



There is nothing easy about launching a food business. Even for the most accomplished restaurateurs and artisans, the capital costs can be overwhelming, the permits, insurance and the chances for success are slim. Food 4 Social Change aims to increase entrepreneurial success in the food business by providing a supportive, diverse, inclusive community. It includes access to commercial, licensed kitchen facilities and equipment in a reduced risk environment. Classes about growing a food business, cooking demo's. and will offer culinary skills training program for the homeless, ex-cons and youth. Our Kitchen partners are located in San Francisco and the Bay area.

We are launching a concept of working with established kitchens to use under-utilized kitchen space. Food 4 Social Change with the help of Restaurateurs/Hotel owners who are seeking additional revenue with an alternative way to become sustainable.

Seeking kitchen partners who are willing to provide opportunities for food Entrepreneurs in their community by doing good. and they will benefit from this partnership. Food 4 Social Change Management will take care of the details.

We'll be helping our Food Entrepreneurs to use accessible kitchens; providing technical assistance, workshops, and other startup services for food businesses. Food 4 Social Change supports a diverse group of Food Entrepreneurs to do what they love and contribute to San Francisco's growing good food system. Did you know that "Speciality Food" sales topped out at \$85 million? This the one of the fastest growing segments within the food business.

Food 4 Social Change is a network of full service shared, commercial kitchens that provides a place for our clients to create the latest (and best) packaged food products, become caterers, to sell at local markets and more. We're also available for "every day" non-business use, such as food-related parties, fundraisers, retreats, tastings, cooking/canning classes, and more.

March 2014

Food 4 Social Change Kitchen Incubator Information

At Food 4 Social Change we aim to increase the opportunities for Food Entrepreneurs to begin and reduce the risk for them to get started. By working with our partners we can grow our economy, create jobs and help the various Entrepreneurs and restaurant owners to achieve their dreams.

By working with our partners who have under utilized kitchen space, we will work with you to manage the scheduling, pay for utilities and rent. We'll look after the details so you don't have to.

We ask you to become a partner with Food 4 Social Change to create a win/win for everyone!

Block Rates

The rates gives the food entrepreneur to avoid the long term leases and facility maintenance and help them to reduce the risk of starting a food business.

