

Notes:

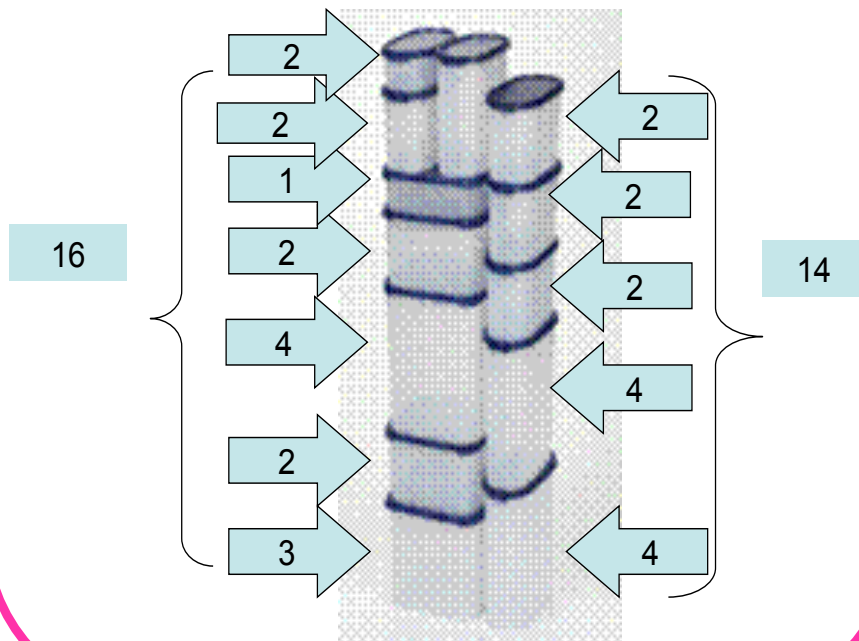
Custom Kitchen Planning



How They Stack Up!

Units High

- Numbers on the bottom 1-5



How to get started?



- Do your own kitchen first!!
- Ask a friend or relative to let you “practice”.

How Modulars build your business

- Keeps customers coming back for more—they can't buy them all at once
- Date parties—half price items, plus host credit
- Recruit—earn \$ and use the discount!
- Attract “different” customers
 - one-on-one service much like an interior decorator, personal trainer, etc.



How They Stack Up!

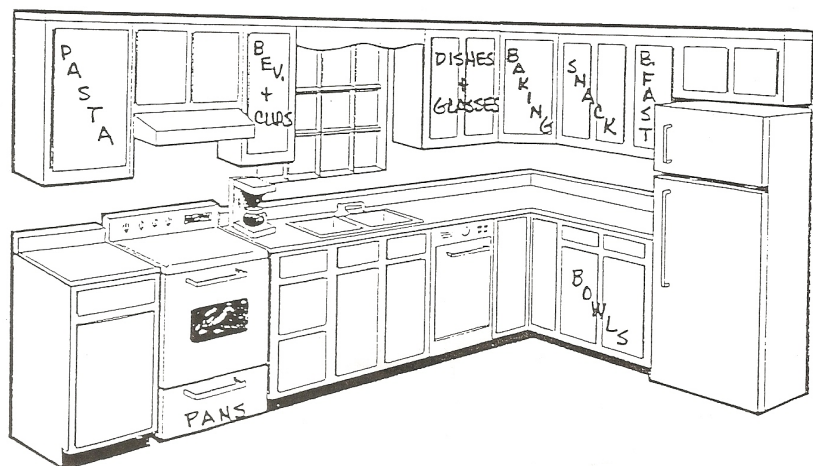
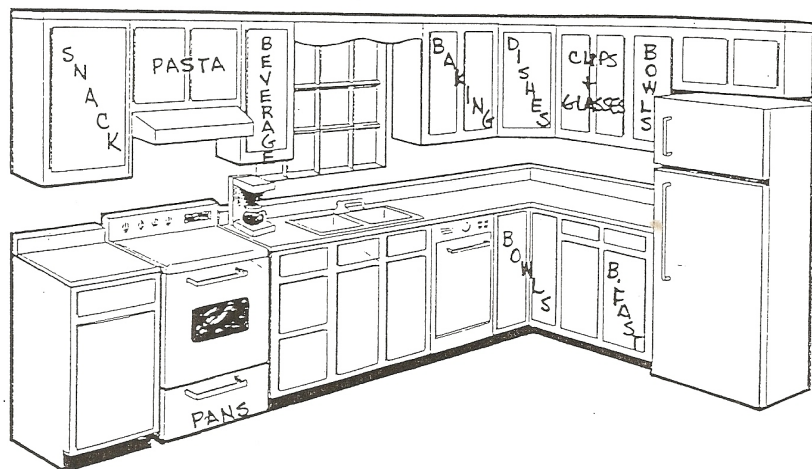
Units Width

- Ovals: 1 unit wide
- Squares/Rectangles: 2 units wide
- Rectangles are 3 units wide if not put in “deep”



Centers Concept

Baking
Snack
Beverage
Breakfast
Pasta, Bean, etc.



