Success Stories

FBIC Helps Businesses Succeed!

The Delaware Center for Enterprise Development's Food Business Incubation Center (FBIC) provides services to start up food businesses to help them to grow into successful businesses. Many clients come to the Center with an idea, unwavering passion, and a willingness to take a risk. That is a perfect description of Mageline Kelly, owner of **Mageline's Confiserie** who now manages and operates a very successful high-end pastry business.

"DCED helped me. They gave me the guidelines on how to start my business in the right way. They enrolled me in their free food safety training (ServSafe®) class. I wanted to learn everything the right way. They gave me the confidence to go out there and know that I have a good product. They told me how to do a business plan, which I knew nothing about and now, after traveling to Paris for training from renowned experts, I am running a very successful business. I use the FBIC commercial kitchen at least twice a month to make my beautiful and delicious Macaroons I am living in my passion and my business has prospered. I am so glad the people at DCED believed in my dream and were able to help me!" Mageline has been a FBIC client since 2010.

Mageline is kneeling beside Chef Ollive

Christien in Paris France **Mageline's First Display in Dover, Delaware**

Chef Stephanie G

Chef Stephanie G & Company serves Greater Philadelphia, DE, NJ & MD. She is the sole owner of Twice The Spice Caterers, Twice The Spice Personal Chef Service & Twice The Spice Heat & Serve. Stephanie operates a high demand business. She is able to meet her demand by using the low-cost commercial licensed kitchen for her Kent County clients. She is certified in food safety training *(ServSafe®)*. Chef Stephanie and was honored as the 2nd runner up for the best business plan in City of Wilmington Delaware's Small Business Success Series program. Stephanie is coached by the DCED FBIC staff in making many of her critical business decisions.

Every month she expresses her passion through her remarkable website which classically highlights her specialties (see samples below). Visit Chef Stephanie G's website at www.twicethespicecaterers.com [1]

The FBIC is available to help your business grow. We provide training, business education, workshops, seminars, one-on-one consultations and a commercial licensed kitchen. FBIC also provided demonstrations in food safety and in canning fruits and vegetables for value-added producers and farmers. Contact the FBIC at 302.857.6951 to start and grow your food business.

Source URL: http://www.desu.edu/business/success-stories

Links
[1] http://www.twicethespicecaterers.com