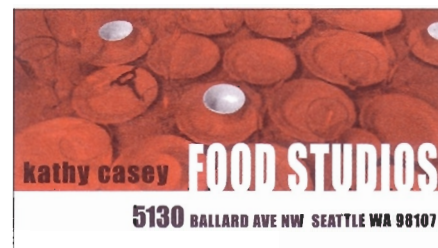


KATHY CASEY FOOD STUDIOS provides full-service consulting, including food, beverage and concept development, for a wide range of national restaurant, retail and manufacturing clients. This one-of-a-kind, 6000-sq. ft. facility is a **“virtual restaurant,”** showcasing major restaurant and bar equipment — where it can truly be used for testing and development.



Clients can design recipes for their new project or road test equipment for an existing concept. Restaurateurs now have a place they can actually "practice" prior to opening their new restaurant or work on new items and concepts.

Featuring a full industrial “dream” kitchen, complete with a wood-burning rotisserie, grill and pizza oven, Kathy Casey Food Studios offers space for development, demonstration, menu and product testing, as well as culinary classes and seminars, mock service or investor concept showings.

Creative beverages and classic cocktails continue to show growth in restaurants and hotels worldwide, and KCFS has a full working bar, espresso machine and beverage specialist available for signature drink development and testing.

In addition to “hands on testing”, KCFS is a splendid place to hold intimate seminars or creative ideation sessions for members of the hospitality industry. A dining room/conference area in front of the kitchen seats 24 and allows comfortable viewing for showings and training. A theater curtain can be pulled for more private meetings.

Our dazzling wine and beverage-tasting room has just been completed. This spectacular marble roomed-grape adorned addition is the perfect environment for sampling the latest and greatest liquid culinary creations and is another prime location for private seminars or intimate gatherings. Adjacent is the culinary research library that houses the history, recipes and answers to every possible culinary question. And finally, our 1,200 square foot Event Space - for TV shoots, presentations, meetings, parties and dinners.

Kathy Casey Food Studios also offers exciting cooking and cocktail classes and culinary affairs open to the public. The Food Studios is also available for special events.

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Under the leadership of owner/chef **Kathy Casey**, KCFS brings together some of the country's most talented food professionals in a highly creative consulting team.

As a full-service restaurant consulting resource, Kathy Casey Food Studios provides concept, menu and recipe development, naming, graphics, logo work, professional recipe manuals and cookbook editing, and kitchen design. KCFS also has strategic alliances for food photography and styling, public relations, promotions and newsletters, interior design, architecture and custom art creation.

Kathy Casey Food Studios is probably the only place in the country where chefs and restaurateurs can “Cook Up Some Fun” while inventing the next culinary craze.

COMPANY CAPABILITIES & FACILITY

- ✓ New restaurant concept development
- ✓ Re-positioning of current concepts
- ✓ Food & beverage development
- ✓ Menu positioning
- ✓ “fun” ideation sessions
- ✓ Strategic kitchen management
- ✓ Food cost containment
- ✓ Custom classes & seminars
- ✓ Logo Creation
- ✓ TV Studio
- ✓ Precision recipes
- ✓ Specifications for food production
- ✓ Procedure manuals
- ✓ Recipe testing
- ✓ Equipment training and testing
- ✓ Restaurant openings
- ✓ Bar and beverage training
- ✓ Culinary Research Library
- ✓ Server training
- ✓ Market studies

FACILITY

Located at 5130 Ballard Avenue NW in Seattle, Washington, the 6000-sq. ft. Kathy Casey Food Studios is housed in a vintage 1889 brick building in Historic Ballard, an eclectic commercial neighborhood.

Chef **Kathy Casey** hailed as an “inventor of dishes that dazzle the eye and the palate” by Craig Claiborne, describes her cuisine as bright-flavored: traditional with a twist. Others describe her as a natural, singularly intuitive chef with unerring flair. She received her first acclaim, at age 23, as Executive Chef at Fullers restaurant in Seattle, where *Food & Wine* magazine named her as one of the 25 “hot new American chefs”. In June of 1999, Casey was recognized as one of Seattle's most innovative small businesses by the mayor's office, receiving the Mayor's Small Business of the Year Award. Since 1988 she has run her very successful restaurant consulting company, creating delicious restaurants nationally.