

## TESTIMONIALS

We would love to hear from past or current customers. Without our customers we would not be so successful. We would love to know your current status and how your temporary set up assisted you during your 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.

You can forward any responses to Sarah Rogers at the below address. Thank You.



## CONTACT US:

Please contact us about all of your temporary mobile food service equipment needs. Kitchen Corps, Inc is confident that we can help you with any project you have.

Any feedback regarding the newsletter or the website is welcomed. Please feel free to contact us and let us know how we are doing.

### MAILING ADDRESS:

Kitchen Corps, Inc.  
3724 Cook Boulevard  
Chesapeake, VA 23323

### PHONE NUMBER:

(757) 487-8977

### FAX NUMBER:

(757) 487-8927

### WEBSITE:

[www.kitchencorps.com](http://www.kitchencorps.com)

### MARKETING MANAGER/SALES REP:

Sarah A. Rogers  
[srogers@kitchencorps.com](mailto:srogers@kitchencorps.com)

### CHIEF OF SALES AND OPERATIONS:

Glenn R. Therrien  
[gtherrien@kitchencorps.com](mailto:gtherrien@kitchencorps.com)

## MEET THE TEAM!

With the New Year just around the corner we have asked our team what their new year's resolutions will be this upcoming year. This is what they had to say...

**Paula L. Therrien, President / Chief of Finance**

"To live healthier and not be as judgmental."

**Glenn R. Therrien, Vice President / Chief of Operations**

"Eat healthy, stay fit, enjoy family and friends, be prosperous"

**Sarah A. Rogers, Marketing/Sales Manager**

"Becoming a healthier person."

**Jeffrey A. Rogers, Project Manager**

"Finish remodeling the bathroom, hallway and garage for my wife!"

**Megan M. Therrien, Human Resources Manager**

"To enjoy 2009 to the fullest."

**Katrina L. Dickson, Inventory Specialist**

"TO QUIT SMOKING!"

**Kelsi M. Dickson, Office Assistant**

"Spending more time with my family and focusing on living a healthier life."

**Bryan Brown, Warehouse Tech**

"To quit smoking."

*Look for your next issue of*

*What's Cooking in April.*

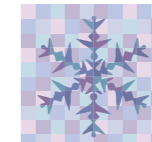
*Until then, Happy Days*

*from the team at*

*Kitchen Corps, Inc.*



# Winter



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## WHAT'S COOKING

Volume 2 Issue 2

[WWW.KITCHENCORPS.COM](http://WWW.KITCHENCORPS.COM)

December 19, 2008

### Back On Track

Sarah's prediction was right way back in April; she was forced into hiring someone to write "What's Cooking" for her! My name is Kelsi Dickson and I have recently been welcomed into Kitchen Corps, Inc.'s wonderful family. I wasn't only hired on to complete the quarterly newsletter, of course, but am also the new Office Assistant.

For those of you who don't already know, Kitchen Corps, Inc. has been very busy changing their office arrangements. Sarah Rogers, our Marketing Manager, is now our lead Sales Representative as well and Megan McClain, previously the Administrative Assistant, is now the Human Resources Manager. In addition to this progress in the company, Katrina Dickson, who until recently, was Kitchen Corps, Inc.'s Office Assistant has advanced to the position of Purchasing Agent. Which is where I come in as the new, in-training Office Assistant.

Sarah has left me some pretty big shoes to fill in taking over the publication of "What's Cooking" but I'm going to do my very best to meet everybody's expectations. I hope you enjoy!

Sincerely,  
Kelsi M. Dickson



Danny Medina, our Independent Contractor for the electrical work in the Sacramento Units.



## SPECIAL THANKS

Kitchen Corps, Inc. would like to extend a special thanks to Danny Medina who has been working with us for the past couple months. He has been working on the entire electrical setup of the Sacramento units and has been a tremendous help to the warehouse techs and Jeff Rogers, our project manager, who says, "I'm really glad that he is here to help. He is just as good, if not better, than I am!"

In addition to the work he has done, he has also added to the atmosphere of the office and brought smiles and joy to everyone's day in the time he has been here with us.

Danny, we can't thank you enough for all your help in getting these units ready to send out!

*"Learn from  
yesterday, live for  
today, hope for  
tomorrow."*

## CURRENT PROJECTS

This section of our newsletter will give you an update on some of our current projects. Hopefully, this list will help your company with some ideas. There are so many different projects that we assist with. Hopefully, your project will be next.

