



**VENDOR SUPPORT PROCESSES PLAN**  
SCALE :100

LINE TYPE	PROCESS FLOW DESCRIPTION	CONNECTING SPACES	EXPLANATION
1 —————	<b>GUIDANCE &amp; ENTRY FLOW</b>	Vendor Support Reception → All Support Services	Vendors are guided from the Reception to various support services, providing a centralised entry point.
2 - - - - -	<b>FOOD PREPARATION &amp; SUPPLY FLOW</b>	Prep Kitchen → Vendor Stalls	Represents the flow of prepared food and supplies from the Prep Kitchen to Vendor stalls for immediate or later use.
3 - - - - -	<b>PRESERVATION &amp; PACKAGING FLOW</b>	Preservation Space → Prep for Storage Space → Walk-In Freezer/Dry Storage	Indicates the process of Preserving and Packaging food items, then Storing them for later use in Cold or Dry storage areas.
4 ·······	<b>SMOKING &amp; STORAGE FLOW</b>	Smokehouse Zone → Walk-In Freezer/Dry Storage	Highlights the pathway for Smoked and Dried goods moving into Storage facilities for later vendor distribution.
5 —————	<b>CULINARY SKILL DEVELOPMENT FLOW</b>	Culinary Workshop → Vendor Stalls & Prep Kitchen	Shows how skills developed in the Culinary workshop are fed back into Vendor operations and Food preparation.
6 - - - - -	<b>BUSINESS TRAINING &amp; EMPOWERMENT FLOW</b>	Entrepreneurship Learning Platform → Vendor Stalls & Fresh Retail Market	Represents the pathway connecting Business training with Vendor Stalls and the Retail Market, enhancing offerings and skills.
7 —————	<b>VENDOR COLLABORATION &amp; SUPPORT FLOW</b>	Private Meeting Room → All Support Services	Illustrates Collaboration and strategic discussions among Vendors and Support service areas.
8 - - - - -	<b>REGENERATIVE PRODUCE FLOW</b>	Regenerative Farming → Prep Kitchen → Vendor Stalls & Fresh Retail Market	Shows how fresh produce is supplied from Regenerative Farming to the Prep kitchen and further distributed to Vendor stalls.

**1. Guidance & Entry Flow**  
[Vendor Support Reception → All Support Services]



**2. Food Preparation & Supply Flow**  
[Prep Kitchen → Vendor Stalls]



**3. Preservation & Packaging Flow**  
[Prep for Storage Space → Walk-In Freezer/Dry Storage]



**4. Smoking & Storage Flow**  
[Smokehouse Zone → Walk-In Freezer/Dry Storage]



**5. Culinary Skill Development Flow**  
[Culinary Workshop → Vendor Stalls & Prep Kitchen]



**6. Business Training & Empowerment Flow**  
[Entrepreneurship Learning Platform → Vendor Stalls & Fresh Retail Market]



**7. Vendor Collaboration & Support Flow**  
[Private Meeting Room → All Support Services]



**8. Regenerative Produce Flow**  
[Regenerative Farming → Prep Kitchen → Vendor Stalls & Fresh Retail Market]

