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Restaurant Sales: Grocery, Wholesale & Foodservice Sales

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Restaurant Sales Grocery, Wholesale & Foodservice Sales









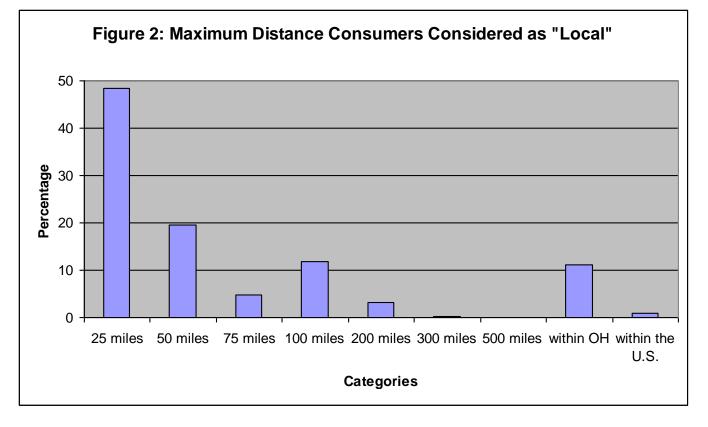


COOPERATIVE EXTENSION



'Local'?

• Defining and Marketing 'Local' Foods:





Agricultural Economics

Source: Batte et al., 2008.



Developing the MarketReady Training Program

- Local markets want local products
- Different sourcing needs for restaurants vs. grocery/wholesale/foodservice
- Different issues facing meat, produce, dairy, fully processed items
- Basic business-to-business framework involved in both KENTUCKY
 MarketReady

Linking Agricultural Markets

MARKET

MarketReady Producer Training

 Address market development risks and relationships small producers manage as they seek to develop supplier relationships with restaurants, grocery, wholesale and foodservice buyers





MarketReady Producer Training

 Helping farmers meet transactional requirements necessary to manage their food safety, product quality and traceability risks Agricultural Economics





MarketReady Producer Training

 Training based around best business practices identified by buyers seeking

local suppliers







Critical Points of Buyers

- Communication, be direct
- Pricing—know your costs
- Product availability, consistency
- Volume
- Aggregation and Distribution
- Time of delivery
- Storage barriers, temperature control
- Insurance
- Lack of proper invoicing
- Tell your story

MarketReady Modules

- Communication & Relationship Building
- Packaging
- Labeling
- Pricing
- Supply
- Delivery
- Invoicing
- Insurance



- Quality Assurance, Audits & Certifications
- Satisfaction Guarantee
- Working Cooperatively
- Marketing An ongoing process
- Local Products for Local Markets

Example: Best Practices Checklists

- I have a blank invoice form with my farm name, address, phone number, email address, and other contact information
- I have space on my invoice form to print the product name/description, weight or quantity, and price
- I have discussed invoicing with the chef and made sure my invoice system meets their requirements
- I am prepared to accept payment later than the time that I deliver the product to the restaurant

I have a system to track of how much I am owed by individual restaurant customers

Coming Soon to You!

- MarketReady at Robinson Center
 - Thursday, November 11, 2010
 - 9 a.m. until 3 p.m.

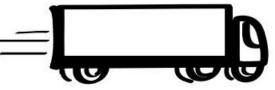


- Registration cost is \$25
 - Includes: refreshments, lunch, materials
- We hope you can join us!

Thank you!



Questions?



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