traditions from the west coast

KEEPING IT

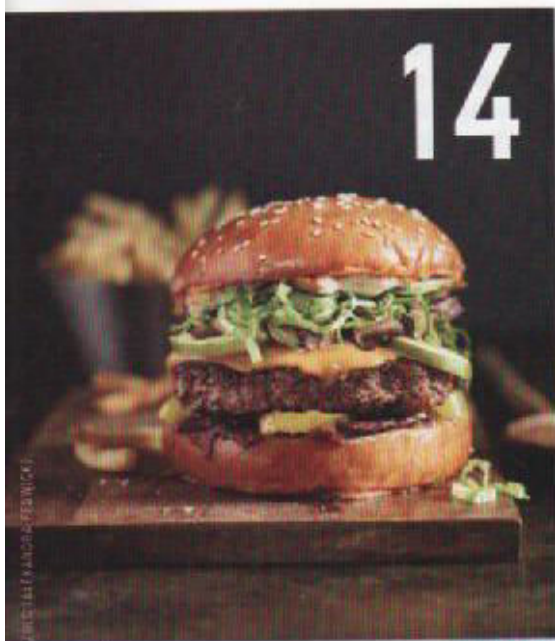
FRESH

Opa! of Greece has built its brand on fresh, healthy ingredients

FEBRUARY 2017 \$20.00

CONTENTS

THE 2017 FRANCHISE REPORT ISSUE



FEATURES

- 14 BEEF IS KING**
The protein's popularity never falters
- 26 OH CANADA!**
Discovering B.C.'s culinary influences
- 73 SHOW PREVIEW**
A look inside the 2017 Restaurants Canada Show
- 76 GREAT BEGINNINGS**
Aperitifs are gaining traction in Canadian restaurants
- 77 SPACE-AGE SERVICE**
Customer service enters the realm of science fiction

76



IN THIS ISSUE

- THE 2017 FRANCHISE REPORT**
- 33 SIZE DOES MATTER**
Big name brands continue to dominate
- 37 PLAYING NICE**
The franchisor/franchisee relationship can be a delicate one
- 40 A FRESH FACE**
Opal of Greece has never wavered from its founder's vision
- 45 SPREADING ITS WINGS**
Pumpnickel's has its sights set on franchise growth
- 47 TOP OF ITS GAME**
Big growth on the books for Topper's Pizza
- 49 FRANCHISE REPORT LISTINGS**



DEPARTMENTS

- 2 FROM THE EDITOR**
- 5 FYI**
- 13 FROM THE DESK OF ROBERT CARTER**
- 80 CHEF'S CORNER:**
Alexandra Feswick,
The Drake Hotel, Toronto