

A woman with dark curly hair, wearing a light-colored short-sleeved shirt and a tan apron, is smiling while talking on a mobile phone. She is leaning over a white laptop. In the background, there is a commercial kitchen with stainless steel shelves holding several loaves of bread and a large oven with a digital display showing '12:00'.

PREP

cook
create
connect

MEMBER **RESOURCES**



Discover trusted third-party resources selected to support your business from day one at PREP®

WWW.PREPKITCHENS.COM



Nationwide Buying Power

Save More at PREP®

One of the biggest challenges for small food businesses is finding affordable, locally sourced goods in bulk. US Foods simplifies this by offering centralized purchasing and distribution, saving members time and money. With exclusive pricing from US Foods, PREP® Members reduce food costs and boost profits.



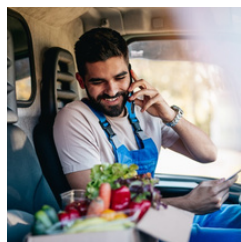
No Order Minimums

Create your account today and take advantage of bulk prices without having to buy in bulk.



5-day a Week Delivery

Convenient key drop delivery to your kitchen or storage unit Monday through Friday



Flexible Delivery

Our varying delivery schedules all members with high levels of customer service

Fred Blatnik - Territory Manager

fred.blatnik@usfoods.com

678-365-5080

Ashley Desmond - Territory Manager

ashley.desmond@usfoods.com

404-374-3024



Paysafe Perks

- ✦ Free Equipment Program
- ✦ Low Processing Rates
- ✦ No Contracts
- ✦ Get a Dedicated Rep

Clover's Smart Solutions for Your Business

- ✦ **Streamline operations** by connecting front & back-of-house seamlessly.
- ✦ **Make informed decisions** with real-time sales insights and performance tracking.
- ✦ **Drive more revenue** with multiple ordering options, including tableside, pickup, and delivery.
- ✦ **Simplify payments** with contactless, mobile, and online payment solutions.

Driving Business Growth with Smarter Payment Solutions

Clover helps restaurants take control of their operations with a robust, all-in-one system. From taking orders and accepting payments to managing inventory, tracking business performance, and understanding customer preferences—Clover empowers your restaurant with seamless solutions built for growth.



Please Scan QR Code or Contact Cameron



cameron.neysmith@paysafe.com



PREP
cook | create | connect*

INSURANCE POWERED BY

Authentic

Made to save you money, providing
you all the coverage you need.



Scan Qr code
to start now



Tailored coverage

We know your business, and we built policies just for you.



Coverage across multiple locations and states

Manage all of your policies in one place.



Already insured? Switch hassle-free

Our support team are ready to get you a prorated refund.



General liability / Professional Liability / Property
Business Property Contents / Business Interruptions*
Workers Compensation



WWW.PREPKITCHENS.COM

THE CERT ACADEMY

PREP® KITCHENS' FOOD SAFETY TRAINING

Choose your course.



FOOD MANAGER TRAINING



FOOD HANDLER TRAINING



ALLERGEN TRAINING



ALCOHOL SERVER TRAINING



Scan QR code to
get started now →





**GET
YOUR
FRESH
INGREDIENTS
TWICE
A WEEK**

**EVERYTHING YOUR
KITCHEN
NEEDS,
DELIVERED STRAIGHT TO
YOUR **PREP KITCHEN.****

**PLACE
YOUR
ORDER
WITH
RUSTY
GOSS
SALES SPECIALIST**

404-780-8994
RGOSS@LCFOOD.COM



**SPECIALIZING
IN THE **LATIN**
MARKET**

LCFood
DISTRIBUTOR



Cintas Facility Services Programs.

Cintas is pleased to announce our partnership with PREP Kitchens. As the preferred supplier, Cintas can provide Facility Services Rental Items to any PREP Member that wishes to participate in the program. Participating tenants will receive pre-negotiated pricing at a discounted rate.

CINTAS PROVIDES:

- Towel and Apron service with weekly laundering
- Wet Mops
- Cleaning Chemicals (3 compartment sink, degreaser, surface & floor cleaner)
- Restroom/hygiene services – dispensers included!
- Hand soap and sanitizer
- Paper towels & Sanitary Wipes
- Floor mats/ kitchen mats
- Chef coats, cook shirts, pants with weekly laundering

Save time & money on the daily products you need to provide a healthy, safe work environment. A Cintas professional will deliver product weekly as well as pick up soiled linen and monitor dispensers.

➤ No Upfront Inventory investment

Members enjoy the advantage of no upfront inventory investment, paving the way for seamless growth and success.

