#### 1. Introduction and Qualification

Economic Viability of Shared-Use Kitchens
Dr. Maria Marshall

Department of Agricultural Economics, Purdue University

#### What is the purpose of this study?

The purpose of the study is to determine the factors that enhance shared-use kitchen viability and sustainability and the economic impact of shared-use kitchens.

#### What will I do if I choose to be in this study?

If you choose to participate in Phase 1 of the study, you will answer a 15-minute online survey. You can also choose to participate in the next two phases of the study. Phase 2 is a more in-depth online survey, will take an additional 25 minutes, and can be accessed immediately after Phase 1. Phase 3 is a phone interview later in the spring, which may take approximately 30 minutes of your time. You do not have to participate in Phase 2 to participate in Phase 3.

#### How long will I be in the study?

The survey will only take 15 minutes for Phase 1. You can choose to continue onto Phase 2, which is approximately 25 minutes and/or Phase 3, which is approximately 30 minutes.

#### What are the possible risks or discomforts?

There are no risks to you to be part of the study. All of your answers are confidential. The results will only be published in the aggregate.

#### Are there any potential benefits?

There are benefits to you and other food entrepreneurs who would like to understand how they could manage their kitchens better once we are able to publish the results of the study. The study will also provide information on the economic impact of commercial kitchens. The data will also be used to develop outreach materials for food entrepreneurs.

#### Will I receive payment or other incentive?

There are no incentives for Phase 1. However, you will receive a \$25 Amazon gift card if you choose to participate and complete Phase 2. You will also receive \$25 Amazon gift card for participating and completing Phase 3.

#### Will information about me and my participation be kept confidential?

You participation and your responses are confidential. Only the research team will have access to your identifiable information linked to your responses.

Results will be published as aggregate information. The project's research

records may be reviewed by departments at Purdue University responsible for regulatory and research oversight.

#### What are my rights if I take part in this study?

Your participation in this study and all three phases of the study is voluntary. You may choose not to participate or, if you agree to participate, you can withdraw your participation at any time without penalty or loss of benefits to which you are otherwise entitled.

#### Who can I contact if I have questions about the study?

If you have questions, comments or concerns about this research project, you can talk to one of the researchers. Please contact Dr. Maria Marshall at 765-494-4268.

If you have questions about your rights while taking part in the study or have concerns about the treatment of research participants, please call the Human Research Protection Program at (765) 494-5942, email (irb@purdue.edu)or write to: Human Research Protection Program - Purdue University

Ernest C. Young Hall, Room 1032

155 S. Grant St., West Lafayette, IN 47907-2114

IRB No. 1606017898

The purpose of this survey is to understand how commercial kitchens broadly defined are structured and to identify the contributing factors for their economic

success. Your answers will be completely confidential and will be only used for
research purposes. We appreciate your cooperation.
How do you define your organization?
O Shared-Use Kitchen
Kitchen Incubator
O Community Kitchen
Co-packer/Processing Center
Other (Please Specify.)
From now on, your organization will be referred to as <i>the business</i> in this survey.
Are you an owner or a manager of the business?
O Yes
No (Please specify.)
If yes, please select your job title.
Owner
Manager

OBoth
<b>General Information</b>
What is the Zip code of your business location?
Can you tell us which state your business is located at?
What year did your business begin operating? (Please enter 4 digit numbers)
Are you still operating?
O Yes
O No
How long did your business operate? (ex. 2 Years and 5 Months)
Why did you close your business? (Please specify.)

A Grantle a alogana of recombination and in the place at ill being and an
After the closure of your business, is the place still being used as kitchen facility?
Yes (Please specify.)
○ No
O Do not know.
For the rest of the survey, please continue to answer questions about the business as when it was in operation. Please skip the questions that are not applicable.
What is the legal status of your organization?
Nonprofit
Cooperative
<ul> <li>LLC (Limited Liability Corporation)</li> </ul>
Partnership
O Sole-Proprietor

a

Other (Please specify.)
Is the primary goal of your business profit oriented or community oriented?
O Profit-Oriented: The primary objective of your business is to make a profit.
Ocommunity-Oriented: The primary objective of your business is for community development.
Other (Please specify.)
Do you use information from any of the following organizations? Please check all that apply.
Universities
University Extension Service
Small Business Development Centers
Chambers of Commerce
Community Development Organizations
Community Colleges
Consultancy Firms
Other (Please specify.)

