

Product Development
from Start to Finish
in Our

Certified Test Kitchen

WE SPECIALIZE IN:

Creating and Testing

Your Product

Package Design

Nutritional Analysis

UPC Coding

Defining and Targeting
Your Market

SAMPLE PRODUCT

SUGGESTIONS:

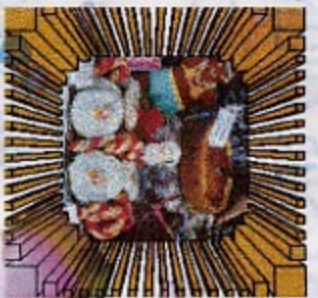
Cookies, Muffins, Breads

Cakes, Cheesecakes

Salsa and Sauces

Snack Items

Jams, Jellies and Chutneys
Candies and Confections



RESTAURANT AND BAKERY CONSULTANT

1. Designer of Signature Desserts for Your Establishment or Special Occasion.
2. Complete Menu Development
3. Add a Taste of Paradise to Your Product Line or Retail Bakery/Restaurant.
For Example:
Coconut Haupia Cake
Decadent Chocolate A' A Ganache Cake
Passion Fruit Shortbread Cookies
Tropical Mango Chutney
Guava Cheesecake
or Macadamia Nut Creme Pie
to Name a Few
4. Franchise Our Hula Cookie Shack in Your Local Mall, Restaurant or Establishment
5. U.S. Food and Drug Administration and U.S. Department of Agriculture Certified Operating Supervisor in the Following Areas of Thermally Processed Low Acid and Acidified Foods:
Microbiology of Thermally Processed Foods
Food Container Handling
Food Plant Sanitation
Agitating Retorts - Continuous
Agitation Retorts - Discontinuous
Still Retorts - Pressure Processing in Steam
Still Retorts - Hydrostatic Methods
Closures for Metal Containers
Closures for Glass Containers
Closures for Semirigid and Flexible Containers
Acidified Foods
Records for Product Protection
Principles of Thermal Processing, and Operation
Process Room Instrumentation, Equipment, and Operation
Aseptic Processing and Packaging Systems
6. Home Economics Teacher/Trainer, Food Demonstrator, Caterer and Party Planner, Executive Gift Basket Components

Home economist, teacher and entrepreneur, Jill graduated from the University of Hawaii and since 1986 has owned two restaurants, and presently owns retail kiosks, and a wholesale bakery. The bakery bakes and delivers a variety of desserts and cookies island-wide to a number of resorts, hotels and restaurants. Jill has developed three cookie lines including the Hula Girl Shortbread line that sells statewide and to outlets in California and New York. Her desserts won her first place in the year 2000 Chef de Cuisine Dessert Magic Show held at the Hilton Waikaloa. The first Jill's Country Kitchen franchise was opened in June 2000 in Ogden, Utah under the name Creative Desserts.

Some Client List

Kona Village Resort
 Bianelli's Italian Restaurant
 Kilauea Lodge Restaurant
 Palm Cafe
 Michaelangelo's Restaurant
 Ducky Jakes
 Beans Coffee Shop
 Korner Pocket
 Volcano House
 Orchid Mauna Lani
 R. Field Wine Co.
 Aloha Coffee Store
 Creative Desserts
 Pat's Island Delights
 Dean and Deluca

YOUR CULINARY DREAMS CAN COME TRUE

"Your Ideas Into Reality"

WE SPECIALIZE IN:

1. Bakery/Restaurant Consulting and Training
2. USDA and Department of Agriculture Certified in Food Safety and Processing of Low and High Acid Foods
3. Product Development from Start to Finish
4. Catering and Party Planning
5. Provider of Gift Basket Components
6. Food Demonstrator

Jill Inforzato



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