



GLOBALGRUB

EMBRACING CROSS CULTURAL IDENTITIES AND SUSTAINABILITY.

Our Mission

Global Grub holds a unique position as a leader in both industries, and thus a company at the forefront of progress in the meal service delivery field. From a macro perspective, these are the two major trends which have propelled the food service and product delivery industries, respectively. This year, we have strived to prioritize our cosmopolitan outlook by incorporating meals from Southeast Asia, Latin America, East Asia while continuing to offer our classic American recipes. Additionally, we continue to build quality internationally inspired recipes as we look to grow our offerings.

No need to worry

Our passion for protecting the planet has shone through our Earth Day Campaign. We are holding ourselves to sustainability through the limitation of food waste, use of eco-friendly packaging, and implementation of transportation that produces lower carbon emissions. Of course, we pride ourselves on continuing to not only maintain current industry trends, but to spearhead new ideas of our own as we move forward.



Connect with us!



[HTTPS://GLOBALGRUBVE.WIXSITE.COM/GLOBALGRUB](https://globalgrubve.wixsite.com/globalgrub)



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@GlobalGrubVE

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A YEAR IN REVIEW

In early November 2024 Global Grub was created. Our goal is to deliver fresh and authentic ingredients to your doorstep. So far in our first year we have made 314 transactions and made a total sales revenue of \$131,007.15 and the year isn't over yet, so we still have lots of room for improvement in the next few months. We also won a few awards at the start of the year. We joined an elevator pitch competition and placed in the top 10% nationally thanks to our team for making the script and Eli presenting it. Also, we went to an in-person trade-show where we got to interact with other companies in person. We placed 2nd in the sales materials section. But we also learned a lot from the other companies. In our first-year wave have also made several different boxes from over 10 countries. Overall, it has been a very successful year for Global Grub.

TRADE SHOW SUCCESS

We can't forget about our latest trade show that took place at Sutherland High-School, where we connected with 8 other total companies from Mendon, Sutherland and Buffalo. We shared our passion for food and made some incredible sales — \$46,882 worth to be exact!

Our Italy box stole the spotlight, leading the way with 43 boxes sold. It is clear that customers could not resist the bold flavors and culinary adventure packed into every bite. We also introduced our brand-new 5-month subscription box program, and it was a hit — bringing in \$16,500 in sales during the event alone!

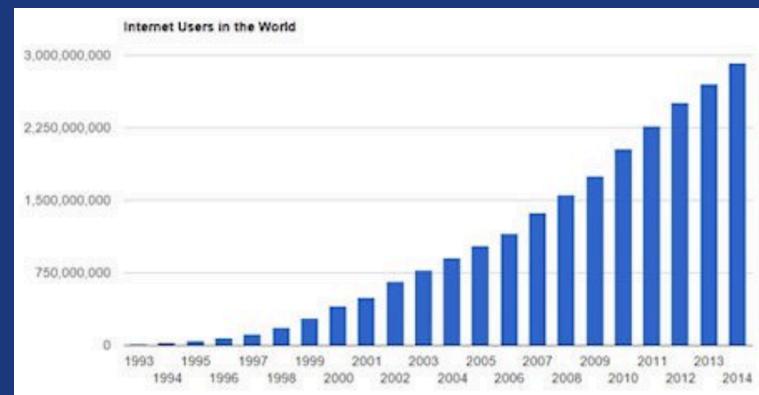




INDUSTRY INFORMATION

Within the VE World the food market is by far the largest, with a dynamic range of unique companies from all over the world. However, the online meal service industry, which is a subdivision of the food market, has risen significantly within the past five years. With the online world expanding every minute the online meal service industry is expected to continue to thrive. With this comes a growth of competition.

This may seem like an issue, but a competitive market promotes quality and efficiency as here at Global Grub we constantly are thriving for the best.



Customer reviews



"I have never been a chef. I'm the guy who has always lived off canned food and takeout. I recently discovered Global Grub through their Instagram and decided to try it out. When I started cooking the first box, I knew I was hooked. The recipe was easy to follow, and my dish came out looking exactly like what was on the recipe card. Being an Italian myself, the Italy box tasted fresh and authentic just as if I were in Italy. I recently purchased the monthly subscription box; I am looking forward to trying all of what Global Grub has to offer! I would highly recommend Global Grub to everyone." -Lorenzo Vega

TOP BOXES OF THE YEAR



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CHINA



MÉXICO



TEXAS



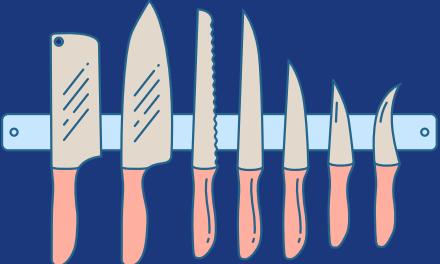
LET'S CELEBRATE

FELIZ
Cinco
DE
Mayo

Enjoy Cinco de Mayo With the
Mexico Box

Use code 'CINCO' for 5% off your order

QUICK TIPS



1. Knife Skills

Sharp Knives: Always use a sharp knife! Dull knives are more dangerous because they can slip, causing accidents. A sharp knife makes cutting more precise and easier.

Chopping Techniques: For even cooking, cut ingredients into uniform pieces. Try using the "claw" grip when holding the ingredients to protect your fingers.

Mise en Place: This French term means "everything in its place." It refers to having all your ingredients prepped and organized before you start cooking, which helps prevent mistakes and ensures a smoother cooking process.

2. Cooking Techniques

Sautéing: This is a quick-cooking method where food is cooked in a small amount of fat (oil or butter) over medium to high heat. The key is to keep things moving in the pan to avoid burning.

Braising: This technique involves cooking food slowly in a liquid (like broth or wine) at low heat. It's great for tougher cuts of meat as it tenderizes them while infusing flavor.

Roasting: Roasting is cooking food in an oven at high heat, typically with a dry heat source. Vegetables and meats develop a rich, caramelized flavor.

Blanching: Blanching briefly cooks food in boiling water and then quickly cools it in ice water. This is ideal for vegetables to preserve color and texture while reducing bitterness.



3. Baking Tips

Room Temperature Ingredients: For cakes, cookies, and other baked goods, ensure your ingredients like butter, eggs, and milk are at room temperature for better mixing and consistency.

Don't Overmix: When making cakes or muffins, don't overmix the batter. Overmixing can result in dense, tough baked goods.

Sifting Dry Ingredients: Sifting flour, baking powder, and other dry ingredients ensures a light, airy texture and prevents clumps.





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EMPLOYEE SPOTLIGHT

STEVIE CHATWIN

Stevie is a valuable member of the accounting department here at Global Grub. Time after time, Stevie ensures accurate payroll, records inventory, updates sales, executes contracts, and takes care of business expenses. He does his work diligently, never wasting time or dilly-dallying. He received Employee of the Month in December and contributed to the accounting department's top 3 placement in the region for the financial competition. Although his primary work is here, he also is a valuable member of the community as a local lifeguard at a community aquatics center. In the future Stevie plans to pursue higher level management within Global Grub in the form of becoming the Chief Financial Officer.