What function does your business provide? Using the following
descriptions, please choose the categories that match to your
facility. (Please choose all that apply.)
A kitchen that
Helps remove restrictive barriers of high-cost capital investment associated with leasing or purchasing a kitchen and equipment
Allows specialty food businesses the opportunity to start up
Allows specialty food businesses the opportunity to grow at their own pace
Offer resources related to distribution, branding, marketing, accounting, insurance, and financing new products
Reduce the risk of failure by removing additional start-up barriers associated with limited skills in managing and maintaining a commercial kitchen
Has minimal infrastructure, equipment, and business support
Manufactures and packages foods according to other food businesses' specifications
Has primary income as a separate business and leases kitchen when it is not in use (i.e. restaurants, function space)
Is the building where your business is located, owned by your business or leased from others?
Owned (Please use the space here if there are additional information.)

Leased (Please use the space here if there are additional information.)
Other (Please use the space here if there are additional information.)
What is the total square footage of the kitchen facility? (Please enter a number.)
This area includes (Please check all that apply.)
☐ Shared space
Office space
Store front retail
Loading dock
Storage
Meeting space
Other (Please specify.)
Equipment
What is your perception about your kitchen equipment?
O Basic

Specialized
<ul><li>Highly Specialized</li></ul>
Given the equipment in your kitchen, what type of products could
be produced in your business? (Please choose all that apply.)
Food for catering events
Food for food trucks service
Breads, cookies and other baked goods
Sauces (BBQ, mustard, salsa etc)
Jams, jellies and syrups
Candies
Fermented food
Allergy sensitive (Gluten-free, nut-free, etc)
Other (Please specify.)
As your business grew, what type of equipment did you add?
(Please specify.)

What type of equipment has little use today? (Please specify.)
What type of equipment do you want to add in the future? (Please specify.)
If you were to start a leital an today what CDECIEIC against ant
If you were to start a kitchen today, what SPECIFIC equipment would you want to have in the beginning? (Please specify.)
would you want to have in the beginning? (Please specify.)

**Clients** 

How many clients on average did your business host	t during the
2012 to 2016 calendar year? (Please enter a number.	)
What is the percentage of the makeup of your clients	s? (Please
enter numbers. The total must sum up to 100.)	
Farmers	0
Food businesses	0
Educators	0
Others (Please specify.)	0
Total	0
Do you provide technical assistance or education for	your clients?
O Yes	
O No	
What kind of technical assistance or education do yo (Please check all that apply.)	ou provide?
Help with licenses or certifications	
Business Counseling	

Branding/ Marketing	
Product Development	
Help Finding Buyers	
Food safety regulation	
Other (Please specify.)	$\neg$
Do you keep track of clients' successes or failures?	
Yes	
) No	
How do you measure clients' successes or failures? (Please che	eck
Job Creation	
Product Growth	
Revenue Growth	
Product Mix Growth	
Contract Types	
Number of Contracts	
Other (Please specify. )	7

How many years do you keep track of clients' successes or failures? (Please enter a number.)
On average, how many of your clients are profitable? (Please enter a number.)
How many clients discontinued operation at your facility this past year? (Please enter a number.)
How many clients were new to your business this past year? (Please enter a number.)
How many of your clients are women or racial minorities? (Please enter a number.)
T 1'1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1

In which market channels (where) do your clients sell their products? (Please check all that apply.)

Direct to consumer: Selling directly to the person eating/cooking food.
Intermediated :Selling to a business that sells to the consumer, either prepared or not
Wholesale: Selling to distributor or large retailer where your product is sold in multiple locations
Other (Please specify. )
If you chose Direct to consumer, what are the specific market channels? (Please check all that apply.)
Farmer's market
On-farm Market
Roadside Stand
Community Supported Agriculture (CSA)
Food Truck
Catering
Buying Club
Your Own Business Website
Other (Please specify.)

If you chose intermediated, what are the specific market channels? (Please check all that apply.)

