

# Central kitchen planning-food product list

Company name:		Contact:	Sales:	Date:
Contact mobile phone:	E-mail:	Facebook:	<input type="checkbox"/> Skype <input type="checkbox"/> Line <input type="checkbox"/> QQ: _____	

Currently:	Name	Pot qauntity	Each Pot capacity	Each pot cook <b>time</b>	Cook <b>frequency</b> every day	Production everyday	roduction every hou
	Concumption everyday	Purchase space	The way of preserving shipping	Shipping space	Branch of stores use batch, whole barrel and whole package mode		Shipping quantity

Future	Can supply ___ stores	Pot qauntity	Each Pot capacity	Each pot cook <b>time</b>	Cook <b>frequency</b> every day	Production everyday	roduction every hou
	Shipping consumption every	The way of preserving shipping	Capacity specification	Shipping quantity	Manpower labor estimation	Automatio n rate	Delivery time

Purchase space	Purchase specification	How often do purchase	The space size of preserving shipping temporarily	The specification of preserving	The estimation of preserving temporarily space

How often do ship out	Estimate periphery facilities demand in the future	Notes(temperatutre, unfreeze...)

Production process	
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