

# PREP®

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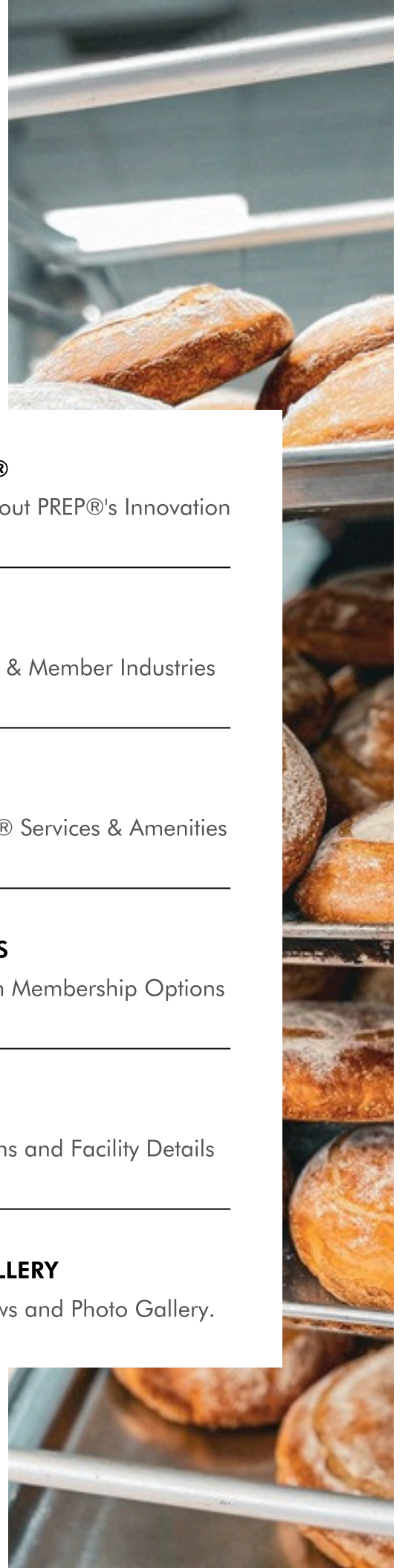
# 2025

More than commercial kitchens — we're a culinary accelerator.

[WWW.PREPKITCHENS.COM](http://WWW.PREPKITCHENS.COM)

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# ABOUT PREP®

PREP® is the country's largest provider of full-service commercial kitchen's and shared co-working culinary spaces. PREP's 500+ member companies range from restaurant chains to meal-prep businesses, caterers, bakers, food trucks, specialty producers, ghost Kitchens and more. At each of its facilities PREP® is fully licensed and permitted under local municipal and county health departments along with state-wide departments of agriculture, USDA and FDA

## MISSION

PREP® opened its doors in 2014 with one goal in mind – to help build and support small and growing local food businesses. Currently operating with 8 facilities across three states, PREP® has helped regional and national food entrepreneurs organically scale their businesses across the Sunbelt by providing cost-effective shared and private commercial kitchen facilities.

**One of the fastest growing small businesses in the USA!**



PREP® currently operates ~300,00 total square feet of premier shared and private commercial kitchen environments and serves 500+ active Members. An additional ~100,000sf of commercial kitchen space is in the permitting or planning stages with the goal of increasing the active member base to 700+. Since inception it has accelerated over 1,200 food companies to date.

PREP® has demonstrated exceptional growth and innovation by securing a place on the prestigious Inc 5000 list of the fastest-growing private businesses in the country for the consecutive years of 2020, 2021, 2022, 2023 and 2024. To date, PREP® has successfully accelerated over 1,200 food companies and counting.

PREP's Management has over a combined 150 years foodservice related experience, and its CEO (Mitch Jaffe) was named Small Business Man of the year in 2019 by Atlanta Business Chronicle

# OUR MARKETS

We Help Power All Types of Food Makers



## FOOD TRUCKS

PREP® offers turn-key solutions and services for mobile food truck entrepreneurs.

## PREPARED MEALS

PPREP® offers hyper-efficient food production areas for high-volume processing, packaging and shipping for wholesale, ecommerce or direct to consumer distribution

## CATERING

PREP® facilities are ideal for a variety of different types of catering including traditional event catering and corporate catering.

## TEST KITCHENS

PREP® facilities house a number of test kitchens that are essential for concept development and research for hotel and restaurant chains. .

## GHOST KITCHENS

PREP's ghost kitchens and service offerings are designed to make delivery more affordable for any size operator.

## MOVIE SET CATERING

PREP® offers private & shared kitchens options with flexible memberships that allow movie set caterers to utilize space when needed

## CONSUMER PACKAGED GOODS

PREP® facilities feature large work stations and private kitchens designed for CPG companies to produce on a large scale at maximum efficiency.

## RESTAURANT CENTRAL COMMISSARIES

PREP facilities serve as a great home base for multi-location operators that want to create efficiency and consistency in their back-of-the-house production.



# SERVICE AMENITIES

Membership Has Its Benefits

## Procurement

Centralized purchasing through national distribution agreements with U.S. Foods, Hardies Produce and more.

## Mentorship

PREP® offers training courses, seminars and one-on-one mentoring.

## Community

A community of vendors, mentors, distributors, retailers all with an entrepreneurial spirit.

## Facility Maintenance

On-Site 24/7 maintenance for members.

## Partners

Take advantage of PREP's list of trusted third-party vendors to help grow your business.

## Mobile Food Service

Central preparation facility for licensing, parking, grey water dump, and dry/cold/freezer ingredient storage

## Storage Facilities

Individual cold and dry food-safe storage units available.

