

# How Home Chefs Work on Kaki Lima (KL)

Kaki Lima (KL) is dedicated to empowering home chefs by providing a platform to showcase their culinary talents to a broader audience. This guide outlines the process and key responsibilities for home chefs who wish to join and succeed on KL.

## 1. Licensing and Compliance

Home chefs are required to obtain the necessary licenses and certifications to legally operate their home-based food businesses. KL assists in this process by providing resources and support to help chefs navigate the required paperwork and compliance checks. While KL provides guidance, it is the chef's responsibility to ensure all legal requirements are met. Once all licensing requirements are fulfilled and verified, chefs are approved to operate on the platform.

## 2. Onboarding and Approval

The onboarding process involves a few simple steps to get home chefs started on KL:

- **Application Submission:** Chefs submit their application, including proof of licensing and any required certifications.
- **Review and Approval:** KL reviews the application and, upon meeting all criteria, approves the chef to join the platform.
- **Platform Training:** New chefs receive basic training on using the platform, uploading menus, and managing their virtual presence.

## 3. Menu Management and Virtual Presence

Once approved, chefs can create and manage their virtual storefront on KL:

- **Menu Uploads and Edits:** Chefs have the flexibility to upload, edit, and update their menus at any time. This allows them to adapt to customer feedback, introduce new dishes, and keep their offerings fresh and exciting.
- **Enhanced Visibility:** KL features and markets popular menus, giving chefs the opportunity to reach a wider audience. Consistent quality and customer satisfaction are key factors for being featured.

## 4. Revenue and Fees

KL aims to support home chefs in growing their businesses while keeping costs manageable:

- **Revenue Sharing:** KL takes a 5% commission from the revenue generated by home chefs. This percentage may decrease over time based on the chef's loyalty and performance on the platform.
- **Loyalty Benefits:** Chefs who consistently perform well and remain active on KL will be eligible for reduced commission rates and additional perks, such as enhanced marketing support or priority placement.

## 5. Support, Guidelines, and Mentorship

KL is committed to providing ongoing support and resources to help chefs thrive:

- **Guidelines and Tips:** Regular updates with best practices, cooking tips, and business advice are provided to all chefs to help them maintain high standards and grow their customer base.
- **Mentorship Opportunities:** For chefs seeking more personalized support, KL offers mentorship programs that can be purchased for an additional fee. These programs provide deeper insights and tailored advice from experienced professionals.

## 6. Additional Considerations

To ensure success on KL, home chefs should also be aware of the following:

- **Customer Interaction:** Chefs are encouraged to engage positively with customers, respond promptly to inquiries, and maintain a high level of service quality.
- **Quality Assurance:** Consistency in food quality, presentation, and adherence to food safety standards are critical for maintaining customer trust and growing your business.
- **Feedback and Improvement:** KL encourages chefs to actively seek and act on feedback to continuously improve their offerings and customer experience.

## 7. Platform Standards and Conduct

KL is committed to maintaining a high-quality experience for all users on the platform. To uphold these standards, KL reserves the right to review and, if necessary,

remove any home cook or menu that is deemed unfit or inappropriate for the service. This includes, but is not limited to, violations of food safety standards, negative customer experiences, or content that does not align with KL's community guidelines.