



Questions & Answers

OVERVIEW: Each guest will order the Make, Take and Freeze Workshop Kit for the workshop they plan to attend. They purchase the groceries and prepare the meals to freeze at the workshop. They then will prepare 6 ready-to-freeze meals. Most meals feed a family of four (4).

NOTE: Workshop kits are pre-ordered, pre-paid, and delivered to the guest; the Distributor then sends the shopping list to each guest prior to the workshop.

Q: What is the cost?

A: The workshop kits range between \$50-\$60 WS US/\$65-\$78 WS CA/ \$48-\$57.60 WS UK/ \$68-\$73 WS AU/\$74-\$79 WS NZ.

Q: Guests are to supply freezer bags/zip-top bags. What if a guest doesn't like using them and brings containers to transport their meals home?

A: Air cannot be removed from containers, so the guest runs the risk of freezer burn.

Q: Will I get 6 different meals or a few of the same?

A: Six different meals will be prepared at the time of the workshop.

Q: Will the guests get to take copies of the recipes home with them?

A: There are 6 different recipes available; all recipes and cooking guide instructions should be provided to the guests at the workshop. Ask your guests how they prefer to use their recipes. Provide a laminated version you can reuse at future workshops. If guests prefer to receive their recipes digitally, email them. Distributors may also send recipes to the guests to print and bring, or they may post the recipes to an event on Facebook. The recipes and information are available in the Youngevity Resource Center at youngevityrc.com.

Q: Do the Distributors need to provide the chopping boards, knives, etc., or will the host have to?

A: Distributors are asked to supply a minimal number of utensils, so the host does not feel any additional pressure holding the event. However, the Distributor can choose to ask the guests to bring the utensils required.

Q: Do the guests/hosts need to pay when the workshop is booked?

A: The workshop kit should be ordered and paid for 3 weeks in advance of the event. Workshop kits can be purchased via the Social you created on youngevitysocial.com. Once you create your workshop (create a Social) on youngevitysocial.com, share the link to purchase with your guests and host so they can place their orders for the kit.



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Q: Will all guests be making the same meals?

A: All guests will be making the same recipes; however, they will be able to choose the version of recipe they would like to make: Wellness, Rev90, or Keto.

Q: How is the workshop run?

A: There is one station per guest, which includes all utensils required on the day. Hosts can elect to (a) move a guest from station to station and have one recipe per station or (b) have the guest stay at their designated station and simply share the recipes for each meal amongst the guests.

Q: Could a guest be asked to bring ingredients for 1 recipe (enough for 6 families) rather than ingredients for all 6 recipes?

A: The purpose of the workshop is for each guest to supply their ingredients and create the meals in advance. By providing all ingredients for themselves, no guest will be at a disadvantage.

Q: Are Distributors or hosts liable for dietary requirements?

A: No.

Q: How will guests transport fresh food to and from the event safely?

A: Guests should be asked to transport any foods needing refrigeration in a cooler with ice. It is up to them to provide the correct transportation.

Q: What if someone gets sick due to incorrect storage?

A: Distributors and hosts are not responsible for storage of the meals. The guests are responsible for storage and should provide a cooler with ice for transportation.

Q: What does the host have to supply on the day?

A: The host can supply minimal refreshments, such as dips, drinks, etc., which they can make and provide to the guests. Refreshments are a great way to upsell other Youngevity products and provide additional sales for the host.

Q: What does the guest supply on the day of the workshop?

A: The guest supplies the items on the shopping list, including freezer bags.



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Q: How much will it cost for guests to provide the recipe ingredients?

A: This will depend on the menu, the recipes, and the cost of items at the local grocery store.

Q: What paperwork is supplied and where do we find it?

A: Visit the Youngevity Resource Center's website and view the Social Selling Resources. View the [Make, Take & Freeze Workshops](#) section to find recipes, instructions, and a training PowerPoint.

Q: What are the portion sizes of meals and can they be adjusted to feed more than four people?

A: The recipes are average portion size for a family of 4. There will be more than enough spices to make additional portions at the workshop, but guests will need to calculate the extra ingredients they'll need to bring if they plan to serve more than 4 people per meal.

Q: Are you able to do recipes smaller with portion sizes for single people or people who have had weight loss surgery?

A: Each recipe serves a family of four. Singles can (a) work the recipe to suit themselves or (b) create four meals from the one recipe – it's a win-win! They just need to bring additional freezer bags.

Q: Does a Distributor or host need further training or knowledge to hold a workshop?

