

SHARED-USE KITCHENS

Enhance local and regional food businesses by offering commercial kitchens for public use. Shared-use kitchens have the opportunity to bridge a full range of issues in the local food system, including access to healthy foods. Shared-use kitchens provide comprehensive and diverse approaches to offering opportunities to value-added product, and cook from a shared-location to create a self-financed, sustainable business model. Many of these programs work hard to include shareholder loyalty by including options to purchase memberships or rent out space. This strategy builds a market base and assists in community capacity and financial sustainability. In addition, many shared-use kitchens also offer community support through processing food donations.

Public Input Sessions:

- NICC | St. Mary's | Clarke's Food Science Program? : This is a need for small producers, ppl who want to do value-added products and can't invest in their own commercial kitchen
- I make gallons of fresh salsa at season's end. I would love to collect produce donations, process, and sell locally to raise funds for local food causes. Carolyn Fettit- Lange: wannabejizo@gmail.com
- Schools/ Churches: not-for-profit cooking classes – it doesn't matter if you have access to food if you don't know how to cook it
- Somewhere like the Food Store: Start up food processors, sell through Food Hub
- Would be nice to use/ rent cross existing place or buy new – would like to be involved in small business development. Have seen this platform being developed in other places like Madison : Neal Sporengelmeyer: nealrory@yahoo.com

Economy:

Have a broad public purpose. They celebrate regional culture through food and local business opportunities.

Operate as business incubators: operating under community health and safety standards for value-added products.

Education:

In addition, shared-use kitchens support the local food system; creating a space for both farmers, culinary providers, and entrepreneurs to develop holistic partnerships that support the local food system from start to finish