What do I do with the graphs?

- Blue print of the kitchen
- If customer orders **ENTIRE** system
 - offer installation
 - includes putting food in containers, labeling and installing using the graphs
- If customer orders only one center, provide graphs so they can install themselves.

Instructions for Graphing

1. Determine Available Shelf Height

- Insert the tallest Modular Mates container that fits between the shelves
- Then record the shelf height available in the upper left corner of the graph

3. Determine Available Shelf Depth

- Place a Rectangle or Super Oval container on the shelf to determine if the depth of the shelf can accommodate it.
- Then write the shelf depth in the upper left hand corner of the graph.

2. Determine Available Shelf Width

- Place a combination of Modular Mates containers side by side on shelf. Each Round, Oval or Super Oval container represents one block on the graph. Each Square or Rectangle represents two blocks on the graph
- Then write the shelf width available in the upper left corner of the graph

4. Indicate Space Available for Containers on the Shelf

- Using a Bold marker, outline the maximum height and width available to place containers on this shelf.
- Complete the customer information in the upper right corner of the graph.

Note: For easy removal of containers, do not use the area behind a center "facing" or center support in a cupboard unless the customer requests it.

Note: Be sure the make the line down the center of the graph bolder to indicate the "facing" or center support of the cabinet

Example

Shelf Height: <u>Modular Mate 4 high</u>		Customer: Sue Brown Center: Pasta, Bean & Rice Cupboard Location: Left of Stove			
Shelf Width: <u>6 Modular Units</u>		Shelf Location: Bottom Shelf			
Shelf Depth: <u>Rectangle or Super Oval</u>					*18"
7 Modular Units					
6 Modular Units					*15-1/2"
5 Modular Units					*11-1/2"
4 Modular Units					*9-1/4"
3 Modular Units	<div style="border: 1px dashed black; padding: 2px;"> Super Oval 2 Taco Shells </div>	<div style="border: 1px dashed black; padding: 2px;"> Super Oval 2 Long Bean Corn Rice Pinto Beans </div>	<div style="border: 1px dashed black; padding: 2px;"> Rectangle 2 Wide Noodles </div>		7"
2 Modular Units	<div style="border: 1px dashed black; padding: 2px;"> Rectangle 1 Super Shell Macaroni </div>	<div style="border: 1px dashed black; padding: 2px;"> Super Oval 2 Elbow Mac </div>	<div style="border: 1px dashed black; padding: 2px;"> Rectangle 2 Ramen Noodles </div>		5"
1 Modular Unit	<div style="border: 1px dashed black; padding: 2px;"> Rectangle 1 Lasagna </div>	<div style="border: 1px dashed black; padding: 2px;"> Instant Rice </div>			*2-3/4"