A: No. The Distributor and host do not provide the food or create the meals. The Distributor supplies the product and Saveur knowledge/expertise, and the recipes will provide the instructions needed to create each meal.

Q: Does the host pay?

A: Yes, if the host wants to participate in making their own freezer meals, they must purchase a workshop kit. Full host benefits are awarded for the sales of the workshop's pre-orders and any additional orders made on the day of the event.

Q: What if someone does not attend the workshop but has already paid?

A: You could (a) refund the guest and re-sell the spot for cash for at the workshop or (b) supply the guest with all the recipes and instructions to make the recipes in their own home.

Q: Where are the workshops held?

A: The workshops are held in the host's or Distributor's home, the same as a Social.

Q: Can a Distributor conduct a monthly workshop and offer a mystery host option?

A: Yes, Distributors may host as many workshops and/or mystery hosts as they'd like!



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Q: Does there have to be a minimum number of people attending? What if a host has limited space, a small kitchen, etc.?

A: Smaller workshops can be run, however, it's suggested that no less than five guests attend. The minimum PV required for a "qualified" event is \$250 to receive full host benefits.

Q: Does the host order their benefits upon booking and paying for the workshop?

A: Yes, this way they will receive their benefits at the time of the event. This is a great booking tool.

Q: Do customers buy their Saveur Spices?

A: Yes, they will order their spices from the Social link sent by the host, so their orders are credited to the Social. The host receives credit for the orders.

Q: Can the meals be cooked at the host's home?

A: The purpose of the workshop is to create ready-to-cook meals. You do not cook at the workshop.

Q: Are the meals designed to cook in a crockpot or do they need to be thawed and pan-fried?

A: Each recipe has different cooking methods.

Q: How much freezer space is required for the meals?

A: The meals are frozen in a flat pack, so they stack, limiting the space needed.

Q: Do we need insurance?

A: Please connect with your Qualified Leader for requirements in your country.

Q: Do Distributors still set up a display?

A: It is recommended that Distributors still set up a small Social display of their choice.

Q: Is the Make, Take and Freeze Workshop program available in all countries?

A: Yes. Recipes are created using products available in all countries that currently have the Social Selling Program.



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Q: What is the role of the Distributor during the workshop?

A: Distributors play an important part during the workshop! They can:

- Provide expertise on the products
- Support the guests as they create the meals
- Clean and tidy for the guests (wash chopping boards between meals, etc.)
- Ask and answer questions
- Create simple snacks and drinks
- Create a meal from a different workshop for the guests to eat during or after the workshop

CUSTOMER SERVICE & FOLLOW-UP

Customer Service is important! Your service to the customer encourages future tastings and workshops. Perhaps the guests would like to take turns hosting the workshop – encourage them to do so! You can encourage monthly or bi-monthly workshops.

Q: What if a host wants to order Saveur products for friends?

A: This is entirely up to the host. Should they have sales over \$250, a Distributor may offer the host reward, if they choose.

Q: How do Distributors claim the benefits if the host has orders on the day of the workshop?

A: As per all Socials, if the event is under \$250, the host is entitled to 1 half price item. If the event is over \$250, all host bonuses including Host Promo for the month, can be claimed if they qualify.

Q: Can we make extra meals from our own recipes with our own stock?

A: The program is designed to use the Saveur Natural Foods spices and Make, Take & Freeze recipes provided.

Q: Do we need to purchase the workshop kits to see the recipes/shopping lists, etc.?

A: No. All recipes and shopping lists will be available in the Resource Center.

Q: Do you recommend running the workshops inside?

A: As a Distributor, use your discretion when choosing a location. Take the day, the weather, insects, space, food safety, etc. into consideration.

Q: What if a guest wants to create more than 6 meals?

A: The workshops are designed to be time efficient. If a guest wants to create more meals, this is a great booking opportunity. Have workshop menus available to book the next event.



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Q: What if a guest would like to have a monthly order of workshops?

A: Great! Saveur has a monthly Make, Take and Freeze Kit option they can add to an existing Autoship or start one with. It includes access to all of the recipes and information required for each kit. Guests can attend, book their own workshop, or simply continue to make the recipes at home in their own kitchen.

Q: What if we are already doing something similar?

A: Great! Now you have the tools available to make it even better! We'd love to see photos and we'd love you to share your recipes ideas with us all! Post your recipes and photo on the Saveur Natural Foods Business Building Tips Facebook Group. If you are not a member please request to join. Request to join [here](#).