

Central Kitchen / Commissary Setup

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a plan to set up a central kitchen/commissary — capacity, base/semi-prep production, cold chain to outlets, hygiene/licensing and economics — to standardise and cut cost across a chain. Use it when scaling multiple outlets/kitchens. For multi-outlet ops use the Multi-Outlet Playbook.

Purpose of this tool & output

Set up a commissary to supply outlets

How the output is used

Use the guide to set up a central kitchen/commissary to supply outlets.

Important cautions

A central kitchen standardises taste and cuts cost once you have enough outlets, but the cold chain to outlets and central-unit FSSAI/hygiene are food-safety-critical — prepped items have limited shelf life and must be transported cold. Weigh savings against overhead and logistics. Get FSSAI licensing for the central unit.

Companion documents

- Food Franchise Model Designer
- Franchise Disclosure Document Builder
- New Outlet Business Case
- Multi-Outlet Operations Playbook
- Cloud Kitchen Expansion Strategy
- Food Brand Scaling Strategy

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.