

Market places and comfort zones

The number of customers using the dining options at food courts has risen over the last 10 years: Customers enjoy food courts.1



The combination of dining and retail corresponds to the human basic needs of exchange and inspiration. Today, modern food courts are popular points of attraction in shopping centers for customers to spend time together. ECE has experienced an absolute food court boom in the last few years and provides capable support in development and implementation, while taking into account tenant needs as well as current success factor analyses.

of the visitors stay an hour or more in the food court, and 90% at least a quarter of an hour: Food courts are popular rest areas.²

of the visitors also choose their shopping center by the dining options available: Food courts are customer magnets.²

have been opened by ECE in the past 11 years; 50% were set up in the past three years.

Over Tool Courts are very important for the 'feel-good factor' COULTS

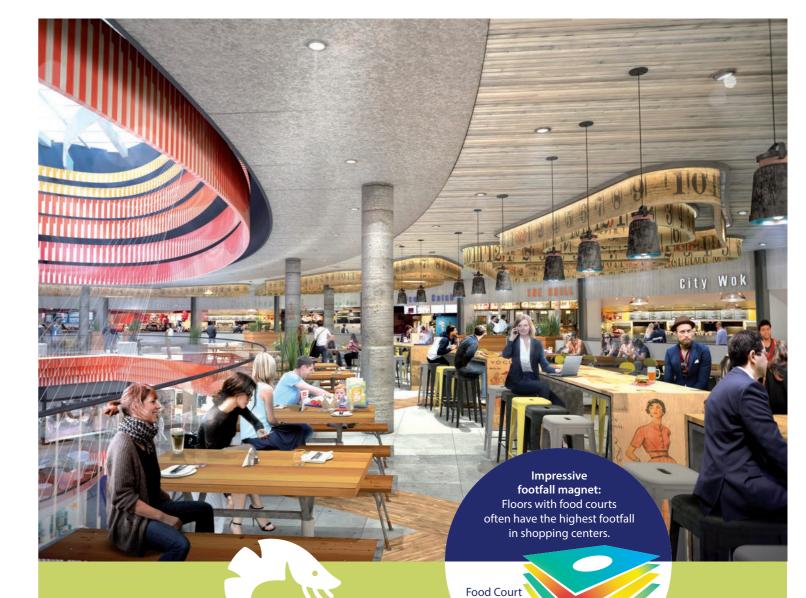
Customers can enjoy themselves here according to their own interests, as long as the offers and the atmosphere are right."

JOANNA FISHER, ECE, Managing Director Center Management



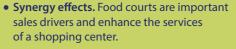


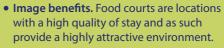




Visitor magnets and creators of synergies

> Not only operators benefits from successful food court concepts, but also the other tenants in the centers, through





• New target groups. Attractive dining options attract a wide range of target groups and offer new marketing opportunities.





1 ECE Customer Survey 2004 and 2014

2 TNS survey regarding food and beverages in shopping centers 2016, n= 1,019

Food court success recipes made by ECE

There is no such thing as a single success factor. When designing and planning a food court, many aspects have to be considered and brought into a coherent **overall concept** which is tailored to each center. In doing so, ECE relies, among others, on a **scoring model** that evaluates the decisive criteria and provides an important basis for the actual potential analysis.

CATCHMENT AREA

The higher the percentage of visitors with more than 30 minutes of travel time, the better: the center will then increasingly be used as a culinary meeting place.
A large number of offices or work places in the surrounding area is also beneficial.

LOCATION

The food courts in shopping centers should be quickly accessible and easy to find. In addition, they should provide visitors with pleasant views.

TENANT MIX

The decisive factor is diversity: the more choice in a food court, the better for all retailers. The competitive situation is also crucial. Regional concepts and large system providers complement each other perfectly.

OUALITY

For every dining concept, the offer has to be right. Quality has always been one of the most important success factors. Customers also increasingly emphasize sustainability when dining.

ATMOSPHERE

Interior, noise level, music concept: everything has to be sensitively coordinated in order to offer the guest the highest possible quality of stay. If you feel comfortable, you want to stick around – and consume accordingly.

63%

of the surveyed customers value a special architectural design.

ECE Customer Survey 2015 regarding food court use, n = 2,598



17 million

visitors per year in all food courts – three times as many as at Oktoberfest



12,000 m²

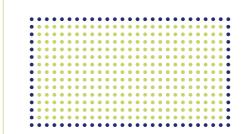
otal leasable area of all food courts equals about 61 tennis courts



2/3
lunch visits in food courts (on average)¹



400 seats per food court (on average)



50%
of food court visitors are
under 30 years of age (on average)¹



ECE food courts in facts

In recent years, ECE has conducted numerous analyses on the subject of "food and beverages in shopping centers". A strong basis of knowledge, which is supplemented by center-individual considerations and potential analyses. All with the target of implementing lasting and successful concepts for food court operators and tenants.







