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Sodexo reveals 5 campus dining trends for 2025

Students are looking for indulgent desserts and globally-inspired main dishes, combining dining with opportunities for social connections

By **Shraddha Warde** | December 12, 2024



Caramel and chocolate indulgent exreme milkshakes with brezel waffles, popcorn, marshmallow, ice cream and whipped cream. Crazy freakshake food trend.

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Sodexo Campus, a leader in college food service, has revealed five key dining trends for 2025, highlighting students' desire for vibrant food experiences.

“Bold flavours are at the forefront for campus dining this coming year,” said Chef Jennifer DiFrancesco, the Director of Culinary Innovation for Sodexo Campus. “Students are looking for indulgent desserts and globally-inspired main dishes, combining dining with opportunities for social connections.”

The five trends anticipated in 2025 include:

1. Showstopper Desserts: Indulgent, visually appealing desserts like Freakshakes will take centre stage, featuring better-for-you ingredients.

2. Rebellious Tacos: Tacos with multicultural ingredients and bold flavours, such as BBQ cornbread crumble and green curry tofu, are on the rise.

3. Chili Crunch: This Chinese chilli oil, known for its sweet heat and satisfying crunch, will enhance a variety of dishes from noodle bowls to ice cream.

4. Curry Everywhere: Curry will be a staple, offering robust flavours in creative dishes like Thai red curry polenta and curry meatballs.

5. Functional Foods: Campus dining will promote community and wellness by focusing on holistic dining experiences that prioritize food as fuel for mental and physical health.

These trends aim to create unforgettable dining experiences that resonate with students in 2025.

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