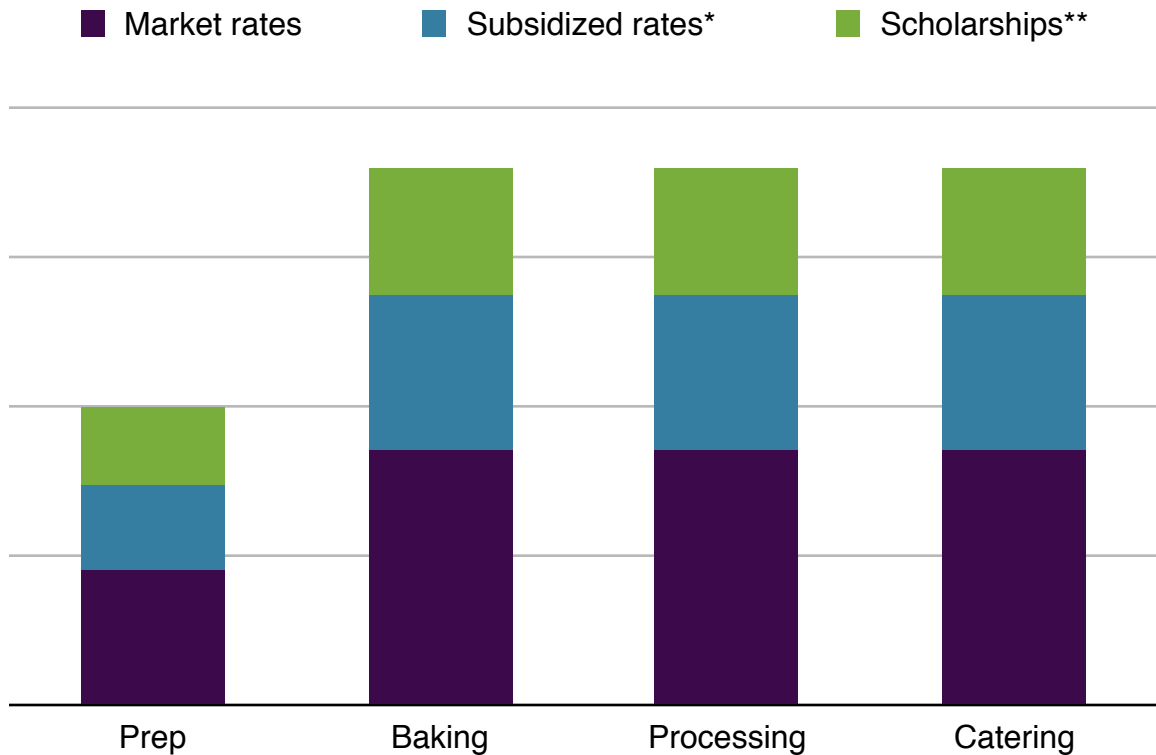
Equipment/Small wares

The kitchen are well equipped with well-maintained quality appliances. The kitchens will have a selection of pots, pans& sheet trays that everyone many use. The food entrepreneur will bring their own small wares, knives, spatulas, thermometers, whisks, bowls etc.

Rate Schedule

The hourly rates means the tenant pays only what they use, removing the burden of utilities, administration and additional insurance. We provide substantially subsidized kitchen rates because we know there are people selling food underground and informally. These rates are made possible by sponsorships and donations.

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Market rates \$16. to \$30./hour

Subsidized* \$10. to \$18./hour

Scholarships** \$8. to \$15./hour

Subsidized Rates* are for Food 4 Social Change's targeted population by going through our application process. These rates are designed to support the members during their start-up phase. The Scholarship** are for lower-income individuals based on their income following California poverty levels on income before taxes.

Monthly Storage rates

Dry storage, stationary	\$10.00
Cooler	\$30.00
Freezer	\$35.00

Reserving Kitchen Time

Reservations are booked monthly, and we give priority to the regular bookings. This allows our long-term tenants to plan ahead. All other reservations are available on a first come first served basis.

Cancellation policies

Once you reserve kitchen hours, you are responsible for pay for the hours booked. We require a 30-days written notice to cancel your reservations. If you cancel with a 30 days advance notice we'll refund your full amount paid. Cancellations with less than 30 days notice you will **NOT** receive a refund.

Clean up responsibilities

Everyone wants to have a impeccable clean space to work in. We provide cleaning supplies. You must supply your own equipment and towels.

1. Complete the check list sign in and out
2. Leave the kitchen/coolers free of a food and debris from cooking
3. Empty the trash and and put in a new liners
4. Clean and dry all surfaces, including the floors and equipment
5. Return all equipment to its original location
6. Flatten boxes, remove garbage and place them in the correct recycling/trash bins.
7. Remove grease using the Kitchen's procedures.
8. Clean and return all dishes and equipment to the proper places.
9. Allow enough time for clean-up, this is part of your reservation.
10. In the event of an emergency, contact the Kitchen Coordinator right away.

Kitchen rules:

1. Please give the kitchen equipment your utmost respect, with care.
2. DO NOT remove any equipment from the premises at any time. The equipment at the kitchen must be kept in a clean, in working condition.
3. If you damage any equipment you will be responsible for its repair or replacement.
4. We understand accidents happen, please notify us right away.
5. Follow all the clean up responsibilities.
6. All kitchen "tenants" "you" must be certified food handlers and licensed business owners. You must keep your certificates & licenses posted in the kitchen.
7. You cannot use other peoples ingredients without permission. Pilferage will not be tolerated.
8. No one other than "you" or "employees" that work directly with you are permitted to directly engage or handle food that is going to be sold to the public., Everyone needs to have a health permit and have permission to be there, this includes volunteers.
9. **NO Children or PETS allowed in the kitchen space - EVER.**

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10. Repeated health code violations may result in the re-vocation of your kitchen use and privileges of being a part of Food 4 Social Change network.

How to get started

Please call to schedule an appointment.

You will also need:

1. Our application filled out along with a \$25. fee.
2. ServSafe Food Certificate - Manager's Certificate for the owner.
3. A business license, the cost will vary depending on what type of business you want to establish and where you are going to do business.
4. Deposit of \$200.00
5. Insurance. \$1 Million general liability policy with the kitchen space on your policy as a co-insured. This is needed for events, retailers, vendors, farmers markets and most businesses.

Thank you for your interest. We look forward in assisting you!

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<http://food4socialchange.com>