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THE UNFORTUNATE WORLD OF FAST FOOD
BODY IMAGE

TESTIMONIALS

Without our customers we would not be so successful. We would like to hear from past or current customers as to their current status and how their temporary set up assisted them during their project.

With this being a unique market our biggest form of advertisement is word of mouth and referrals. Your testimonials will help us assist others the best that we can during their time of need.

Please forward any responses to Katrina Dickson at kdickson@kitchencorps.com

ATTENTION:

Kitchen Corps, Inc. is taking steps towards going "Green". To further our process we are now offering a digital version of the newsletter to all of our readers in effort to reduce the use of paper. If you would like to receive your next copy of "What's Cooking" by email, please contact us with your name, company name, and email address at kdickson@kitchencorps.com



Kitchen Corps, Inc.
3724 Cook Blvd
Chesapeake, VA 23323
www.kitchencorps.com

**THE MISSING PIECE TO YOUR
TEMPORARY KITCHEN FACILITY NEEDS!**

Kitchen Corps, Inc. Presents

WHAT'S COOKING

A QUARTERLY NEWSLETTER FOR THE FOOD SERVICE INDUSTRY

Volume 4 Issue 1

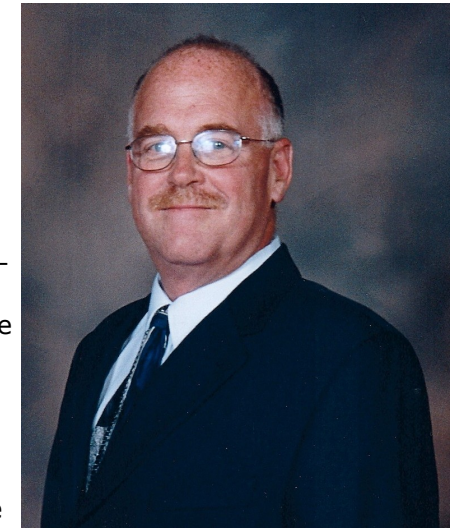
WWW.KITCHENCORPS.COM

Spring 2010

PRESIDENT'S MESSAGE

Dear Friends,

I personally want to thank each and every one of you for making Kitchen Corps Inc. a successful prospering company. Without you Kitchen Corps Inc. would not be here today. With the New Year in full swing, Kitchen Corps Inc. has begun its 14th year in a very competitive industry. Our goal this year is to bring Kitchen Corps Inc. over the top and redefine our already established high standards of expertise in our industry. Over the years Kitchen Corps, Inc. has been instrumental in supporting you, nationally and internationally, with fully functional temporary kitchen facilities. Our facilities gave you the opportunity to succeed at a time that you were unsure how you were going to provide for your client. Kitchen Corps, Inc.'s temporary facilities gave you the opportunity to continue feeding the population at your location and succeed in your ultimate goal.



Glenn R. Therrien, President
of Kitchen Corps, Inc.

Mission Statement:

Kitchen Corps, Inc. will establish a professional industrial type of business while always keeping a sense of family operated ethics. Being trustworthy to our client is a must and we will not waiver. We will base our services and product on quality of life for our clients. Basic human values will be considered throughout the entire developing stage. Provide a highly functional commercial temporary kitchen facility and collateral temporary facilities which meets federal sanitation and food service requirements and exceeds customer expectations. Establish a professional relationship with potential customers; identify customer requirements; evaluate customer space availability for a temporary kitchen facility; identify final floor plan to customer requirements; develop a logical plan and provide recommendations which meet customer specific requirements and space availability. Identify realistic delivery date, and estimated time of set up at site location.

Glenn R. Therrien
President, Kitchen Corps, Inc.

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WHAT'S NEW

Spring is finally here and the employees at Kitchen Corps, Inc. are welcoming it with open arms! Business is in full swing as we all prepare for the year ahead of us which includes current project modifications, the manufacturing of new facilities, and many other exciting adventures.

Kitchen Corps, Inc. is proud to announce the expansion of our emergency services and disaster relief division. This expansion includes the manufacturing and leasing of bunk houses. True to Kitchen Corps, Inc. form these bunk houses come in standard sizes, but can also be customized to your unique needs. The standard sizes for these units are 8' x 48' and 8' x 53'. Bunk houses are available for lease now.

Check out our new video by searching www.kitchencorps.com on YouTube!

CALL TODAY TO RECEIVE YOUR FREE QUOTE!

Kitchen Corps, Inc. would like to thank Allied Video Services, Inc. for the wonderful video they have created for us. Go to www.powerfulvalue.com/yourkitchen to view the video. We are looking forward to the new website that will be available in late spring. Make sure to check out www.kitchencorps.com to see these new changes.

Last but not least, I'd like to give a warm welcome to our newest employees; Todd Meier, Warehouse Supervisor, and Eva Decker, Receptionist. Both Todd and Eva joined Kitchen Corps, Inc. in 2009 and both have proved to be wonderful additions to the family!

Be sure to look out for the 2010 Summer Edition of "What's Cooking" to learn about our newest projects and ideas!

