

LETTUM EAT! Inc. Meal Ministry Program

Implementation Overview

Who We Serve

Churches and Religious Worship Facilities with Commercial Kitchen Equipment.

Our Mission

Revitalize the Food Fellowship endeavors of Churches and Religious Worship Facilities

Our Vision

To see Church Houses once again Fellowship over meals and reestablish the Ministry of caring for those suffering from Food Insecurity by utilizing their existing food Service provisions to maximize their efforts.

By Executing This Approach (STRATEGY)

- Entering into a partnership agreement with LE Inc. Sharing 24/7 access to kitchen facility
- Weekly Fellowship Meal Offering: \$8 (1 Meat, 2 Sides, drink and dessert).
- Weekly After Church Meal Offering: \$8 (1 Meat, 2 Sides, drink and dessert).
- Promoting Events and Sunday School Class Parties serving meals.
- Promotion of the Partnership with LE Inc. and established value adding success with other Churches.
- Serve as a hub for food collection from LE Inc. Donation Partners expanding your charitable endeavors.

...And By Offering This Value Proposition (WHAT)

- Established brand recognition and volunteer training from LETTUM EAT! Inc.
- 15 weeks of Meals w/ recipes for weekly Fellowship Dinners
- Fellowship Meal Program for Sunday Service, Sunday School Class Parties and Event Programs
- Partnership w/LETTUM EAT! Inc. in Hunger Relief Program
- Social Events: Cooking Classes, Sunday School Class Parties and Group Events (Women's/Men's)
- Aid with Establishment of commercial vendor accounts
- Food cost training and management, ordering, inventory and waste control
- Food Service facility cleaning and equipment upkeep.

...To Address These "Pains" In Our Community (WHY)

- The program pays for itself. Besides Childcare/Preschool, your kitchen is a great way to generate necessary revenue for operational costs.
- We will staff your facility with a professional food service operator to prepare meals and lead volunteers you select for our training program.
- Families can afford consistently delicious restaurant quality meals at a fraction of the cost.
- Knowing when to use the Food Services. Recommendations for proven ministry events.
- Decreasing Congregation numbers? People are going to eat. We'll get them in the doors to maximize exposure to your Church's Ministry offerings.

...By Leveraging These Resources (HOW)

- By implementing the same procedures, protocols and quality as commercial restaurants at a fraction of the cost while offering flexibility to meet your needs.
- By offering Ministry Leadership, 25 years of experience as a Chef and Nationally Certified Food Safety Manager.
- By establishing an Internship Program with local High School Culinary programs.
- By sharing a network of Professional Chefs in the area to assist in training and event execution.
- By utilizing already established Marketing and Social Media Outlets to advertise your Community Endeavors