



FAQ

Q: Is storage space available?

A: Yes, both dry storage and refrigerated storage is available for our users.

Q: Is this a certified commercial kitchen?

A: Yes, the kitchen is certified by the Fresno County Department of Environmental Health.

Q: Do I need any sort of certification to start using the facilities?

A: Yes, if you will be preparing food, you must have a ServeSafe certificate. If you don't have one, we can help you obtain one. Just ask.

Q: Can I arrange for deliveries from food distribution companies to be dropped off while I am not there?

A: Yes, we are able to accept your deliveries for you.

Q: Do you have pots and pans and other utensils?

A: No, you must provide your own smallwares.

Q: What kind of equipment do you have?

A: We have professional grade convection ovens, six-burner ranges, a stockpot range, a combi oven, 30-quart mixer, plenty of prep sinks and tables, and much more. If you have a specific need, please let us know.

Q: How hard is it to book time in the kitchen?

A: It's super easy. The commercial kitchen is a shared use space and we are able to accommodate several users at a time. We will work with you to determine what kind of equipment you need and help you book kitchen time that meets your needs and schedule.

Q: Can I hold business meetings or classes at the facility?

A: Yes, users are able to hold small meetings and classes on site. But you will need to schedule these in advance.

For more information on how to secure space for your business, please contact us.

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WWW.CLOVISCULINARYCENTER.ORG

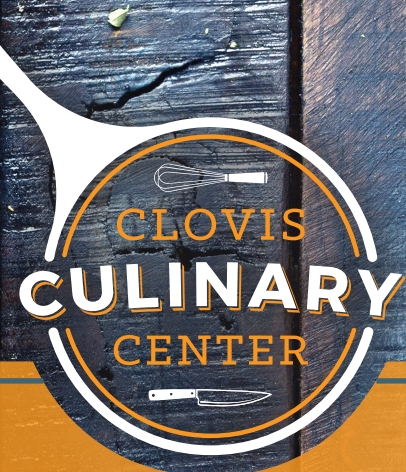
Because of these community partners, special hourly rates and scholarships are available to qualified users.



USDA is an equal opportunity provider and employer.



This institution is an equal opportunity provider and employer.



*Where Culinary
Entrepreneurs*

**BUILD RECIPES
FOR SUCCESS**

A NONPROFIT CERTIFIED
COMMERCIAL KITCHEN

FROM RECIPE TO REALITY!

Start or expand your culinary business, gain access to a commercial facility and manage your kitchen like a pro!

*Clovis Culinary Center
doubles your chance at having a
successful business!*

The Clovis Culinary Center is a nonprofit facility that provides professional culinary business services for entrepreneurs, including a 24/7 fully equipped commercial kitchen space, hands on technical assistance, training and support.

Whether you have an established business or are a start-up caterer, food truck operator, baker, small manufacturer of specialty foods, legal street vendor, wholesaler who sells to retail markets, or someone starting a part-time food business, ready to take your idea from recipe to reality, we are here to serve you!

OUR SERVICES:

More than just a kitchen, our people provide workshops to help you with:

- Basic food handling
- Developing business plans
- Marketing and social media
- Navigating contracts with government organizations
- Securing permits and licenses
- Obtaining a wholesale license
- Acquiring funds for operations
- And more!



**24/7
ACCESS**
to a professional
commercial
kitchen!

HOW IT WORKS

The centrally located Clovis facility is here for shared, community use for residents of the Central Valley. With a wide range of professional commercial equipment, our fully inspected, approved and licensed facility provides a space for entrepreneurs to develop and produce specialized products and access the technical assistance and support needed to turn their culinary dreams into sustainable careers.

Our facility and equipment is available for rent by the hour, day or week. Users pay into a kitchen operating fund in amounts much lower than what it would cost to set up their own operation. In addition, entrepreneurs have access to classes, instruction and mentorships led by industry-minded professionals, and a cooperative purchasing program where users can team up to take advantage of lower rates offered by food distribution companies.

Need Help? Clovis Culinary Center offers scholarships to qualified veterans and other entrepreneurs based on their community location and to support specific types of commodities in the food industry. Don't hesitate to ask how we might help.

