

CULINARY ON YOUR FARM & HOW TO WORK WITH A CHEF

Chef Andrea Harling

- Over 20 years in the Hospitality Industry
- High End Restaurants
- Large Scale Production
- Food Processing
- Business Consulting



Made Foods

Founding Partner Vice President Executive Chef

- 100 Employees
- -9 Locations
- 4 Delivery Vans
- -1 Food Truck
- Home Delivery Program
- Wholesale Program
- Catering Events (large & Small)
- Community Programs









How to Work with a Chef

- Running a Modern Food Business
- Knowing your Food Story
- Finding a Business Partner
- Mutual Understanding of What's Expected



Your Vision is Possible!

- No vision is too big or too small!
- How to see your Vision through



Partnership Options

- Sampling
- Demos
- Small Events
- Large Events
- Processing
- Packaging
- Wholesale





Demos & Sampling

- First Step to working with a Chef
- Educational
- Gateway to the next opportunity





Events

- Small Events
- Large Events
- Other Types of Events





Processing

- Building a processing program that fits your vision & financial goals
- Processing techniques
- -Obstacles that you will encounter & how to overcome them





Packaging

- Finding the right container for your product
- Labelling standards
- Obstacles that you will encounter & how to overcome them





Wholesale

- How to find wholesale partners
- Working with retailers
- Labelling Standards
- Staying true to your brand & vision
- Obstacles that you will encounter & how to overcome them



Compensation

- Expectations
- Budget
- Quotes
- Payment Options



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EVOLVE & INNOVATE

CONSULTING