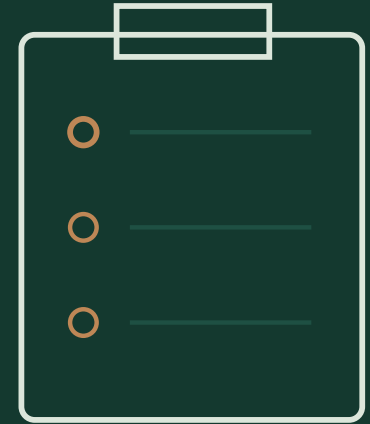


Copper Skillet

Complete meals. A bounded service window.

Fictional prelaunch



Preparation pay continues outside the selling window.

Available units → completed work → fees



Demand and completion are assumptions.

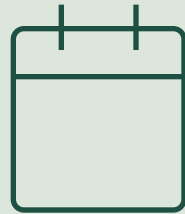
Paid work will test time and margin.

A clear scope.

A controlled delivery process.



Agree



Schedule



Deliver



Collect

One agreed scope. Documented acceptance.

Start with a reachable buying occasion.



Lunch customers

A meal at the regular pad

Event visitors

A direct window purchase

Schematic; buyers and area to validate.

Defined billing units.

One shared service mix.



Burger meal 35%	16
Chicken meal 25%	15
Taco plate meal 20%	15
Veggie meal 15%	14
Kids meal 5%	9

USD / meal order.

Compete on the job and the commercial terms.

Possible alternatives

Other food trucks

Quick-service restaurants

Meals brought from home

Check before booking

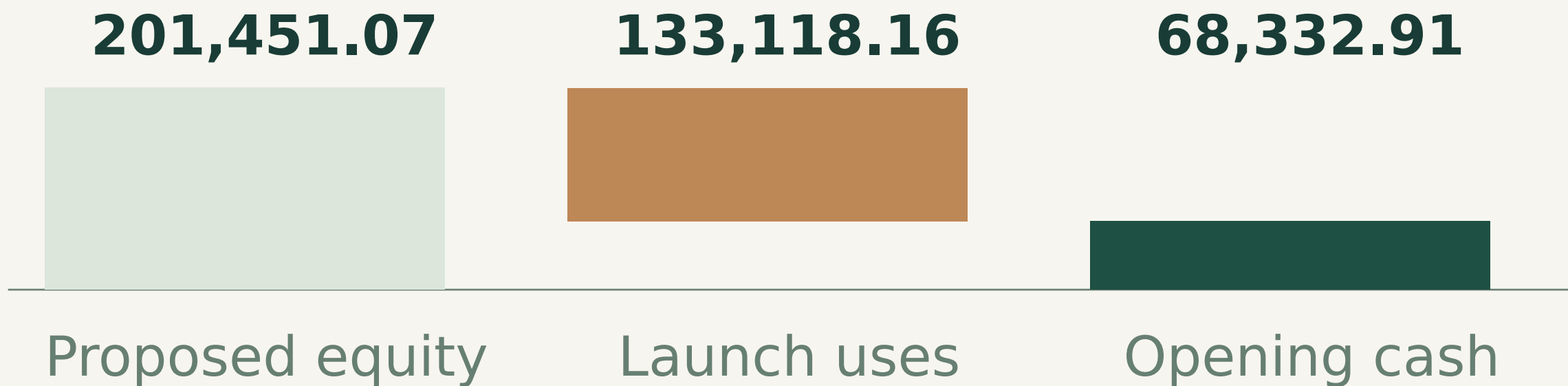
Meals per service interval

Food and packaging use

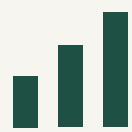
Event contribution

Compare equivalent work and written terms.

Fund the launch. Keep a reserve.



Year 1 net income: USD 1,470.47



Proposed team.

Clear delivery responsibilities.



Monthly base pay

Owner chef	4,333.33
Assistant cook	2,773.33
Counter service	2,184.00
Scheduling/admin	433.33

Owner, kitchen and counter coverage are paid.

Prove the job economics before adding capacity.



Prelaunch. These are the next tests.

Proposed owner equity.

USD 201,451.07

External equity requested: USD 0.00

Terms and funding remain uncommitted.

Project payback: not reached within 36 months