

KITCHEN DETAILS

KITCHEN A

6-burner stove with oven with 2-shelf bottom bake oven
Small hand wash sink
Grill
Swiss Braiser
Convection oven: Hobart double max 12 racks in each section
3 Stainless steel tables

KITCHEN B

3 stainless steel tables; 1 with butcher-block top
Oven: double rack oven that handles full size double rack

KITCHEN C

Oven: Double rack oven accommodates a full size double rack
3 stainless steel tables; 1 with butcher-block top

KITCHEN D

2 low boys used as counter space comprising 20 ft in length.
3 bay sink
Oven: double convection 12-racks in each section
This is a cold room used for finishing chocolates.

COMMON USE

Mixers of various sizes
2 Steel Jacketed tilt kettles 5 gal each
Dough press
Dough Rounder
Sheeter
Chocolate melter
Robot Coupe 6 Qt food processor
Immersion blender
Oven: Hearth Bongard 3 level 48" x 40"

STORAGE FACILITIES

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

ARTISAN BAKING CENTER

KITCHEN INNOVATIONS

INCUBATOR

Kitchen Incubator Operations Coordinator

Kathrine Gregory
Mi Kitchen es su Kitchen®
MiKitchen1866@aol.com
212 452 1866
www.MiKitchenEsSuKitchen.com
36-46 37th Street
Long Island City NY 11101-1606

DIRECTIONS

By Subway:

R/V to 36th Street
Walk east to light. Cross Northern Blvd. (Triangle 37th on right)
Keep walking north 1 ½ blocks on 37th Street, Consortium for Worker Education on left.

Streets

Northern Blvd is both ways (east and west)
37th Avenue is both ways (east and west)
36th Street one-way (going south)
37th Street one-way (going north)
36th Avenue both ways (east and west)

By Car:

Take Queensboro Bridge/59th Street Bridge-lower level
Turn slight left onto Queens Plaza North
Turn Left onto NY 25A Northern Blvd
Turn Left onto 37th Street
About 1 ½ blocks
Consortium for Worker Education is on the west side of the street.
Middle of the block. Green and white half moon awning

Parking lot is on 36th Street
36-39 36th Street on the east side of the street. 36th street is one-way north to south.
Turn on 37th Street travel north till 36th Avenue turn left.
Travel to 36th Street turn left again
The parking lot is 2/3 of the way down the block.

Kitchen may be viewed by appointment only

**Please contact Kathrine Gregory
to schedule a visit**

GENERAL INFORMATION FOR CLIENTS USING THE KITCHEN

INSURANCE

Clients must obtain a general Liability insurance policy covering their business, which will include product liability coverage of \$1,000,000 per occurrence.

Clients must add Consortium for Worker Education Inc and Estate of David H Stein, Jane Stein Trustee as an additional insured on this policy. Address: 36-46 37th Street Long Island City NY 11101-1606

DEPOSIT

A security deposit is required along with a signed contract. The security is equal to one month's rent.

LINEN

Clients must provide their own side towels, aprons, potholders, etc. Clients will be expected to remove the dirty linen at the end of each shift. Any dirty linen found will be put in the garbage.

WRAPPING/PACKAGING

Clients will need their own plastic film, parchment, aluminum foil and anything else they need to wrap their products.

ENTRANCE

Clients should enter from the back parking lot on 36th Street.

LOCKERS

Clients are welcome to use the lockers in the men's/women's bathrooms. They may lock their stuff but **MUST REMOVE THE LOCK AT THE END OF THE SHIFT**. These lockers are used by the training students during the day and must be available. Any locks left on will be cut off.

SPECIAL EQUIPMENT OR PANS

While Artisan Baking Center has quite a supply of equipment and small wares if you have special shaped pans or equipment that you need you should be bringing that with you. You may leave this in your storage area when you are not working.

KNIVES

Bring your own.

ADDITIONAL STAFF

Clients may hire graduates from CWE's job training program. You will be responsible for paying them directly and making sure you have Worker's Compensation Insurance.

HOURS OF OPERATION

NIGHTS

Available 7 nights a week 6:30pm to 2:30am

Rate \$189.00 per shift

LATE NIGHTS

Available 7 nights a week 3:00am to 8:00 am

Rate \$126.00 per shift

DAYS

Available 7 days a week 8am to 4pm

Rate \$231.00 per shift

Above prices include all utilities, carting (garbage pick-up), cleaning supplies and chemicals and the use of a part-time kitchen assistant for 2 hours.

KITCHEN ASSISTANT MANAGERS (KAM's)

KA works for two tenants per shift, will ASSIST you in washing of pots/pans, etc., sweeping and mopping, prepping and even packaging during the assigned time.

KA's availability is:

2 hours with each tenant during the shift at the time as determined on the schedule

KA arrives 15 minutes before shift and needs to leave 15 minutes after end of the shift.

Do not come early.

Your staff is to dress in the proper attire: Non-skid shoes or sneakers, no open toe shoes, sandals or heels of any kind. Jewelry is not to be worn and hair is to be in a bun or hair net or must wear a hat. Latex gloves must be worn when handling prepared foods.

No smoking on the premises.

NO ALCOHOLIC BEVERAGES.

NYS AGRICULTURE AND MARKETS: LICENSES

Mi Kitchen will assist you in obtaining your 20C License to manufacture food for retail sale. The license is \$200 for each 2-year and will require a 20 minute site visit by the Inspector. After you have worked in the kitchen for a few shifts and are comfortable, Mi Kitchen will set up an appointment. Before the inspector is scheduled for a site visit, go on line and fill out the application.

www.agmkt.state.ny.us