<div align="center">
Proposal Commercial Kitchen for CDC partnership
Rough Draft
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Project: Development of 4,000 sq ft commercials space for use as a commercial community kitchen.

Requirements: Project must address the following community needs listed below.

1. **Job Creation for area residents**
2. **Provide healthier food options for the community**
3. **Encourage greater food diversity options for the community**
4. **Promote entrepreneurial opportunities in the community**

Proposal
Develop the commercial space in two businesses that could collaborative or stand along operations as a restaurant, training center, commercial community kitchen.

1. Restaurant, Training Center 1,000-2,000 sq. ft with commercial kitchen
2. Community commercial kitchens 3,000-2,000 sq. ft designed around the food buggy , small vendor concept with 4-6 operational modular mobile work stations counters and sinks.

Project Keys
   1. F**unding build out of the building interior and equipment.**
A. Go after grants that want to aid in 1. Job Creation for area residents 2. Provide healthier food options for the community 3.Encourage greater food diversity options for the community
4. Promote entrepreneurial opportunities in the community using Food Buggy products.

   Base on the Funding available:

   I. Architectural design could come from CNDC partners or the architectural fellow with Burton Bell Carr.
   II. Build out could come from CNDC contractor partners, working with construction skills training organization or hybrid or both.
   III. Equipment could be new, used or both.
   IV. Purchasing Food Buggy(s) for client use (2-6 units)
   V. Simple Grid and other technologies will be built into the design.

   2. **Funding for utilities**
A. Utility Cost
I. All utilities used by clients for the performance of their businesses would be billed and directly paid for by them, using Simple Grid and other technologies. (Cell phone controlled)
II. Clients will be charged a monthly fee to cover indirect utility cost.

   3. **Funding for and maintenance**
      A. Maintenance Cost (co-op type arrangement possible)
   I. Clients will be charged a monthly fee to cover general cost. Based on actual usage
         II. Client will use a key card system for building access and will be charged cleanup as needed for work stations they use if not cleaned properly. Note digital video monitoring will be utilized on the exterior and interior of the building.

4. **Funding for Training Classes**
    A. Go for grants that want to aid in 1. Job Creation for area residents. 2. Promote entrepreneurial opportunities in the community.
    B. Partner with with organizations that offer the training clients to pay the fee.

5. **Revenue from restaurant, training center and community commercial kitchen stations**
    A. Lease fees for restaurant space.
    B. Rental fees training center.
    C. Rental fees from client for Food Buggy(s)
    D. Rental for use of kitchens work station(s)

Restaurant Example

Food Buggy Kitchen Center Example
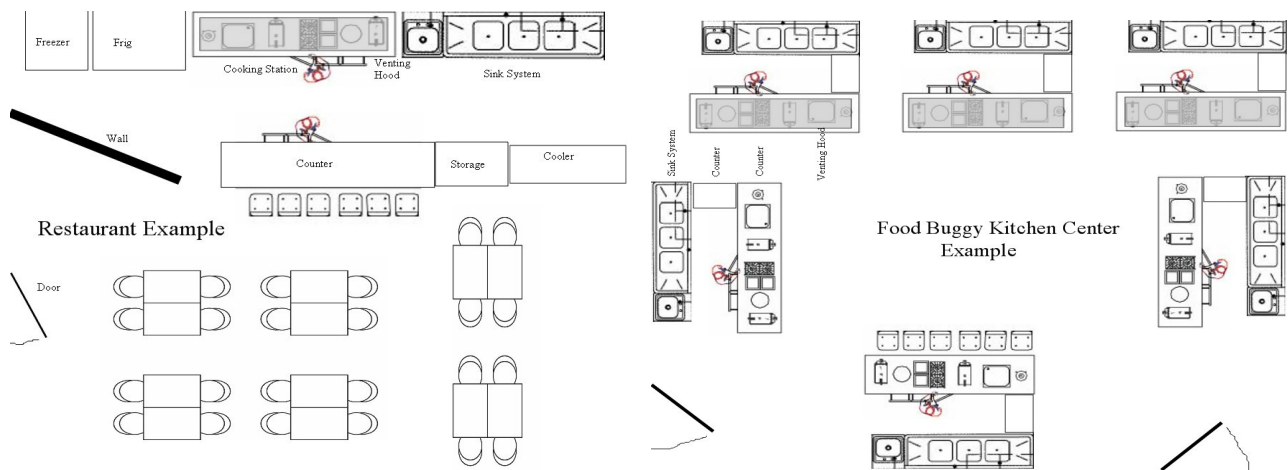
This kitchen is designed to be lower in cost commercial kitchen using the following technology

1. Card or badge readers to monitor activity and areas 24/7 using on site and or remote site
2. Video cameras to monitor the kitchen and occupancy 24/7 using on site and or remote site
3. Using Simply Grid technology to monitor occupancy electrical power usage 24/7 using on site and or remote site
4. Using other technology to monitor occupancy gas and water usage 24/7 using on site and or remote site
5. Monitor connecting security to the facility 24/7 using on site and or remote site
6. Using cooking equipment and other option that do not use deep frying will lower cost of equipment for the kitchen
7. Modular design to add kitchen space as needed
8. The technology will insure accurate bill base on usage and lower cost of operation

Regards,
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