



# Jasraj Johal Mind Map Competency johalj11

## **Part A: Short reflection**

Launching a food truck is tough because permits, inspections, and insurance all have to land in the right order. Any delay with equipment or safety checks pushes everything else back. I also underestimated the small recurring costs; fuel, packaging, and commissary fees add up fast. The hardest part operationally is keeping food safety tight while moving quickly during rushes. A smooth first day really comes down to a trained crew, a working POS, and serving the signature steakwich consistently.

## **Part B:**

1. Permits or approvals that could delay launch: Fire and safety approvals (hood suppression, propane or gas), public health inspection, the mobile food-vending or business licence, proof of insurance (often required before licensing), and having a certified food handler on shift.
2. Essential first-day supplies: Core food (beef, bread, cheese, toppings, sauces), fuel or power, food-safe gloves and sanitizer with test strips, packaging (clamshells, wraps, napkins), thermometers, cleaning supplies, and POS hardware with receipt paper.
3. Pre-sale marketing: Teasers of recipe tests and the truck wrap, short prep or sizzle videos, a simple site with hours and locations, a Google Business Profile, partner collaborations, and a launch promo such as “first 50 get \$2 off.”
4. Often underestimated costs or tasks: Truck maintenance and generator fuel, insurance, wrap or printing revisions, packaging, commissary fees, staff training time, and contingencies such as spare propane, backup smallwares, and extra cleaning supplies.
5. Most critical factor for the first sale: Operational readiness, including safe temperatures, a trained workflow, POS set with tax, and enough inventory to serve the signature steakwich consistently.