➤ Weekly Refill and Dispenser Maintenance

Cintas ensures a steady supply of essentials with weekly maintenance for PREP members, fostering a reliable environment.

➤ Flexible Programs to Meet Your Needs

Cintas is dedicated to meeting individual needs with flexible, personalized solutions that adapt to diverse preferences.



Keyshla Michelle Arce



keyshla.arce@cintas.com



(716)-410- 3894



EST. 1994



ATLANTA · GEORGIA

With Produce Its Personal

Royal Food Service, produce isn't just a product—it's our passion

Family-owned and operated since 1994, we're dedicated to delivering the freshest, locally sourced fruits and vegetables to PREP members with a unique, personal touch. Our flexible delivery options make it easy for your kitchen to stay stocked, no matter your schedule or needs. From our family to yours, we're here to make fresh produce accessible and affordable.

Pete May

Sales Representative

404-293-0735

Ready to experience the Royal difference?
Connect with us to learn more!



Qwick



Qwick

TRY THE LEADING STAFFING PLATFORM

PREP Members now have access to Qwick, the nation's largest staffing platform. Easily fill shifts with top professionals and enjoy exclusive member benefits. Tap in to our networks most qualified professionals.

START AN ACCOUNT AND RECEIVE 1 FREE SHIFT!

Curate a custom talent pool to invite back, or even hire.

When you inevitably meet professionals who are a great fit for your business, you can easily add them to your custom pool or hire them without fees.

Qwick



EJ Roberts
Bartender

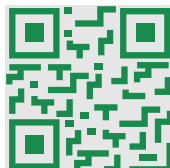
Rate this professional



We loved EJ so much that we offered him a full-time role on the team!

So glad to hear! We've noted this on EJ's account. Let us know what other roles we can help you with!

Scan Qr code to start now



Try our staffing platform and get your first free shift with promo code PREPKITCHENS



Coca-Cola

DELIVERY PROGRAM

Introducing PREP's exclusive Coca-Cola® delivery program! Enjoy seamless access to a wide range of Coke products with covert orders delivered right to your kitchen and exclusive deals tailored just for PREP members. Experience the convenience of partnering with one of the world's largest beverage producers.

ORDER NOW



JUSTIN BRIDGES
- JUSBRIDGES@CCBCU.COM



CONTACT
404-408-5947

Coca-Cola



prado

Powering Food As Healthcare

Powering Food as Healthcare

Payment solution unlocking \$170 Billion in HSA/FSA funds so Americans can invest in their health through food using pre-tax dollars.

Increase Repeat Customers & AOV

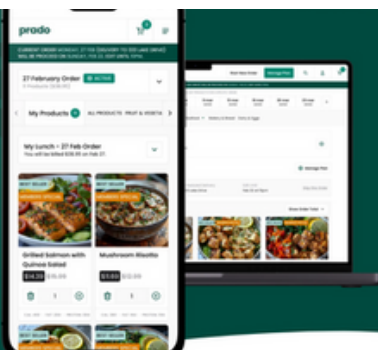
Get everything you need to operate your business from your own virtual storefront, to your back-end inventory manager. Say goodbye to juggling between different apps and files.

Effortless Customer Engagement

Enhance customer relationships with built-in loyalty and referral programs, targeted marketing and easy communication tools. Eliminate the need for fragmented marketing tools.

Real-Time Data to Optimize Offerings

Leverage Prado's analytics to understand customer behavior, optimize your offerings, and make data-driven decisions for growth. Avoid the guesswork of separate analytics tools.



Mobile and Desktop Virtual Storefront

Get your own e-store, optimized to increase subscription value and order up-sells. Launch it on the web or as iOS and Android apps*.

Integrate Easily with your Favorite Tools & Services

stripe

ITERABLE

zapier

CLOUDFLARE

webhooks

DOORDASH

klaviyo

Square

UBER

PostHog

twilio

HUNGRY

Jason Watts

Jason.Watts@getprado.com

A good idea:
sliced bread.

A great idea:
**Engelman's Bakery
delivering to PREP.**



ENGELMAN'S

BAKERY

Lets Make Dough Together...

Engelman's Bakery is now extending full-service offerings to PREP members. This includes convenient delivery options and exclusive deals tailored specifically for PREP's culinary community. Known for their freshly baked goods and commitment to excellence, Engelman's is proud to support PREP members in bringing exceptional products to their customers with ease and consistency.

Connect With Us

Lance Long
Senior Director of Sales
404-503-7035





Powering 4 Million Businesses Globally.

