



Furman University setup during their dining hall renovation.



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.

Also, I know this is only the first issue of What's Cooking but any feedback, ideas, or comments will be great help to continue to make a useful newsletter.

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We look forward to hearing from you!

MEET THE TEAM!

Every issue will have a section called "Meet the Team" This section of the newsletter will have an interesting or not so interesting fact from that quarter's topic. Slowly but surely you will get to know each one of us.

In the spirit of the beginning of the NFL season, this quarter's topic is favorite FOOTBALL TEAMS!

Paula L. Therrien, President / Chief of Finance
New England Patriots

Glenn R. Therrien, Vice President / Chief of Operations
New England Patriots

Sarah A. Rogers, Marketing Manager
Pittsburgh Steelers

Jeffrey A. Rogers, Project Manager
Washington Redskins

Megan M. Therrien, Administrative Assistant
Green Bay Packers

Katrina Dickson, Office Assistant
"What is the NFL?"

David Connelley, Warehouse Tech
San Francisco 49ers

Troy Riggs, Warehouse Tech
"Whoever is winning"

Travis McClain, Warehouse Tech
Tampa Bay Buccaneers

*Look for your next issue of
What's Cooking in
December. Until then,
Good Bye from the crew at
Kitchen Corps, Inc.*



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WHAT'S COOKING

Volume 1, Issue 1

WWW.KITCHENCORPS.COM

September 10, 2007

WELCOME ISSUE

Welcome to the first ever issue of Kitchen Corps, Inc.'s *What's Cooking*. We have decided to design this newsletter to help keep our customers and business partners informed on a quarterly basis on Kitchen Corps, Inc. Yes, I said quarterly, so you will only be getting four a year. Hopefully, this will be enough issues to help keep your company and others up to date on Kitchen Corps, Inc.'s projects, new and old products, upcoming events, etc.

If you are asking yourself why or how you got on our mailing list, I have the answer. You are either a past customer, current customer, future customer, or even a company or person that we can network with. The possibilities are endless on how many people could find our information useful.

You may also be asking yourself right now, "when will I ever need a mobile kitchen?". Well, my friend, mobile kitchens are often not something you know you will need until it is imperative you have one. Kitchen Corps, Inc. is hoping that these newsletters will help you be prepared for those times.

Therefore, please read the rest of the newsletter and help us keep you educated on Kitchen Corps, Inc. Welcome to *What's Cooking* and we look forward to your feedback.

Sarah A. Rogers
Marketing Manager



Paula Therrien, President and Glenn Therrien, Vice President pose in front of the FEMA building in Washington D.C. Kitchen Corps, Inc. proudly assists FEMA with their temporary mobile kitchen needs. We look forward to a long future relationship with FEMA.



"QUARTERLY QUOTES"

It has become Kitchen Corps, Inc. tradition to share inspirational and motivational quotes within the company. We feel that it would also be helpful to others if we share these "words of wisdom" outside the company.

Our Vice President, Glenn Therrien, has groomed us all to find the quotes that are helpful in not only the work environment but also in your personal life.

Therefore, every newsletter there will be boxes, such as the one on the left, named "Quarterly Quotes". In these boxes we will share the most inspirational and motivational quotes of the quarter.

Please feel free to use these quotes and tips as you need them. They have definitely kept the spirits high at Kitchen Corps, Inc. We hope they can do the same for you.

Kitchen Corps, Inc. Team

"Quarterly Quotes"

*"No light is bright
enough to guide those
without a destination!"*

-Anonymous

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.

- **Nunez Community College**
(FEMA) Disaster Relief
Purchase of a 24' x 60' Culinary classroom.
- **North Carolina Central University**
(SODEXHO) 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. Please check out the overhead picture below.
- **St. Mary's Academy**
(FEMA) Disaster Relief
Rental of a 8'6" x 48' production kitchen and a 8'6" x 53' freezer/preparation trailer.
- **Ingalls Hospital**
(ARAMARK) Renovation
Rental of one 8'6" x 53' production kitchen and a 8'6" x 53' Dishwasher/preparation trailer.
- **Roanoke Higher Education**
New Concept Build
Rental of one 8'6" x 53' production kitchen.
- **Community Education Centers**
New Concept Build
Rental of 8'6" x 48' production kitchen, 8'6" x 53' freezer/preparation trailer, and 10' x 40' bathroom.

You can find more information at our website:
www.kitchencorps.com



North Carolina Central University overhead photograph taken on January 20, 2007 in Durham, North Carolina.

*“The best way to escape
from a problem is to
solve it!”
-Anonymous*

HELPING PUT THE PIECES TOGETHER



The month of August was a big month for Kitchen Corps, Inc. We presented Kitchen Corps, Inc. as exhibitors at two shows.

The first show was a Showcase held in Washington D.C. on August 9th. This Showcase was to assist government entities find vendors and also assist vendors in marketing to government entities. This showcase was Kitchen Corps, Inc.'s first exhibit. We had a great time and felt that we learned a great deal of useful information and pathways to help our company move on to the next level of marketing.

On August 28, 2007 we attended the 2007 Gulf Coast Reconstruction and Preparedness Summit in New Orleans, LA. This summit was an extremely informative event that allowed Kitchen Corps, Inc. to get great leads on relief for New Orleans and beyond. We met some great vendors that we look forward to networking with in the future.

Kitchen Corps, Inc.'s marketing team which consists of Megan Therrien, Katrina Dickson, and Sarah Rogers designed the presentation you see above.

FUN FACTS about Kitchen Corps, Inc.

- Out of 9 employees, 6 of them are red heads!
- We have a pet shih Tzu named Bud.
- The Chief of Operations top left drawer is full of candy.
- The average age of employees is 32.



HOW TO:

Do you ever ask yourself “How do I rent a mobile kitchen?” Well the answer is here. Compiled is a recommended procedure list to complete a rental of mobile food service equipment from Kitchen Corps, Inc.:

1. Identify temporary cooking and dining facility items for requirements.
2. Kitchen Corps, Inc. team receives requirements.
3. Kitchen Corps, Inc. designs the best temporary solution for your project needs.
4. Project drawings & contract are sent to you by Kitchen Corps, Inc.
5. Approval & signature of diagrams & contract by your company.
6. Proof of insurance on leased equipment given to Kitchen Corps, Inc.
7. All local & state permits needed must be obtained by your company.
8. Utilities & waste companies should be contacted prior to delivery & set-up of equipment.
9. Mobile units to be delivered & positioned on site by Kitchen Corps, Inc. clean & grease free.
10. All utility companies to complete hook-ups.
11. Kitchen Corps, Inc. Rep review start-up procedures included in unit manual.
12. You can now start operating leased equipment.
13. Contact Kitchen Corps, Inc. for break down & return transportation.
14. You should clean entire mobile unit & prepare equipment and accessories for transportation.
15. Subcontractor to pick up mobile units & return to Kitchen Corps, Inc.

And there you have the life cycle of renting a mobile unit from Kitchen Corps, Inc.

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.

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

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
65kw to 100kw generators

*“If opportunity doesn't
knock, build a door”
-Anonymous*