NAFEM Overview

Founded in 1948, NAFEM is a trade association of 600+ commercial foodservice equipment and supplies (E&S) manufacturers – a $13 billion industry*. These businesses, their employees and the products they manufacture, support the food away from home market – which includes more than one million locations in the U.S. and countless more around the world.

*NAFEM 2018 Size & Shape of the Industry Study

Types of equipment NAFEM members manufacture

- Heavy Equipment (ovens, blast chillers, dishwashers, etc.) 58%
- Middleware (blenders, work tables, slicers, etc.) 24%
- Smallwares (cutlery, cookware, plates, etc.) 18%

NAFEM member companies by sales volume

- $0 – $10M 54%
- $10M – $50M 31%
- $50M+ 15%

Includes all North American companies, but does not include affiliate & associate member companies.

Who NAFEM serves

NAFEM serves a vibrant mix of small, medium and large publicly and privately-owned manufacturing companies. In turn, NAFEM members serve the following foodservice industry segments and their approximate 2018 retail sales*:

- Business & Industry: $16 billion
- Healthcare & Senior Living: $30 billion
- Retailers, Supermarkets & Convenience Stores: $70 billion
- Colleges & Universities: $18 billion
- Military: $5 billion
- Schools: $22 billion
- Correctional Facilities: $4 billion
- Restaurants & Bars: $606 billion
- Travel & Leisure: $101 billion

*Technomic, Inc.
NAFEM is dedicated to driving success and forward progress among our member companies, and satisfy the association’s purpose: provide leadership to improve the global foodservice experience. Core offerings include:

### Advocacy
NAFEM’s advocacy efforts provide members a unifying voice and industry leadership on the issues that matter most:

- **Energy**
- **Environment**
- **Materials & Handling**
- **Regulations**
- **Taxes, Tariffs & Trade**

### Education & Certification

#### Certified Foodservice Professional (CFSP)
NAFEM’s Certified Foodservice Professional (CFSP) designation is widely recognized. Earning the designation demonstrates comprehensive knowledge across all areas of the commercial foodservice E&S industry.

#### CIA Partnership
Through NAFEM’s partnership with the Culinary Institute of America (CIA), the association keeps members close to future culinary trends – and the emerging professionals who will drive them.

#### E&S Industry Summit
NAFEM’s biennial, three-day workshop offers valuable educational and networking opportunities for member company executives.

#### NAFEM Learning Center
NAFEM’s Learning Center offers members and the industry a portfolio of online modules and tools for performance improvement.

### Research
NAFEM’s research assists members with business planning, product development, foodservice industry forecasting and benchmarking. This body of research includes the following biennial reports – **Size and Shape of the Industry Study**, which reports North American foodservice E&S data for domestic and international dollar sales, anticipated product-category sales and year-over-year sales change; **Business Planning Study**, which examines and makes comparative analysis of trends, workforce, customers and products, and operations and supply chain data; **Wage and Benefit Study**, which provides a benchmark analysis of foodservice manufacturers pay trends and talent acquisition and retention strategies. Quarterly, NAFEM releases the **ITR Economics Foodservice Industry Forecast**, providing members an economic overview of U.S. industrial production and U.S. personal consumption expenditures for foodservice and higher education meals.

The largest biennial foodservice equipment & supplies (E&S) tradeshow in North America – features products from 600+ of the world’s leading equipment and supplies manufacturers. Attendees can meet and learn from leaders across all foodservice segments and see the latest cutting-edge trends.

**The NAFEM Show, Aug. 26 - 28, 2021, Orange County Convention Center, Orlando, Fla.**

Contact [info@nafem.org](mailto:info@nafem.org); call +1.312.821.0201; or visit nafem.org for more information.