Despite high technology adoption, restaurant owners and operators need more from their tools to make better business decisions and connect with their customers, whose habits and preferences are evolving.

- ✓ **No Long-Term Contracts**
- ✓ **Easy To Learn & Use**
- ✓ **Instant Payment**

Restaurant Point of Sale, powered by Square, helps restaurants power all aspects of their business. With Square, you can take orders, accept payments, manage inventory, review business data, and understand customer preferences – all in one system.

SQUARE HELPS YOU:

Connect front and back of house seamlessly to ensure your restaurant flows.

Inform your business decisions with real-time insights, and leverage.

Drive more sales with flexible ways to order, including tableside, pick-up & delivery and more.

US FOODS®
CUSTOMER PRICING

Eligible customers from US Foods® can get up to \$5,000 in free hardware.



GIVE THEM A TASTE OF YOUR STORY

WITH

LAFUSE

ENTERTAINMENT

MARKETING AGENCY

 lafuse-entertainment.com



Our Services Include:

- Website Design
- Logo Design
- Marketing Plans
- Social Media Management
- Photography
- Advertisements
- Video Testimonials
- Training Videos
- and MORE!

For Inquiries Email

brenna@lafuse-entertainment.com





RESTAURANT EQUIPPERS[®]

WAREHOUSE STORES

Since 1966

ONE-STOP SHOP FOR PREMIUM RESTAURANT EQUIPMENT & SUPPLIES

With more than 1,000,000 square feet of warehouse inventory, a large and experienced staff, and a nationally distributed cost-saving catalog, Restaurant Equippers is one of the industry's largest equipment and supply businesses. We provide fast and trusted service to a growing legion of hundreds of thousands of loyal food service operators.

THREE WAYS TO SHOP

IN-STORE

Visit one of our retail locations. Browse our wide selection of products, try out equipment firsthand, and get personalized assistance from our knowledgeable staff.

ONLINE

Explore our full catalog online. Enjoy the convenience of having your order delivered straight to your doorstep with just a few clicks.

OVER THE PHONE

Our friendly representatives are available to answer questions, provide product recommendations, and ensure you get exactly what you need.





Ready to **Wrap** Your **Food Truck?**

BRANDING

At PrintPro Graphics, we understand that in the food truck business, your brand is everything. It's not just about what you serve; it's about how you stand out on the streets and connect with your customers. We specialize in crafting custom branding solutions that tell your unique story, from creating a memorable logo to building a strong visual identity that reflects your food truck's personality. Whether you need an eye-catching wrap, striking signage, or a complete brand overhaul, we're here to ensure every detail speaks to your audience.

COMMERCIAL VEHICLE WRAPS AND DECALS

We specialize in creating high-quality, custom wraps tailored specifically for food trucks, helping you stand out and attract more customers wherever you park. Our team of experts works closely with food truck owners to design unique, vibrant wraps that reflect your brand's personality and make a bold statement on the road. Whether you're looking to increase brand awareness, showcase your menu, or simply turn heads, our wraps are crafted to elevate your food truck's presence and visibility in a competitive market.

☎ (470) 292-3079  ✉ hello@printprographics.com

📍 1000 Hurricane Shoals Rd NE Building C Suite 200

🌐 www.printprographics.com

CONTACT US

STAY CONNECTED

Want to learn more about exclusive member benefits at PREP® Atlanta?
Contact us today and discover how we can support your food business!



Fred Blatnik

fred.blatnik@usfoods.com
678-365-5080

Ashley Desmond

ashley.desmond@usfoods.com
404-374-3024



Marlon Harris

marlon.harris@qwick.com
312-841-4698



Keyshla Michelle Arce

keyshla.arce@cintas.com
716-410-3894



Derek Wainwright

dwainwright@ccbcu.com
404-713-3910



Lance Long

llong@engelmannsbakery.com
404-503-7035



Pete May

pmay@royalfoodservice.com
404-293-0735



Rusty Goss

rgoss@lcfoods.com
404-780-8994



Nick Monzer

hello@printgraphics.com
470-292-3079



Adam Kohler

akohler@equippers.com
614-453-3351



Jason Watts

jason.watts@getprado.com



Cameron Neysmith

cameron.neysmith@paysafe.com



Brenna Noyes

brenna@lafuse-entertainment.com

GET THE MOST FOR YOUR MEMBERSHIP



Mitch Long

National Procurement & Partnership Director



+678-644-3301



mitchl@prepkitchens.com

Bill Spreng

National Procurement & Partnership Manager



+470-823-2114



bill@prepkitchens.com