

A central kitchen – also known as a commissary kitchen – is an internal facility that supplies restaurant branches under a single business with ingredients or items that will be used or sold at each location. In our 2024 update, our focus will also be on owners of central kitchens who also rent out their space to emerging businesses, food trucks, mobile food carts, and smaller restaurants that don't have space to store and prep large quantities of food. Foodservice IP will update its landmark 2017, 2020 and 2022 studies to reflect the rapid changes that have occurred in this channel with the explosion of delivery since that period.

#### **PROGRAM OBJECTIVES**

- Update and identify all central kitchens serving the prepared foods and foodservice industry.
- **Provide an avenue of sales growth** outside of the traditional supply-chain channels.
- Interview foodservice operators to help identify and confirm central kitchens as well as to understand selection criteria.
- Provide a contact list and profiles of at least 130 central kitchens/commissaries serving foodservice. This includes product category, customers and locations served.

#### **METHODOLOGY**

- **1. Trend identification** through review of public information and non-proprietary research.
- 2. In-depth operator interviews with major c-store, supermarket and general retail chains, plus high-volume independents offering foodservice. Select noncommercial and QSR operators were also interviewed.
- **3. Central kitchen interviews** of owners, senior management, sales and other relevant functional areas.

### **FSIP DELIVERS**

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#### **NEXT STEPS**

Forge a better path for selling to Offsite Kitchens today by completing the acceptance form on the following page. Questions? Contact:

JOYCE BAIRD Sales Director 312.955.0437 jbaird@foodservicelP.com TIM POWELL Managing Principal 312.600.5131 tpowell@foodserviceIP.com



# SPONSORSHIP AGREEMENT

## Selling to Offsite Kitchens 2024 Update

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**JOYCE BAIRD** 

jbaird@foodservicelP.com

**TIM POWELL** 

tpowell@foodserviceIP.com

Thank you for your business!

