



A non-profit co-operative commercial kitchen, retail shop, and creative space
for chefs, bakers, and food artisans.

MEMBERSHIP APPLICATION AND SURVEY

CONTACT INFORMATION

NAME _____
MAILING ADDRESS _____
PHONE _____ EMAIL _____

MEMBERSHIP LEVEL (Check One)

- GENERAL \$200**
Kitchen Use: \$16/hour. No monthly minimum booking.
Best for low or occasional users without long term storage needs. Sign up at this level and upgrade to a higher membership level at any time.
- ENTREPRENEUR \$500**
Kitchen Use: \$11/Hour. 30-hour monthly minimum
Best for regular business users with basic storage needs. Priority booking with regular timeslot. Three- month commitment required.
- INCUBATING \$500**
Kitchen Use: \$10/Hour. 50-hour monthly minimum
Best for high users with larger storage or special equipment needs. Priority booking with regular timeslot. Six-month commitment required.

BUSINESS INFORMATION

BUSINESS NAME _____
PHONE _____ WEBSITE _____
SOCIAL MEDIA (Facebook, Twitter, Instagram) _____

Business Focus: Briefly describe your product and business concept

Do you have a business plan? If so would you be willing to share? Please feel free to attach to this application.

Are you currently in business? If so, for how long?

If you are operating, where do you currently prepare your product?

Do you have any employees? Do you anticipate hiring in the next 12 months? If so, how many employees do you expect to hire?

How do you sell or plan to sell your products? (Retail, Wholesale etc. Describe your distribution contracts/networks)

Describe any professional business or food related experience. Have you previously worked in a commercial kitchen space?

Do you have a food handlers certificate? (Required) _____

Do you have liability insurance? (Required) _____

Where do you expect your business to be a year from now? 2 years? 5 years?

ANTICIPATED KITCHEN USE

Describe your inventory and storage needs. How much dry storage will you require? How much freezer space will you require? How much refrigerator space will you require?

Do you use any specialized equipment? (Other than table-top machines)?

What is your general operating routine? What hours and days do you expect to work in the kitchen? How much flexibility does your schedule allow?

How many workers do you anticipate having in the kitchen simultaneously?

THE COOPERATIVE MODEL

Why do you want to work in a cooperative space (aside from cost)?

Do you have any previous experience working in a shared space/co-working space?

As a part of our mandate, members are **required to commit a minimum of 5% of their total hours booked to help out around the Kitchen Collective.** This can take place in a variety of ways including additional deep cleans, administrative work, snow removal, seasonal outdoor work, working an event booth etc. Are you willing and able according to your work schedule to commit to these additional volunteer activities?

The Kitchen Collective is a non-profit co-operative which provides a 1,500 square foot commercial kitchen space for food related businesses and individual members to use on a per-hour basis. By providing its members with a well-equipped certified commercial kitchen space and associated programming and services, The Kitchen Collective will be a catalyst in the growth of the local food sector by assisting bakers, chefs, and food producers in bringing their products to market, as well as lowering the barriers to launching and growing small foods businesses in Hamilton. The next step in this application process is to meet with our board members to complete your membership interview, tour the kitchen, and get answers to any questions you may have.

