



# WORKING FOOD

KITCHEN • COMMERCE • CULTURE

# Why a Community Food Center?

- Florida is one of the top states in food production, yet less than 10% of the food we produce stays in our state.
- Infrastructure for aggregating, processing, and distributing food has been dismantled or reallocated to an export market focus
- Food security is key focus for our community comprehensive and strategic plans

**We have an important challenge and an amazing opportunity to grow and enhance a robust food economy through entrepreneurship and business development, while helping our community find the resources and knowledge necessary to access fresh, healthy food.**

# Who will use the Working Food Community Food Center?

# Cody Galligan Siembra Farm

- surplus from his farm needs a market
- culls and seconds sold to entrepreneurs could be an additional revenue stream instead of being tilled back into the ground
- aggregation of his and other farmers' produce could be washed and processed into bags, a more marketable product for local retail outlets and restaurants (ex. salad mix)



# Michael Cosmo

## Strega Nonna's

- chef and purveyor of organic specialty foods, such as olive mixes, antipasti, and granolas
- selling at farmers markets and other cultural events
- requires weekly commercial kitchen production time
- needs dry and cold storage space



# Cassie Lycan

## Fables Catering

- chef-driven, custom catering business that specializes in local fare
- seeking long-term space
- needs commercial kitchen space that offers the equipment to scale up to meet business expansion
- seeks event space to offer cooking classes and tastings
- eager to have the opportunity to partner with other entrepreneurs to aggregate and purchase fresh, local products at wholesale pricing



# Sita Marlier

## Alpin Bistro

- bistro concept specializing in artisanal food and imports
- in need of dry and cold storage for bistro continued business operations
- may need certified kitchen and event space for future catering bookings that are too large to accommodate at their location
- seeks more local and organic ingredients and interested in aggregated food from local producers



# Faith Carr

## Grow Gainesville

- community organization, with over 3500 members, that focuses on home food production and sustainability
- looking for workshop and event space for monthly meetings and programs
- needs kitchen for demonstration and hands-on teaching
- the organization and its members seek storage space and opportunities to purchase bulk, aggregated local food







- certified, commercial kitchen available to rent by the hour for entrepreneurs and community members
- equipped to facilitate business incubation & expansion
- co-located with specialized storage & warehousing
- commissary and parking for food trucks & carts

# KITCHEN

- space and support for co-packing
- development of business model for seconds & culls
- bulk purchasing and aggregation of produce
- connecting local farmers and retailers for consistent ordering and fulfillment
- retail space to showcase products

COMMERCE

- workshops on gardening, food preparation, nutrition, etc.
- events featuring local chefs and producers
- celebrating cultural heritage through food
- fostering community cohesion and economic development

# CULTURE

## Kitchen

- 2500 SF commercial kitchen, zoned to allow simultaneous use by multiple entities
- Large-scale equipment will allow for robust business development
- Design and construction will use new, modular building technology

## Storage

- 4000 SF specialized cold, freezer, and dry storage
- Space for existing business to address critical bottleneck of storage
- Warehouse to support aggregation of local produce for wholesale

## Programs and Events

- 3000 SF affordable event space
- Community workshops, meetings, and meals
- A venue for celebrating the culture, history, and 'foodways' of the south

# THE SPACE

- \$40,000+ in business development funding already deployed, including from City, County, Private dollars
- \$250,000 private foundation grant funds committed over three years for rent, start-up, and operations of the center
- \$200,000 needed for construction and set up of kitchen
- \$258,000 needed for additional renovations, equipment, and support for initial operations
- Seeking Strategic Development funds in partnership with UF/IFAS

Center revenue generated from kitchen and storage rentals, consulting, workshops, and events

- Year 1: \$308,053
- Year 2: \$354,261
- Year 3: \$389,687

BY THE  
NUMBERS

- Finalize and secure Food Center Location – Spring 2017
- Initial renovations for storage and program components – Summer 2017
- Outreach, community engagement, informal center operations – Summer 2017
- Kitchen construction and inspections – Fall 2017
- Ribbon Cutting and formal center opening – Winter 2018

# WHAT'S NEXT?

# The Team

## Project Development Team:

Anna Prizzia, Forage, UF Field and Fork Program

Maya Velesko, Blue Oven Kitchens

## Advisory Board:

Bill Bryson, Entrepreneur

Nancy Deren, Financial Coach, LBS Foundation Trustee,

Candace Spencer, Law Student – UF Levin College of Law

Meg The Losen, First Magnitude Brewing Co.

Jean Theurer, Certified Financial Planner



THANKS!