This year Kitchen Corps, Inc. will be exhibiting at several trade shows around the country. So, if you are contemplating a Temporary Kitchen Facility for your next project, what better way to get information than one on one and in person? See below for a list of shows we will be attending and make sure to stop by our booth. We look forward to seeing you!

New England Food Show: March 14-16, 2010

NRA Show: May 22-25, 2010

AHF Inaugural Conference: June 06, 2010

NACUFS: July 08-09, 2010

ACFSA: August 22-26, 2010

SCHEDULED SHOWS FOR 2011

NAFEM: February 10-12, 2011

WHO'S COOKING

Here is a list of just some of the projects that we are currently supplying facilities for:

- Sacramento County Probation Department Renovation**
 Rental of a five-wide kitchen facility which measures 42' x 53'; which includes a Production unit, Preparation unit, Dishwasher unit, Dry Storage unit, and Cooler/Freezer unit.
- Spring Hill College Renovation**
 Rental of an 8' x 53' Production Kitchen, an 8' x 53' Dishwasher/Prep unit, and an 8' x 53' Freezer/Prep unit.
- University of Texas Medical Branch Renovation**
 Rental of a 52' x 52' Kitchen facility along with 42' x 53' Cooler/Freezer and Dry Storage units
- The Village at Penn State Renovation**
 Rental of a 8' x 53' Production kitchen with an 8' x 53' Freezer/Dry Storage Unit
- Mobile Kitchens Canada Special Event: 2010 Winter Olympics**
 Rental of an 8' x 48' Production Kitchen
- Pendleton Manor Renovation**
 Rental of an 8' x 48' Production Kitchen and an 8' x 48' Dishwasher/Prep Unit

OUT AND ABOUT!

"Quick response, timely delivery, and helpful in assisting with finding a solution"

-Kevin Long, Vice President
Compo Construction Company

NEW!

FEATURED PROJECT

"The difficult we do right away, the impossible takes a bit longer"

Each quarter the Kitchen Corps, Inc. design team chooses a past or present project to be featured. We hope that this will give you some insight to the different tasks and challenges that we are faced with and how we come to resolutions in order to assist in any project-large or small. Hopefully, your project will be next.



Temporary Kitchen Facility provided by: Kitchen Corps, Inc.

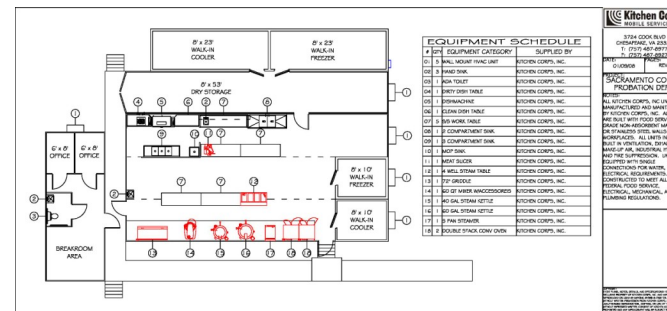


Diagram of Temporary Kitchen Facility Provided By: Kitchen Corps, Inc.

This quarter's featured project is:

Who? Sacramento County Probation Department

What? Temporary Kitchen Facility

When? November 1, 2008-May 1, 2010

Where? Sacramento, California

Why? The probation department was faced with continuing to provide meals for 400 inmates, 4 times a day, while their kitchen facility was being renovated.

How? After a consultation between Sacramento County Probation Department and Kitchen Corps, Inc., our designers created a kitchen facility that would meet and exceed the probation departments expectations.

EQUIPMENT LIST

The following is a list of the equipment and products that we specialize in. You can also go on our website at

www.kitchencorps.com

for more specific details, drawings, and pictures.

NEW!! BUNK HOUSES- These temperature controlled facilities are built to fit two tier bunk beds and are complete with storage and lighting that meets all international codes.

KITCHEN FACILITY- Customized kitchen areas built to the latest international building codes. These units consist of production, dishwashing, preparation, dry storage, refrigeration, and freezer areas.

PRODUCTION AREA- Includes a production cook line with UL listed commercial cooking equipment and UL listed hood systems with NFPA certified fire suppression systems.

DISHWASHING AREA- Includes a commercial, UL listed dish machine with NSF approved dirty & clean dish tables.

PREPARATION AREA- Includes preparation area complete with NSF approved working spaces.

DRY STORAGE AREA- A food service safe area perfect for storing dry goods.

REFRIGERATOR/FREEZER AREA- Includes a walk in refrigerator and walk in freezer that meet the latest federal regulations.

DINING ROOM MODULAR- Includes a combination of modular's to construct a dining area to meet any project requirements

BATHROOM MODULAR- Includes separate bathrooms for men and women. Each bathroom includes an ADA compliant stall.

WALK IN REFRIGERATOR/FREEZER- 12' x 12' refrigerator or freezer can be placed at any location.

DECK AND RAMP SYSTEMS- Customized to your facilities needs to allow for swift and easy access into your temporary kitchen facility.

GENERATORS- 40kw to 100kw; single and three phase generators