Annual turnover

of a food court corresponds to that of a fashion store with a shop space of at least 1,500 m² (on average)²



Results from the ECE Customer Survey 2016 (n=62,970):

Around **80** % of customers visit the food court at least occasionally.

Food court visitors spend about **50** % more time in the shopping center and are also more satisfied with the services available.

Furthermore, the more frequently the food court is visited, the higher the satisfaction with the center!

8,000

seats in total in all food courts - 6 times the size of the largest movie theater in Germany



43%

of all food court operators are independent tenants – individuality counts



2,200 meals per day in food courts (on average)



6 times

seat usage per day in food courts (on average)



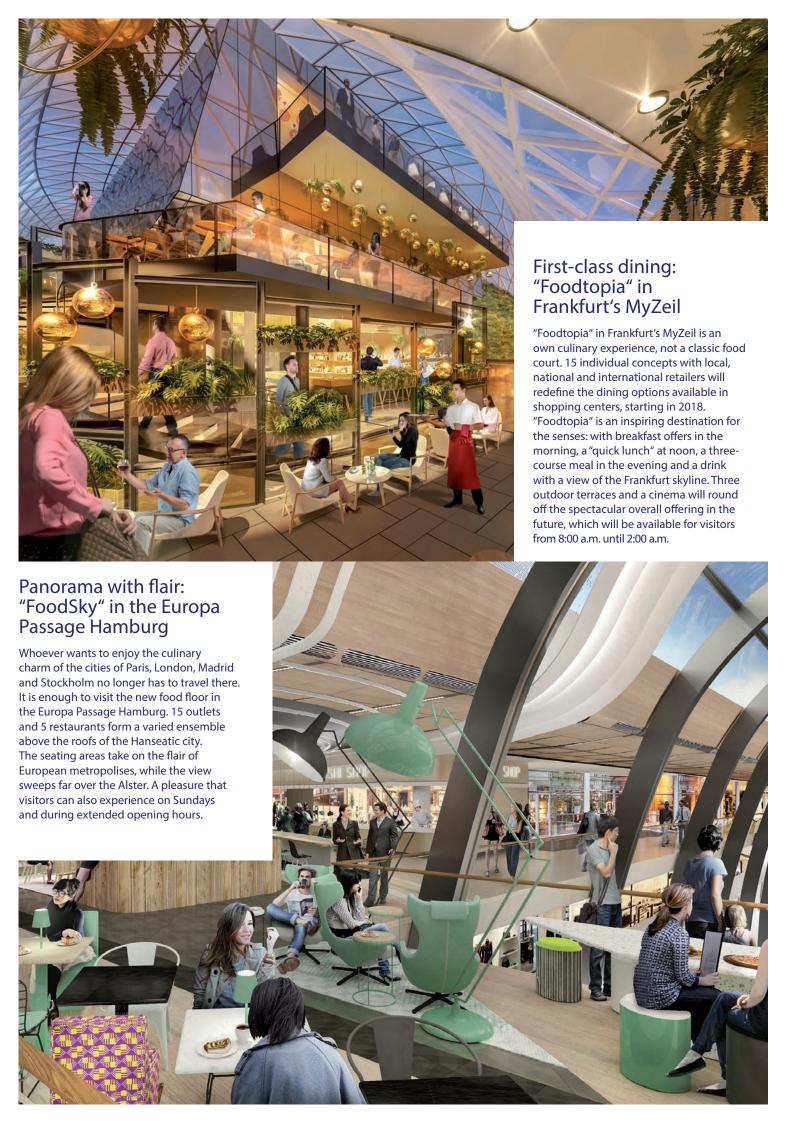
of the customers rate the food court with very good or good²



Source:

1 ECE Customer Survey 2015 regarding food court use, n=2,598

2 ECE Customer survey 2016 (n=62.970)





For more ECE publications go to: http://www.ece.com/en/media-center/publications

ECE provides support during development and implementation

As a large food court operator in Europe, ECE provides expert support in the form of a partnership during both the planning and realization phases. The individual needs of the tenant play a major role – and the joint success remains the declared target.

If you are interested in more information or if you have any questions about food court concepts, the Technical Key Account Management is available by phone: +49 40 60606 – 7608, or send an e-mail to shop@ece.com

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