Tupperware

custom kitchen
planning storage chart



Qty on Hand	Volume in cups	1	2	3	4	5	1	2	3	4	5	1	2	3	4	1	2	3	4	
BAKING CENTER																				
	All Purpose Baking Mix						2 lbs. 8 oz.	3 lbs. 12 oz.				2 lbs. 8 oz.	3 lbs. 12 oz.			2 lbs. 8 oz.	3 lbs. 12 oz.			
	Baking Powder	1 lb.					10 oz.													
	Baking Soda	1 lb.					1 lb.	2 lbs.				4 lbs.								
	Brown Sugar	1 lb.					12 oz.	1 lb. 8 oz.					4 lbs.							
	Chips, Baking	1 lb.					8 oz.	1 lb.												1 lb. 8 oz.
	Chocolate, Baking	10 oz.					10 oz.					14 oz.								
	Commeal	2 lbs.					2 lbs.					4 lbs.								5 lbs.
	Cornstarch	1 lb.					8 oz.													
	Dates, Chopped	10 oz.																		
	Flour, All Purpose	3 lbs. 8 oz.					13.5 oz.	2 lbs.	3 lbs.	4 lbs.	5 lbs.	2 lbs.	3 lbs.	4 lbs.	5 lbs.	8 lbs.	10 lbs.			
	Graham Cracker Crumbs	10 oz.					10 oz.					2 lbs.								
	Granulated Sugar	1 lb.					10 oz.					14 oz.								
	Milk, Dry Non-Fat Powder	1 lb.					8 oz.													
	Milk, Dry Non-Fat Powder (instant nonfat)	1 lb.					1 lb. 2 oz.	2 lbs. 10 oz.												
	Oats/Graham	2 lbs.					2 lbs.					2 lbs.								
	Powdered Sugar	1 lb. 8 oz.					12 oz.	1 lb.	1 lb. 8 oz.			1 lb. 8 oz.								
	Rawlins	1 lb. 10 oz.																		
	Salt	1 lb.					1 lb.					2 lbs.								
	Sprinkles	1 lb.										2 lbs.								
	Unsweetened Cocoa Powder	1 lb.																		
PASTA & BEANS CENTER																				
	Beans, Bn	1 lb.					4.4 oz.													
	Beans/Pinto, dry	2 lbs.					12 oz.					2 lbs.								
	Bread Crumbs	15 oz.					15 oz.					2 lbs.								7 lbs.
	Bread Sticks	5 oz.					4.4 oz.					4.4 oz.								15 oz.
	Chow Mein Noodles	5 oz.					5 oz.					1 lb.								12 oz.
	Conions	5 oz.					5 oz.					10 oz.								1 lb.
	Junibo Shells	12 oz.					12 oz.					1 lb.								6 oz.
	Lasagna, Only Edges	2 (8 oz.)					2 lbs.					2 (8 oz.)								1 lb.
	Lasagna, Open Tray																			
	Lupuline	2 lbs.					2 lbs.					8 oz.								1 lb.
	Macaroni, Elbow	4 pkg.					8 oz.					14.5 oz.								1 lb.
	Noodles, Ramen (8 oz. each)	8 oz.					12 oz.					7 pkg.								1 lb.
	Noodles, Medium	1 lb.					8 oz.					1 lb.								7 pkg. 12 pkg.
	Noodles, Wide	1 lb.					12 oz.					1 lb.								8 oz.
	Noodles, Extra Wide	1 lb.					13 oz.					1 lb.								1 lb.
	Pasta, Chinese, grated	3 lbs.					8 oz.					1 lb.								1 lb.
	Rice, Long Grain	1 lb.					13 oz.					1 lb.								2 lbs.
	Rice, Instant	1 lb.					14 oz.					2 lbs.								10 lbs.
	Spaghetti, Thin	8 oz.					14 oz.					1 lb. 12 oz.								3 lbs. 5 lbs. 8 lbs.
	Stuffing Mix	6 oz.					12 oz.					8 oz.								14 oz.
	Taco Shells (hard)	1 lb.					12 sh.					18 sh.								2 lbs. 8 oz.
	Ziti	1 lb.					1 lb.					1 lb.								1 lb.

Note: Product capacities are estimated based on average package sizes, and some packages may not fill the entire container.

CUSTOM KITCHEN PLANNING CUPBOARD GRAPH							
Shelf Height:	Customer: _____						
Shelf Width:	Which Center(s): _____						
Shelf Depth:	Cupboard Location: _____						
	Shelf Location: _____						
7 Modular Units							*18"
6 Modular Units							*15 1/2"
5 Modular Units							*11 1/2"
4 Modular Units							*9 1/4"
3 Modular Units							*7"
2 Modular Units							*5"
1 Modular Unit							*2 3/4"
<ul style="list-style-type: none"> • Draw Rounds, Super Ovals or Ovals ONE BLOCK WIDE • Mini Rectangles need 5" of width, one block • Rectangles & Super Ovals need 11 1/4" of depth • Draw Squares or Rectangles TWO BLOCKS WIDE • Rectangles or Squares need 8" of width, or two blocks across • Two Mini Rectangles fit sideways on top of a Rectangle or wherever 5" of width is available. 							

Custom Kitchen Planning Tally													
Color Section: _____													
Name: _____													
Phone: _____													
		SUPER OVALS					RECTANGLE					SQUARE	
1													
2													
3													
4													
5													
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\$		\$		\$		\$		\$		\$		\$	
OTHER:													
Contents	Product/Price										QTY.	Total	
	Spice Carousel @ \$												
	Spice Labels @ \$												
	Container Labels @ \$												
													Subtotal
													Your Tupperware® Consultant
											Front Total		
											Other Total		
											Back Total		
											Subtotal		
											Tax		
											TOTAL		

Do you prefer to scoop or pour?