Local retail store or grocery
Local restaurant, school, institution or food service operation
Food Hub
Online sales with other local businesses
Other (Please specify.)
If you chose wholesale, what are the specific market channels?
(Please check all that apply.)
Grocery Retailer
Restaurant
Distributor or Broker
Other (Please specify.)
How do you market the availability of your kitchen to potential clients? (Please check all that apply.)
Paid advertisement
Social media
Community networks
Word of mouth
Email Marketing

Referrals from other organizations
Other (Please specify.)
Are there any other food processing facility available for your
clients nearby?
O Yes
O No
Are there Shared-use kitchens nearby?
O Yes
O No
Are there Kitchen Incubators nearby?
O Yes
O No
Are there Community Kitchens nearby?
O Yes
O No

Are there Co-packers or Processing Centers nearby?

O Yes
O No
Other (Please specify.)
Employees/Workers
Please list the number of staff that your kitchen employed in the
2016 calendar year in the following categories. This is not the
staff of kitchen clients. (Please enter a number.)
Full-time, Year-round
Employees
Part-time Year-round
Employees
Seasonal Employees
Unpaid
Interns/Apprentices  Connective Member
Cooperative Member Volunteers
Regular Volunteers
Occasional Volunteers
V DOMINION I VIMILIONIA
Consultants

# **Operation**

What is the best description of your pricing structure? (Please		
check all that apply.)		
Hourly Rental		
Membership		
Cooperative		
Other (Please specify.)		
Please specify the length of membership per payment.		
Weekly		
Monthly		
Annually		
Other (Please specify.)		
What is the average rate in dollars for the "Hourly Rental" you have indicated"?		

What is the average rate in dollars for the "Membership" you have indicated?

What is tl	ne average rate in dollars for the "Cooperative" you ha '?
	ne average rate in dollars for the "Other" pricing you have indicated?
	y rent-able hours per week does your facility offer?
For exam 24 hours	ple, if a kitchen can accommodate 2 users and is open 7 days a week (168 hours per week), then 2 users * 16 week = 336 rent-able hours.

\${q://QID107/ChoiceTextEntryValue} hours of the available time you indicated, what percent is actually in use? (Please enter a number.)

0 10 20 30 40 50 60 70 80 90 100

% of time actually in use

What was your average **annual total revenue** from 2012 to 2016? (If you started or closed your operations during this period, please submit any average you have.)

- Please enter a number.
- O Do not know.
- Refuse to answer.

If you don't feel comfortable providing a number, please check a category.

- Less than \$100,000
- \$100,000 -\$499,999
- \$500,000 -\$999,999
- \$1 million -\$1,499,999
- \$1.5 million -\$1,999,999

\$2 million - \$2,499,999
More than \$2.5 million
O Do not know.
What was your average <b>annual total expense</b> from 2012 to 2016? (If you started or closed your operations during this period, please submit any average you have.)
Please enter a number.
<ul><li>Do not know.</li><li>Refuse to answer.</li></ul>
If you don't feel comfortable providing an exact number, please indicate a range for your Total Annual Operating Expenses.
C Less than \$100,000
\$100,000 -\$499,999
\$500,000 -\$999,999
\$1 million -\$1,499,999
\$1.5 million -\$1,999,999
\$2 million - \$2,499,999
More than \$2.5 million
O Do not know.

Were you profitable in the calendar year 2016?
O Yes
O No
What was your average <b>annual profit</b> from 2012 to 2016? (If you started or closed your operations during this period, please submit any average you have.)
Please enter a number.
O Do not know.
Refuse to answer.
If you don't feel comfortable providing a number, please check a category.
O Less than \$50,000
\$50,000 -\$99,999
\$100,000 -\$149,999
\$150,000 -\$199,999
\$200,000 -\$249,999
\$250,000-\$299,999
More than \$300,000
O not know.