- **Hope Tree Services**  
*Renovation*  
Rental of a 8'6" x 48' Production Kitchen.
- **Royal Oaks Life Community**  
*Renovation*  
Rental of a 43' x 70' Kitchen Facility that consists of a 38' exhaust hood, 8' x 10' Walk-in Cooler, 7 stainless steel prep tables, 2 compartment prep sink, 3 compartment sink, 2-hand sinks, and a Hobart Dish Machine with dirty and clean tables. A 8'6" x 53' Dry Storage Unit and a 8'6" x 48' Walk In Freezer and Cooler unit. In addition, Kitchen Corps, Inc. is providing a decking and ramp system for the temporary buildings.
- **North Carolina Central University (SODEXO)** *Renovation*  
Rental of a 96' x 60' Dining modular, 17' x 53' production kitchen, 8'6" x 53' bakery kitchen, 24' x 66' preparation modular, 10' x 40' bath room modular, 12' x 12' walk-in freezer, 12' x 12' walk-in cooler, and a custom built decking system.
- **Sacramento County Probation Department**  
*Renovation*  
Rental of a five units which all measure 8' x 53'; Production Kitchen, Preparation unit, Dish washer unit, Dry Storage unit, and Refer/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.
- **Cantex Senior Community**  
*Renovation*  
Rental of an 8' x 48' Production Kitchen and an 8' x 48' Dishwasher/Prep unit.
- **Thibodaux Regional Medical Center**  
*Renovation*  
Rental of an 8' x 48' Production Kitchen, an 8' x 53' Dishwasher/Prep unit, an 8' x 53' Freezer/Storage unit and a 12' x 12' Freezer.
- **Aramark St. Lucie**  
*Renovation*  
Rental of an 8' x 48' Production Kitchen

- **Sentara Lee Hospital**  
*Renovation*  
Rental of an 8' x 48' Production Kitchen.
- **Careplex Hospital**  
*Renovation*  
Rental of an 8' x 48' Production Kitchen



## VENDOR OF THE QUARTER!

*Congratulations  
Steve and Josh with Ntegra IT*

Technical problems slow down a business a lot, but thanks to Steve and Josh with Ntegra IT Solutions, Inc., Kitchen Corps, Inc. has been able to stay on top of things and continue business as normal... actually, better! In addition to superb IT help, Josh has created a Kitchen Corps, Inc. webpage that goes above and beyond any of our expectations. Both, Steve and Josh, are great guys (As long as you don't refer to Steve as "Sir", which I was forced to learn pretty quick) and have dedicated a lot of time to helping us out. We greatly appreciate everything they do for us which is why we are naming them as our Vendors of the Quarter.

Thank you Steve and Josh for all the time and hard work you have contributed towards bettering our company!

To check out Josh's amazing work on our webpage go to:  
[www.kitchencorps.com](http://www.kitchencorps.com)

Or contact Steve or Josh at: (757) 941-7671  
[www.ntegrait.com](http://www.ntegrait.com)

## FUN FACTS about Kitchen Corps, Inc.

- We have further expanded the idea of being a Family Business by bringing Kelsi, Katrina's younger sister, into the Company.
- We play a NFL Football Pool each week which the majority of the office participates in.



## HOW TO:

Motivate Employees.

Everybody needs a little motivation or incentive at times, which is one of the many reasons why the employees at Kitchen Corps, Inc. enjoy working for and appreciate Paula and Glenn Therrien so incredibly much. As the CFO and CEO of the company they go out of their way to make sure that every employee knows that they are appreciated. Here are a few examples of how they help to motivate the employees here at Kitchen Corps, Inc.:

- Keeping a candy dish stocked in the lobby and randomly bringing in extras such as tootsie rolls and even peanuts, for those who aren't big fans of sweets.
- Giving cards to those celebrating anniversaries and birthdays and for those who are out sick or going through hard times.
- Celebrating birthdays with a cake and singing "Happy Birthday" at the conclusion of the lunch break.
- Bringing in home-cooked meals for the crew to have for lunch.
- Having a group table so that the entire crew sits down and has lunch together daily.

No matter how big or small the action, the impact is all the same. Considering our employees are split between the warehouse and the office, these small things bring us closer and allow us to become friends rather than only coworkers.

## EQUIPMENT LIST

The following is a list of the equipment and products that we specialize in. You can also go onto our website at [www.kitchencorps.com](http://www.kitchencorps.com) for more specific details, drawings, and pictures.

### KITCHEN FACILITIES \*NEW

Includes five units.: Production Kitchen, Dishwashing unit, Preparation unit, Dry Storage, and Refer/Freezer unit.

### PRODUCTION KITCHEN TRAILER

Includes a production cook line, prep line, and a walk-in refrigerator

### DISHWASHING/PREPARATION TRAILER

Includes a commercial dish machine with dirty & clean dish tables and a preparation area

### PREPARATION/FREEZER TRAILER

Includes preparation area and a walk-in freezer

### DRY STORAGE/FREEZER TRAILER

Includes dry storage area and walk-in freezer

### PREPARATION MODULAR

Includes larger preparation area with walk in refrigerator, walk in freezer, and dry storage area.

### REFRIGERATOR/FREEZER TRAILER

Includes walk in refrigerator and walk in freezer

### 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 stall

### WALK IN REFRIGERATOR/FREEZER

12' x 12' for each box that can be placed at any location

### GENERATORS

*"A Rolling Stone  
Gathers No Moss."*