

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.

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CHIEF OF SALES AND OPERATIONS:

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MEET THE TEAM!

With the weather starting to warm up and summer-time right around the corner, I asked each employee about their favorite outdoor activity. Here are their answers:

Paula L. Therrien, President / Chief of Finance

“Riding the bike with Glenn or yard work.”

Glenn R. Therrien, Vice President / Chief of Operations

“Riding my motorcycle!”

Sarah A. Rogers, Marketing/Sales Manager

“Playing outside with my kids.”

Jeffrey A. Rogers, Project Manager

“Surfing or having a good time with my kids.”

Megan M. Therrien, Human Resources Manager

“Playing soccer!”

Katrina L. Dickson, Inventory Specialist

“Cooking out and hanging out by the pool.”

Kelsi M. Dickson, Office Assistant

“Laying out and reading a good book.”

Michael Matusiak, Warehouse Supervisor

“BBQ!”

Bryan Brown, Warehouse Tech

“Going on road trips.”

Daniel Rorie, Warehouse Tech

“Sitting on my porch watching the birds.”

*Look for your next issue of
What's Cooking in July.
Until then, Happy Days
from the team at
Kitchen Corps, Inc.*



Spring!

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WHAT'S COOKING

Volume 3 Issue 1

WWW.KITCHENCORPS.COM

March 30, 2009

SPRING INTO ACTION!

New Year's resolution? Who keeps those anyway? Kitchen Corps, Inc. decided to start the year off right; no resolutions, just goals. Goals that we can, and will, achieve in 2009. We felt so accomplished and proud at the end of 2008 that we have set goals for 2009 to push ourselves and our company even further in the New Year.

So far, our journey towards these goals has been incredible and is going very well. Our lot has been practically empty since the beginning of the year and we hope to keep business going just as well for the following months. Who am I kidding? We hope business stays this good forever!

Sincerely,
Kelsi M. Dickson



Kitchen Corps, Inc.'s Employee of the Year, Jeff Rogers.



CONGRATS!

As the Kitchen Corps, Inc. staff gathered on the Spirit of Norfolk for our Company Christmas Party, Glenn Therrien presented our Project Manager, Jeff Rogers, with a plaque for being the Employee of the Year and praised his time and hard work put towards bettering Kitchen Corps, Inc. in 2008.

Jeff has been with the company since April of 2005 and has been a huge contributing force in making sure our products were above par and exceeded the expectations of our clients. Not only is he a great asset in the warehouse but also travels to the project sites to help our customers set up and answer any questions they may have. Jeff has a dedication to his work that most companies couldn't even dream of in an employee.

Congratulations, Jeff! We are so proud of you!

*“No winter lasts
forever; no spring
skips its turn.”
-Hal Borland*

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.

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



Michael Matusiak: Kitchen Corps' newly hired Warehouse Supervisor

WELCOME!

We have recently hired a new addition to the Kitchen Corps, Inc. Family. Michael Matusiak has been welcomed as our Warehouse Supervisor and will be working with Jeff Rogers and our Warehouse Technicians, Bryan Brown and Daniel Rorie, to assist in the productivity of the Kitchen Corps, Inc. warehouse.

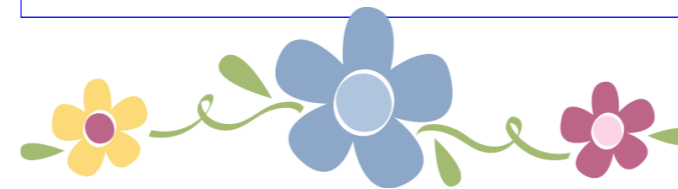
Michael joined our crew on February 2nd, 2009 and has already contributed greatly to the company; from creating an organizational system for our warehouse to adding to the moral of the company with his great personality. We look forward to learning about the other ideas he has hiding up his sleeve!

We are more than excited to welcome Michael Matusiak to our team here at Kitchen Corp, Inc!



FUN FACTS about Kitchen Corps, Inc.

- Majority of the employees have been participating in a Biggest Loser Competition. With a group of ten people we have lost 157.71 lbs since January 5th.
- Sarah Rogers and Michael Matusiak have been best friends for fourteen years.



HOW TO: Go Green!

Kitchen Corps, Inc. has decided to join the band wagon and improve the environment by going green. At first we were a bit skeptical considering we were not exactly sure of what would be involved in this process, however, we have come to find out that "Going Green" is not a hard task and does not impose on work time. A few things that Kitchen Corps, Inc. has done in an attempt to go green have been:

- Starting a recycling program.
- Laminating lined paper and using dry erase markers to jot down notes.
- Not using bottled water.
- Using the intranet instead of hard copy print outs.
- Scanning in our files so that employees can look them up on the Server rather than make copies of the originals. .
- Having our Warehouse Employees return plastic baggies that the parts are packaged in.
- Keeping lights turned off in rooms that are not steadily occupied.

"Live the Dream, Go Green!"

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 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

"Excellence is not an act but a habit. The things you do the most are the things you will do the best."

-Marva Collins