How dependent is your kitchen facility on grant funding from public and/or privates sources to carry out core kitchen facility functions (i.e. equipment maintenance, ongoing utility costs, scheduling)?
Completely Dependent (Over 75%)
O Highly Dependent (51% to 75%)
O Somewhat dependent (26% to 50%)
Less dependent (1% to 25%)
O Not at all dependent (0%)
Is the business your main source of income?
O Yes
O No
Overall, how successful is your business today?
O Not at all successful
<ul><li>Just slightly successful</li></ul>
Moderately successful
O Very successful
Extremely successful

# Owner/Managers

How many years of experience do you have in the food industry?
Please enter a number.
What is the highest level of education you have received?
Less than high school
High school graduate or equivalent
O Some college, no degree
Associate degree, graduate of vocational or technical trade school
Bachelor's degree from college or university
O Some graduate work
Oraduate or professional degree
What year were you born?
Please enter a number.
What is your gender?
Male
Female
Trans

Other (Please specify.)
Refuse to answer.
Which of the following best describes your race?
African-American or Black
Asian
Native American or Alaskan Native
O Pacific Islander or Native Hawaiian
White
Multi-Racial
O Something Else
Are you Latino?
O Yes
O No
Please tell us more about your experiences operating the business
How do you define success?

What do you consider as the most successful aspect of the business?
What do you consider the biggest challenge in operating the business?
If you could give advice to those interested in starting a kitchen business, what would it be?

**Phase 1 Closing Sentence** 

Thank you very much for participating in the Shared-Use Kitchen Project. You have made a valuable contribution to our research and we highly appreciate your participation. Our results will better inform communities on the impacts and role that commercial kitchens such as shared-use kitchens have on the local community. Please click on the arrow button to enter your results.

### **Phase 2 : Economic Impact Survey**

Thank you for taking Part I of our kitchen survey. You will receive a \$25 Amazon Gift Card when you complete Part II of our survey. This portion of the survey will take approximately 25 minutes once you have your financial records in hand.

The purpose of Part II is to learn more about the economic impact that kitchens have on the communities where they operate. Our results will be shared widely so that anyone can understand the economic contribution a kitchen can have locally, including policy makers, granting and economic development organizations.

We will ask detailed information to assist in creating the economic model, but we ensure that your identifying information will be kept confidential. No one reading our report will know the financial information disclosed on this survey.

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pact survey, ple	ease select
of a ing data to artic oup/SelectedCh	culate the loices} helps
ciated wages?	Please enter a
rt-time employ	ees, count the
art-time a port	ion of full
Paid Positions	Total Wage in \$
	derstand the ecof a ang data to articoup/SelectedChestimate.  ciated wages?  rt-time employer art-time a portage.

We do hope you choose to make this contribution to the research that will better

What was the annual revenue of		
the \${q://QID77/ChoiceGroup/Selection	ctedChoices} ? (Please	e enter in \$ amount.)
	\${q:/	Revenue of t //QID77/ChoiceGroup/
Start of \$\q://QID77/ChoiceGroup/Selection 10016	etedChoices}	
Is the revenue received solely from	the clients of	
the \${q://QID77/ChoiceGroup/Selection	ctedChoices}?	
O Yes		
O No		
You indicated that other revenue streethe other sources of revenue, the sharevenue source has increased or deci	are of the revenue earn	
	Share of Revenue (%)	Increase/Decrease from Start
Revenue Stream 1		
/2		

	Share of Revenue (%)	Increase/Decrease from Start
Revenue Stream 2		
Revenue Stream 3		
Revenue Stream 4		
If the revenue increased from the st	tart of	
the \${q://QID77/ChoiceGroup/Sele	ectedChoices} to 2016,	what was the reason
for the increase?		
More \${q://QID77/ChoiceG	roup/SelectedChoice	s} clients
Increased rental/lease fees		
Expanded success of existing \$\{q://QID77/ChoiceGroup/Selection		
Increase in hours of \${q://Q}	ID77/ChoiceGroup/S	electedChoices}
Expanded secondary usage		

Other (Please specify.)	
If you track this information, what was	
the \${q://QID77/ChoiceGroup/SelectedChoices} cl	ients' sales?
	Clients' sales (in \$)
At the start of \$\q://QID77/ChoiceGroup/SelectedChoices}	
In 2016	
I don't track this information (type 999)	
What percentage of the clients' sales can be attribut	ed to their ability to use
the \${q://QID77/ChoiceGroup/SelectedChoices}? (	Please enter a number.)

