# COMMUNITY FOOD SYSTEMS: SHARED-USE KITCHEN

## GOALS

Local and regional food businesses have the opportunity to bridge a full range of issues in the local food system. Shared Use Kitchens, provide **COMPREHENSIVE AND DIVERSE** approaches to offering opportunities to produce value-added product and start-up businesses or just as area to come together and cook for the home, through a self-financed, sustainable profit. Many of these programs work hard to include **SHAREHOLDER LOYALTY** by including options to purchase memberships. This strategy builds a market base and assists in community capacity and financial sustainability. In addition to community support, typical businesses also devote time to **GIVE BACK TO THE COMMUNITY** by building economic opportunities, environmentally sustainable practices, health benefits for consumers and food security.

## BENEFITS

- Niche Market
- Open to the Public
- Food system education
- Promote healthy lifestyle
- Contribute to local community
- Increased accessibility of fresh products
- Locally, owned and operated
- Support local farmers + business owners
- Good public relations
- Great variety of food
- Creative menu options
- Know the source + location of food
- Broad public purpose
- Supports neighborhood revitalization

## COMMUNITY IMPACT

- **Broad Public Purpose**
  Celebrate regional culture through food and local business opportunities
- **Business Incubators**
  Operating under community health and safety standards for value-added products.
- **Supporting the local food system:**
  Creating a space for both farmers, culinary providers, and entrepreneurs to develop holistic parnterships that support the local food system from start to finish

# NATIONAL BEST MANAGEMENT PRACTICES

La Cocina: San Francisco, CA
http://www.lacocinasf.org/kitchenrentalinfo/

### LA COCINA:

Cultivate low income food entrepreneurs by providing commercial kitchen space and industry specific assistance

A Taste of Long Island
https://www.facebook.com/ATasteofLonglsland/photos_stream

### NORTHEAST CENTER FOR FOOD ENTREPRENEURSHIP: Cornell University A Taste of Long Island

800 sq. foot commercial kitchen to help small scale and start-up food producers. This shared use kitchen operates to help new entrepreneurs grow their business and lowers business risk in a healthy, professional and supportive environment

ORGANIC FOOD INCUBATOR
http://organicfoodincubator.com/kitchen-space/kitchen-space-2/

### ORGANIC FOOD INCUBATOR: NYC

This business helps companies move from concept to growth through rental space in a 20,000 sq. ft. kitchen, contract creation, education, and coaching. Currently over 40 food businesses work through the programming that can use either a shared-use space in the 20,000 sq. ft. kitchen or can lease private kitchens that are ready for a permanent home.

HANA KITCHENS
http://www.hanakitchens.com/kitchens-services/

### HANA KITCHENS: BROOKLYN

Commercial kitchen space for rent to start-up businesses including: bakers, caterers, test-kitchen innovators, and small-medium food manufacturers. They offer 12,000 sq. feet of space divided into 11 different kitchens.

## LET US KNOW ABOUT OTHER BEST PRACTICES

TITLE:

CONTACT INFORMATION:

## INTERESTED IN HELPING? SHARE YOUR INFO

NAME:

CONTACT INFORMATION: