



Mochi Foods Consulting FAQ

Welcome to Mochi Foods Consulting, America's Premier Mochi Consulting Brand! We're here to answer your questions about our consulting services, best practices, logistics, and more. If you can't find the information you're looking for, feel free to contact our customer support for further assistance!

Here are answers to some commonly asked questions to help you get a better understanding of our services:

Q1: What is the cost of our consulting services?

A: Our consulting services will vary depending on the scope of the project. Please schedule a call and a quote can be provided.

Q2: What is included in our consulting services?

A: When you engage our services, you'll receive the following valuable inclusions:

1. Wholesale Pricing on the Mochi Donut Full Fryer Machine Set: As part of our consulting package, you will have access to exclusive wholesale pricing on the mochi donut full fryer machine set. This equipment is essential for producing high-quality mochi donuts efficiently and consistently.
2. Mochi Donut Best Practices to Increase Sales and Efficiency: Our experienced consultants will share their expertise on the best practices in mochi donut production. This includes tips and strategies to enhance sales, streamline your operations, and boost overall efficiency in your mochi donut business.
3. Popular Flavor Development: We'll guide you through the process of developing popular and innovative mochi donut flavors. We'll share insights into flavor trends and help you create a diverse and enticing menu that resonates with your customers.
4. Personalized Mochi Donut Recipe: Our consulting services include a personalized mochi donut recipe tailored to your unique requirements that goes beyond the base recipe to stand out from the crowd. This recipe will serve as a foundation for your mochi donut production, ensuring a consistent and delicious product.

5. Full Access to Mochi Foods Products: As a bonus at no additional charge, we will provide you with full teachings and access to everything available on the Mochi Foods website. This includes resources not just for mochi donuts, but also for mochi Korean corn dogs, mochi waffles, and a variety of other mochi-based offerings.

6. No Expiration Date, One-Time Fee: Your access to our resources and our consulting services has no expiration date. We offer a one-time fee for our comprehensive package, ensuring you can benefit from our expertise indefinitely.

7. 24/7 Troubleshooting Help: We're committed to your success. Our support includes 24/7 troubleshooting assistance to address any questions or challenges you may encounter.

Q3: How many days are included in a consulting session?

A: Each consulting session includes 3 days of intensive training and support.

Q4: Where are the consulting sessions held?

A: Our consulting sessions can be conducted at our Las Vegas facility or on-site at your location, depending on your preference.

Q5: How often are consulting sessions held, and what are the scheduling practices?

A: The frequency of consulting sessions is flexible and can be customized to meet your schedule and requirements. We will work closely with you to set up sessions that align with your goals and availability. (We are currently booked for the next 2 months and **will need a 2-3 month notice advance time**)

Q6: How many attendees are allowed in a consulting session, and is there an additional cost for extra participants?

A: The pricing includes the consultation for any attendees. Additional participants will **NOT** incur an extra cost.

Q7: What do the 3 days look like?

A: Here is a proposed agenda of what the consulting would look like

Day 1: Foundations and Basics

Session 1: Introduction to Mochi Donuts

Overview of mochi donuts and their unique characteristics.

Session 2: Key Ingredients and Equipment

Understanding essential ingredients and equipment for mochi donut production. Session 3: Basic Mochi Donut Recipe

A step-by-step guide to creating a simple mochi donut.

Day 2: Advanced Techniques and Production

Session 1: Flavor Variations

Exploring different flavor options, fillings glazes, and toppings.

Session 2: Troubleshooting and Adjustments

Addressing common challenges and making recipe adjustments.

Session 3: Efficient Production Techniques

Streamlining processes for efficient mochi donut production.

Day 3: Practical Practice and Other Best Practices

Session 1: Pricing and Costing

Determining pricing strategies and calculating costs.

Session 2: Scaling Up and Business Growth

Strategies for scaling production and expanding the business.

Session 3: Hands-On Practical and Certification

Guided hands-on practice to reinforce skills.

Participants create and present their own mochi donuts.

Evaluation and certification for successful completion.

This 3-day program focuses on the essentials of mochi donut creation, advanced techniques, business strategies, and hands-on practice. The aim is to equip participants with the skills and knowledge needed to produce high-quality mochi donuts and potentially launch their own ventures.

We're dedicated to helping you achieve your goals with our consulting services. For more information or to schedule your training, please feel free to contact us at orders@mochifoods.com. We look forward to working with you to start your mochi store dreams!