



Commercial Kitchens 1-2-3

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There are distinct advantages to culinary talented individuals who work from a licensed commercial kitchen facility. More counter space, more burners, better grade of equipment, tons of refrigerator/freezer space, food deliveries as so forth. If you have a culinary business and find that the time is right to expand into a commercial facility, this Culinary Business Institute program has done the research for you.

Until now, commercial kitchen operators had to do extensive research and learn a lot through trial-and-error. The information we've assembled comes from actual people who have made the transition to a commercial kitchen, but who did not have the benefit of one single resource during their journey such as this.

Their expert, experienced input alone is invaluable and truly helps others to not make the same costly mistakes. We also found that there were bits and pieces of information available, but it took a fair amount of time to research, validate and digest this information. We did this, so that you won't have to.

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Using this manual:

There is no right or wrong way to approach this material, so long as all of the material is covered and understood. Each section is a puzzle piece, and cannot be overlooked or omitted.

Throughout the manual you will find icons which indicate something special, or action for you to take. Below is a brief description of what these icons indicate.

Three Things

- ①
- ②
- ③

Three things (hence the name Commercial Kitchens 1-2-3) will appear at the start of each section and will outline the three key elements of that section – things that you **MUST** be familiar with and fully appreciate. These three things will be covered within the section, and may be mentioned more than once. This does not mean there are only three important things in each section – just that these are the Big Three!



The question mark icon indicates that you have decisions to make about a certain topic. You need not come to a complete halt, but ideally while the information is fresh in your mind, at least make your initial notes to answer the question(s) posed. You can, and should return to each of these to reaffirm your answer(s), or to update your position.



The pencil indicates that you should be making notes at this point. Write in the book – this is your reference for now, and the future. Your notes will almost certainly expand the second or third time through this manual, as you get more and more ideas and really begin to refine your own business approach.

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The logo features the words "Business Institute" in a serif font, arched over a light gray circle. The word "Culinary" is written in a larger, bold serif font across the center of the circle.

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Please visit the Index section of this manual to see a content list of the data flash drive referred to throughout this manual. The data flash drive has many folders, and generally if a reference is made, for example in chapter Two (Administration), the corresponding example will be in the Administration folder on the data flash drive.

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