Please share the kitchen appliances expenses related to **starting up** the \${q://QID77/ChoiceGroup/SelectedChoices} in \${q://QID15/ChoiceTextEntryValue}. If you know what percentage of the purchased products came from an in-state supplier or manufacturer, that helps us have a more accurate economic impact picture.

Money spent on Expenses (Value in \$)

Share of expenses that were purchased in-state (%)

Kitchen Appliances: small and large appliances such as refrigerators, food driers, meat slicer, mixers, etc.	
Kitchen supplies: non-appliance items such as knife set, silverware, tables, etc.	
Paper/plastic products: office paper, paper towels, plastic wrap, etc.	
Facility use: Purchase, Lease or Rental of Space expense	
Maintenance: Includes repair of appliances, chemical cleaning products, cleaning supplies, cleaning services, etc.	

Construction: Including any materials or labor associated with remodeling or construction	
General retail: Includes clothing, shoes, electronics, sporting goods, etc.	
Utilities: Including internet, TV services, garbage, gas, water, electric, etc. that are not included in rent/lease	
Capital Expenses: Includes principal, interest on debt	
Services: Includes insurance, marketing, etc.	

Transportation: Gas,		
maintenance, public		
transportation and other non- airline expenses		
Miscellaneous: Spending not covered in another category		
Total		
\${q://QID77/ChoiceG	an appliances expenses relate Group/SelectedChoices\'s or hased products came from an os us have a more accurate ex	perations. If you know what in-state supplier or
	Money spent on Expenses (Value in \$)	Share of expenses that were purchased in-state (%)
Kitchen appliances: small and large appliances such as refrigerators, food driers, meat slicer, mixers, etc.		

# Money spent on Expenses (Value in \$)

Share of expenses that were purchased in-state (%)

Kitchen supplies: non-appliance items such as knife set, silverware, tables, etc.	
Paper/plastic products: office paper, paper towels, plastic wrap, etc.	
Facility use: Purchase, Lease or Rental of Space expense	
Maintenance: Includes repair of appliances, chemical cleaning products, cleaning supplies, cleaning services, etc.	
Construction: Including any materials or labor associated with remodeling or construction	

# Money spent on Expenses (Value in \$)

Share of expenses that were purchased in-state (%)

General retail: Includes clothing, shoes, electronics, sporting goods, etc.	
Utilities: Including internet, TV services, garbage, gas, water, electric, etc. that are not included in rent/lease	
Capital Expenses: Includes principal, interest on debt	
Services: Includes insurance, marketing, etc.	
Transportation: Gas, maintenance, public transportation and other non- airline expenses	

	Money spent on Expenses (Value in \$)	were purchased in-state (%)
Miscellaneous: Spending not covered in another category		
Total		
•		tion in the shared-use kitchen
project. You have made	e a valuable contribution to	our research and we highly
appreciate your particip	pation. Our results will bette	er inform communities on the
impacts and role that co	ommercial kitchens such as	shared-use kitchens have on
the local community. If	You would like to receive a	a \$25 Amazon Gift Card,
please provide your nar	me and email address here.	
First Name:		
Last Name:		

### **Phase 3: Contact Information for case study**

Email:

Part of this research includes outreach to existing and potential kitchen businesses. Case studies that communicate your experience starting or running a business are valuable for peer to peer learning. If you are willing to share your kitchen story via a combination of online and phone interviews, we are offering a financial reward of \$25 amazon gift card for your time. We will have a short

interview asking about your planning process; design and equipment; operations
and sustainability. Your case study will highlight the challenges and successes of
your business.
If you are interested in working with to use your business as a case study, please
select Yes.
Yes
O No
Please provide your information here. The information will be
completely confidential and only used for the research purpose.
Organization Name
Organization Name
Organization Name
Organization Name  Address of the business
Address of the business
Address of the business
Address of the business

State
Zipcode
Name of respondent
Job title of respondent
Best phone number of respondent
Email of respondent

## Phase 3 closing sentence

Thank you very much for your continued participation in the survey. You have made an important contribution to our research and we highly appreciate your

participation. Our results will better inform communities on the impacts and role that commercial kitchens such as shared-use kitchens have on the local community.

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