Fondue Factoids

**FO N D U E:**
(Origin: French, from the word fondus - the past participle of fondre)
1. (m.) A dish of which small pieces of food are dipped into a hot cooking sauce or medium, such as broth.
2. (v.) Also used as a verb - the act of dipping.

**FO N DUE DATE:**
- Over 40 years perfecting.

**OPEN LOCATIONS:**
- USA
- Canada
- Mexico
- Qatar
- Nuevo Leon, Monterrey
- Baja California Sur, Cabo San Lucas
- Jalisco
- Guadalajara
- Quintana Roo
- Mexico City/CDMX
- Yucatan
- Merida
- Guerrero
- Acapulco
- Morelos
- Cuernavaca
- Puebla
- Queretaro
- Acapulco/South Mexico City
- Leon
- Pedregal/South Mexico City
- Guanajuato

**2016 Casual Dining Consumer Picks**
- #1: The Melting Pot
- #2: Cheesecake Factory
- #3: Bonefish Grill

**Melting Pot Global Footprint**

**2016**
- 100th Location Opens
- 40th Anniversary

**2015**
- First Melting Pot Opens
- Franchise Program Launches
- 10 Stores Open

**1995**
- 100th Location Opens

**1975**
- The Melting Pot

**Our Guests Annually Consume**
- 717,560 pounds of cheese
- 500,450 lobster tails
- 666,720 pounds of chocolate
- 654,500 pounds of bread

**The Melting Pot’s Franchise Renewal Rate**
- 95%

**The Melting Pot Has Raised Over $10 Million Since 2003**

**Franchise Business Consultant**
- With an avg. of 30 years of restaurant experience!

**Contact Melting Pot Franchise Development**
For additional information at 800-783-0867 X109 or www.meltingpotfranchise.com

**SOURCES:**
- WISEGEEK.COM
- “NATION’S RESTAURANT NEWS” April ’16 CONSUMER PICKS
- All TMP data compiled from various internal sources: Jan ’16 - Dec ’16

**INFOGRAPHIC PUBLICATION DATE:**
- JULY 2017

Don’t have a meltdown!