

# Canada's Smartest Kitchen (CSK)

Holland College

📍 Charlottetown, PE



## ABOUT CSK

Canada's Smartest Kitchen (CSK) is a recognized leader in food product development and leading-edge food innovation in Atlantic Canada and around the globe, supporting the validation of over 1,400 client products since 2009. Located on the beautiful Charlottetown waterfront in Prince Edward Island, our multi-disciplinary creative team encompasses decades of experience in the food industry and research sectors focusing on culinary arts and food science.

CSK specializes in food product development, consumer and sensory science, market intelligence, recipe development and food styling, corporate chef services and consulting. Meet our staff, review our service offerings and community projects, and our proprietary 'SMART' process at [www.smartestkitchen.ca](http://www.smartestkitchen.ca)



Krista MacQuarrie - Product Developer



## Contact CSK

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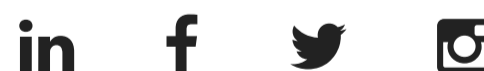
🌐 [smartestkitchen.ca](http://smartestkitchen.ca)

📍 4 Sydney Street, Charlottetown, PEI C1A 1E9

🗣 **Services offered in:** English

✅ **Request Interactive Visit:** <http://interactivevisits.ca>

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# RESEARCH AND INNOVATION EXPERTISE

## EXPERTISE

1. Food and beverage concept ideation, validation design review
2. Consumer focus groups.
3. Corporate on-site & in-house training (related to food product development)
4. Cost avoidance
5. Customized technology demonstrations
6. Design services
7. Field trials/Simulation
8. Interactive workshops
9. Literature reviews
10. Manufacturing process design and development
11. Open houses - facility and personnel
12. Process optimization
13. Product design and development
14. Project management
15. Regulatory guidance
16. Rental of space and equipment
17. Retail product label and packaging review
18. Reverse engineering
19. Sample analysis and testing
20. Workflow consultation
21. Technology validation and transfer

