

Case study  
CKC Good Food  
Eagan, Minn.



# Expansion and enhanced efficiency helps nourish bodies, minds and spirits



## The story:

Driven by the belief that good food nourishes bodies, minds, spirits and cultures, CKC Good Food was established to tempt the taste buds of a variety of age groups and backgrounds. Since its inception in 1990, the business has experienced remarkable growth. CKC Good Food's meticulous attention to detail and deliberate selection of every operational aspect have resulted in a remarkable hundredfold expansion. Their employees prepare more than 40,000 meals daily for childcare centers, private and public school students, summer camps, senior programs and corporate catering.

## The problem:

After more than two decades of renting, CKC Good Food realized it was time to have its own facility. In 2021, the company acquired a prefabricated, nearly 48,000-square-foot concrete building constructed in 1998. Understanding the need to optimize space and acquire top-of-the-line equipment for the success of the business, the company embarked on renovating the entire back section of the building, including a spacious 15,000-square-foot catering kitchen.



**\$18,760**  
saved annually on  
natural gas bills



**2,502**  
Estimated therm  
savings per year



**\$17,840**  
received in rebates

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By partnering with Minnesota Energy Resources, CKC Good Food was eligible for the following **natural gas rebates totaling almost \$18,000:**



**Combi ovens**



**Condensing water heater**



**Dishwasher**



**Kitchen exhaust hood**



**The solution:**

CKC Good Food understood its operations would consume a significant amount of energy, especially considering its projected growth. Collaborating closely with a kitchen designer, the company realized the importance of leveraging rebates offered by Minnesota Energy Resources to enhance business efficiency. During its two and a half years in the new building, CKC Good Food installed several pieces of energy-efficient food-service equipment and received rebates for seven combi ovens, a condensing water heater, dishwashers and a kitchen exhaust hood, totaling almost \$18,000.

**The results:**

The upgrades and installations resulted in a state-of-the-art, highly efficient facility that serves as a main commissary kitchen and catering facility, and also provides food to thousands of Minnesotans. CKC Good Food has shared what it learned through the construction and design process to assist schools and partners with their own projects. Its close ties to the community it serves and passion for customer service allows the business to continue to thrive.

For more information about rebates and programs from Minnesota Energy Resources, visit [minnesotaenergyresources.com](https://www.minnesotaenergyresources.com) or call 866-872-0052.

