

STRATEGY WORKSHEET

What is the issue being addressed here?

Commercial Kitchen

Why is improving this situation important to agricultural economic development in the area?

- Provide an opportunity for value-added products
- Efficient use of resources (many users at one facility)
- Creates opportunities for tourism
- Increases community vitality – opportunity to buy local
- Commercial kitchen = business incubator for spin-off businesses

Potential Uses: Jams, Jellies, packaging, cider, cheeses, baked goods, catering

What is the overall goal of the recommended strategy?

Develop commercial kitchen to support and sustain local and regional agriculture

Briefly describe the strategy. Since there may be a series of steps to implement it, please note here the recommended order.

- Evaluate existing commercial kitchens in and near the city – could they be used in the interim
- Review how City of Kent operates its commercial kitchen
- Survey producers to ascertain what their needs are and whom they serve.
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Describe how the Expo Center might assist.

Provide space kitchen space, technical library, packaging, storage (freezer and dry), shipping

What exists now that might be a barrier to implementing this strategy?

- Storage space for raw materials and finished products
- Too far to travel
- Financing / funding
- How do define success – output /thru put
- Licensing of kitchen and users
- Sewer capacity, improvements

What trade-offs are anticipated if this strategy is implemented?

Name a feasible timeline for implementing this strategy, including benchmarks along the way.

Year 1: review existing kitchens, market it to entire Plateau, engender use through cooking class, demonstrations, find out who the user groups are (survey), cost necessary kitchen improvements

Year 2: Tailor kitchen to meet demand

Estimated costs to accomplish.

Describe the other resources necessary to implement the strategy (personnel, in-kind, volunteers, etc.).

- Facility manager – 3rd party oversight
- Technical assistance for users
- Provide cooking classes as a way to generate interest in food and local produce

List any potential sources of funding to help implement the strategy.

WSU, USDA, King County,

Name of group members who worked on this strategy.

(The sections below the line could be completed for the highest priority strategies at a later time.)

What agency, group, or individual does the group recommend to take the lead to implement this strategy?

What other agencies, groups, or individuals should be involved?

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What exists now to help implement this strategy?

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What relationships might need to be established or enhanced to implement this strategy?

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Describe any other related issues important to this effort.

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