

Commercial kitchens are great for Communities...

Commercial kitchens offer a space for all types of food businesses to get started or scale their existing business.

Commercial kitchens...

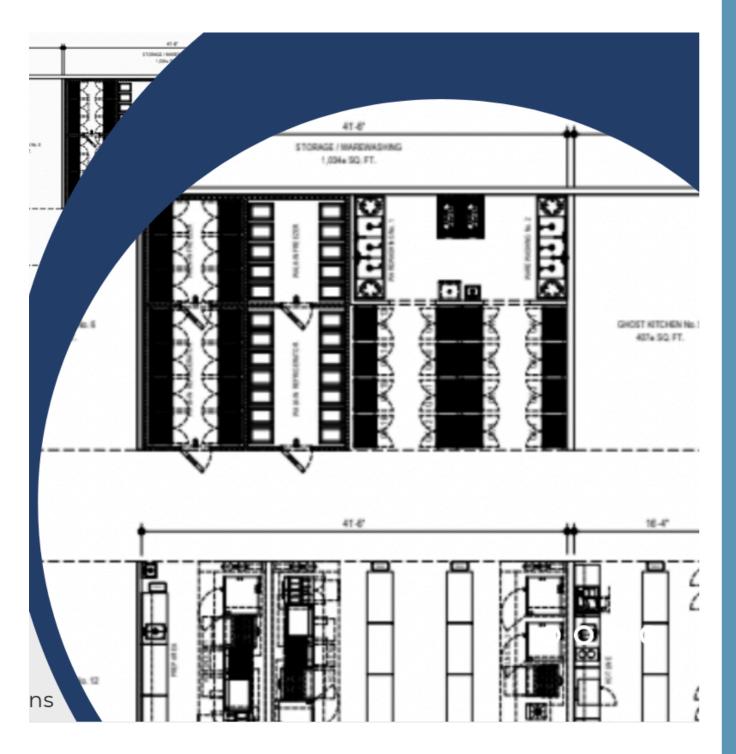
ARE NOT COMMUNITY KITCHENS

Community kitchens are great but very different to a commercial kitchen facility.

The great thing about this facility is several non-profit groups could operate out of this commercial kitchen to fulfill the needs of their locals in need at a much lower cost than owning their own facility potentially.







Kitchen Layout

Proposed Plans

10 x Micro Kitchens=10 businesses & a minimum of 20 jobs

3 x Larger shared kitchen facilities = 40-75 businesses using the facility based on on hourly membership basis. Minimum of 2 jobs per business = 80-150 jobs

Education Opportunities

Culinary education:

Cooking classes

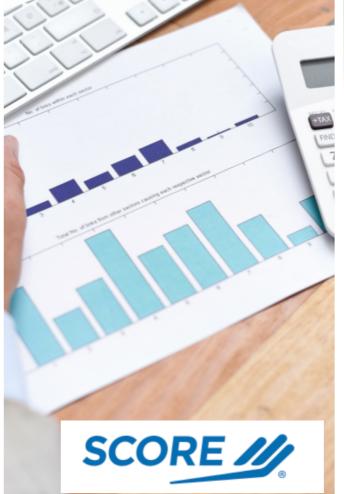
Nutritional education

Business education:

- -Marketing
- -Small Business management
- -Cost analysis & Business plan support
- -Short term labor solutions

Valuable local partnerships with:

- -SCORE
- -Department of Economic Opportunity- Palm Beach County
- -Tourism & Development











A Taste of Palm Beach County

This site also offers the unique opportunity for tenants and members of the commercial kitchens to showcase their products and offer them for sale in a grab and go set up or a curbside pick up option.





Commercial kitchens offer a space to incubate new business.



Commercial kitchens allow for scalability for exiting businesses.



Commercial kitchens create jobs!



Commercial kitchens are geared to grow with technology and the needs of future food businesses.

