

KITCHEN DETAILS

KITCHEN A

6-burner stove
Grill
Swiss Braiser
Hobart double Convection oven
3 Stainless steel tables
Small hand wash sink

KITCHEN B

3 stainless steel tables
1 with butcher-block top
Double revolving rack oven

KITCHEN C

3 stainless steel tables
1 with butcher-block top
Double revolving rack oven

KITCHEN D

Stainless steel countertops
Hand wash sink
Double convection oven
This is a cold room used for finishing chocolates.

COMMON USE

Hearth Oven Bongard 3 level 48" x 40"
Mixers of various sizes
Soup kettle/double boiler
Dough press
Sheeter
6 Qt Robot Coupe
Immersion blender
Chocolate melter

STORAGE FACILITIES

Cold storage
Dry storage
Prices range from \$50.00 to \$140.00 per month depending on the size and location

RATES

NIGHTS

Available 7 nights per week 6:30pm to 2:30am
\$180.00 per shift

DAYS

Friday, Saturday, Sunday only 8am to 4pm
\$220.00 per shift

Above prices include all utilities, carting (garbage pick-up) cleaning supplies and chemicals and the use of a part-time Kitchen Assistant.

Consortium for Worker Education Artisan Baking Center Kitchen Incubator

36-46 37th Street
Long Island City, NY 11101-1606

The kitchen may be viewed by
appointment only.

Please contact James Melendez
718 392-0025 Extension 150

Convenient to R, V and G subways
36th Street station
One block north of Northern Boulevard
Five minutes drive from the 59th Street Bridge
Parking lot available

For over 20 years, the Consortium for Worker Education (CWE) has provided working New Yorkers with education, employment and advancement programs. Working with unions of the New York City Central Labor Council and a large cohort of community based organizations, the CWE produces dynamic solutions for workforce education and economic development.

www.cwe.org

www.ArtisanBakingCenter.org

Artisan

Baking

Center

Kitchen

Innovations

A kitchen rental space for start up food entrepreneurs that nurtures, supports and empowers them in their business growth.

Our aim is to educate the kitchen clients. Hopefully they will outgrow the facility and become a viable business in their own production site.

Kathrine Gregory
Mi Kitchen es su Kitchen®
212-452-1866
www.MiKitchenEsSuKitchen.com

What is a Kitchen Incubator?

Imagine this: You are a start-up food entrepreneur. You have a wonderful line of sweet goods, or maybe something savory...but what is your next step?

You have gained the courage to take that "Leap of Faith" in your dream but where do you go?

An incubator is a powerful tool that aids business development. Think of a newborn or egg incubator: it provides a safe and nurturing space while they grow. A kitchen incubator allows the start-up food manufacturer to take advantage of available professional kitchens while they grow their businesses.

Not only are beginning entrepreneurs on their own, they often do not have the financial resources to allow them to engage in a full campaign to build their business. They rarely have the benefit of a support network of peers who are facing similar challenges.

When participating in an incubator, the food manufacturer joins a group of peers and can participate in various forms of support such as business counseling and mentoring in information as simple as "why and what kinds of insurances do I need" to "who can give me advice and help with a business plan."

"Businesses launched through a period of nurturing in business incubators fare much better, with an 80% rate of success."

National Business Incubation Association

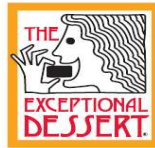
THESE ARE SOME OF THE BUSINESSES IN THE KITCHEN:



Amai Tea & Bake Shop Inc.
Kelli Bernard
Owner and Baker
917 270 0667/212 863 9630
www.amaiNYC.com

"Amai Tea & Bake House specializes in delicious all-natural sweets that compliment a good cup of tea. Our debut product line, Tea Sweets is cookies made with premium tea leaves and spices. Amai is more than just a bakery, we are about adventurous flavors.

Amai is just over one year old, founded in Nov 2005. The kitchen has allowed us to expand our production...we went from one or two irregular customers to over 50 regular wholesale customers and an online store. We now have 5 part time employees"



Exceptional Dessert LLC
aka: The Exceptional Brownie
Clair Sauerhoff
Owner and Baker
www.TheExceptionalDessert.com

"We produce eight full-flavor intensely dark chocolate brownies, blondies, raspberry swirls and more. The logo design was created to convey a happy individual. Our brownies won The Best Darn Brownie Competition at COPIA (Center for Food Wine & the Arts, Napa CA). This prestigious award gave birth to our company. Established in March 2005 our growth has doubled since moving into the LIC Kitchen. We have hired two part-time employees."



Fretzels By Jill Inc.
Jill Fretchman Owner
www.Fretzels.com

"Fretzels by Jill are hand-dipped gourmet chocolate-covered pretzels like you've never seen or tasted before. These sweet treats are covered in various chocolates and adorned with toppings. Fretzels has been a dream for four years but became an official business in March 2005. Moving to the kitchen has allowed me to produce 4 times the amount of product in an 8 hour period, which allows me to concentrate on other aspects of my business.

Donola



It's Oatally Awesome

"A Super tasty all natural and organic granola that's anything but ordinary! Available in wholesale, retail and bulk

Our 3 ½ year-old business has doubled in size since we moved into the kitchen. We have been able to hire two part time workers

Healthy Shmhealthy
Don Goettler & Julie Hebb, Owners
917 364 3209 www.donola.com



L. Lush Toffee Inc.
Laurie Pauker, Owner
212 222 9333

"Lush cooks a line of English toffee shot with butter, smothered in the finest Belgium chocolate and dusted with almonds. We have been in business just over a year and our sales have tripled since cooking in the kitchen. We have hired 2 part time workers."

The Shaded Leaf Inc.
Caitlin Meister
Tea Master
www.TheShadedLeaf.com



"The Shaded Leaf sells high end loose tea and accessories. We have been in business less than one year. From our first day in business we have been using the kitchen."

The Shaded Leaf... The tea you deserve.

Salt & Vinegar Inc.
David & Melanie Koroglian,
Owners
800 818 7456
www.SaltAndVinegarInc.com



"Salt and Vinegar is the first to produce a line of shelf-stable, all-natural gourmet hummus. We have been in business for 2 years and have seen a growth of 100% since using the kitchen."