## 24/7 Access

PREP® facilities open 24/7 with controlled access units.

## Business Services

Business growth and expansion, distribution, marketing, accounting, legal, valuation services and more.

## Marketing Assistance

Social media promotion, SEO, SEM assistance and more.

## Lead Generation

PREP® generates revenue producing consumer leads to PREP members.



# MEMBERSHIPS

## PREP® MEMBERSHIP OPTIONS

PREP® offers flexible membership options for food businesses of all sizes—from food trucks to caterers and bakers. Choose from shared kitchens, co-working stations, or private suites, all with 24/7 access and health department-approved facilities.



### DEDICATED KITCHENS

PREP's campuses include permit-ready private kitchen facilities designed to accelerate small and mid-level food businesses and provide expansion for established businesses, as well as central commissaries for multi-location restaurants.



### SHARED CO-WORKING KITCHENS

PREP® provides a state-of-the-art Shared kitchen space with NSF certified commercial equipment, featuring multiple kitchen stations, reservable private workspaces and lockable dry, refrigerator and freezer storage.



### FOOD TRUCK COMMISSARIES

PREP® houses dedicated food truck commissaries (base of operations) for mobile food service operators. PREP® Members benefit from a community of like-minded entrepreneurs and turn-key infrastructure.

# LOCATIONS

PREP® operates top-tier commercial kitchen facilities in Atlanta, Austin, Dallas and Scottsdale—offering shared and private spaces for food businesses of all sizes. With more locations on the way, PREP® is expanding to serve entrepreneurs nationwide.

## PREP® AUSTIN

PREP® ATX is the second-largest commercial kitchen facility in Texas (behind PREP Dallas). The 55,000 square foot location features state-of-the-art private, co-working, shared, ghost/delivery and food truck kitchens.

## PREP® DALLAS

PREP® Dallas features 52 private commercial kitchens plus 10 additional shared kitchen and baking stations and 10 Food Truck storage commissaries. Spanning over 60,000 sq. ft. our state-of-the-art facilities and vibrant community fuels innovation and economic growth, enriching the local culinary landscape.

## PREP® SCOTTSDALE

PREP® Scottsdale offer 15 permit-ready private kitchens, 6 shared kitchen stations, and dedicated baking areas, all designed to support culinary entrepreneurs and established businesses alike. With cutting-edge facilities and a vibrant community, PREP® Scottsdale provides the ideal environment for accelerating small to mid-sized food businesses, and serving as commissaries for multi-location restaurants, enriching the Scottsdale & Phoenix culinary scene.

## PREP® ATLANTA

PREP® Atlanta is an 116,300 sq. ft. multi-campus culinary hub offering a mix of shared and private kitchens across four locations. PREP 1 includes commissaries for 38 food trucks and kitchens for bakers, caterers, and meal prep businesses. PREP 2 and 3 feature move-in-ready private kitchens (100–6,000 sq. ft.) on spacious campuses. PREP ATL South adds 72 private kitchens, food truck commissary space for 60 trucks, secure access, storage, parking, and collaborative workspaces—designed to support businesses of all sizes.

## PREP® HOUSTON

PREP's newest expansion brings 50,000 sq. ft. of ready-to-use kitchen space to the heart of Houston. With private kitchens, shared co-working kitchens, and flexible storage, PREP Houston supports food entrepreneurs at every stage. Members gain access to industry resources, logistics support, and a collaborative community—providing the infrastructure to launch, grow, and scale in one of the nation's most dynamic food markets

## PREP® LAKESIDE

PREP's fourth Atlanta expansion brings 63,000 sq. ft. of permit-ready and dedicated production space to the city of Tucker, with 9 new co-working kitchens delivered in 2022. Currently home to 55 businesses, PREP Lakeside provides space for burgeoning businesses and to national brands with established market presence, all of whom benefit from having access to PREP's Member driven infrastructure







# PREP MEMBER REVIEWS



"PREP® has been a solid partner in Atlanta Personal Chef Service's growth over the past two years. Their space is well maintained and ran. The team at PREP® really cares about the growing food scene in Atlanta, and go out their way to support members."



"This is a great place to get started on the food truck path, they are knowledgeable and well connected with the rules and regulations essential to getting your permits."



"As my business grew, PREP® was the perfect place for me to expand my roasting business. They helped me to get my licenses and even helped roaster hooked-up so I could increase production and expand my business. Thanks to all the folks at PREP®!"

## TRUSTED BY



SUCCESSFULLY ACCELERATED BUSINESSES

1200+

ACTIVE MEMBERS

500+

LEADS GENERATED IN PAST 12 MONTHS

800+



# PHOTO GALLERY





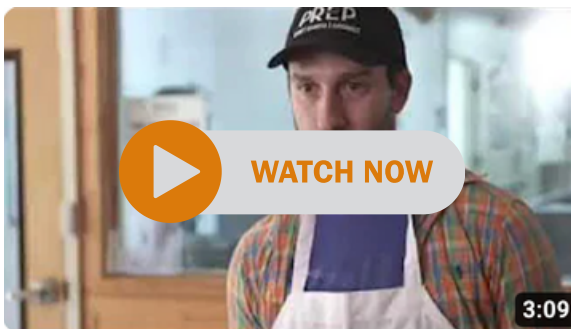
# VIDEO GALLERY



Georgia Grown - PREP Food Junction Promotional Video



PREP Kitchens - Georgia Grown ChowDownAtl.com



PREP Kitchens Atlanta Eats



Wells Fargo - PREP Kitchens



Starting a Business at PREP



Largest Provider of Commercial Kitchens in the US



PREP Commercial Co-working Shared Kitchens



PREP Kitchens Animated Introductory Video