

CommonWealth Kitchen

Boston's non-profit food business incubator & food manufacturing social enterprise



WE BELIEVE that a **RESILIENT** and **EQUITABLE** local economy *requires* closing Greater Boston's growing wealth divide by **promoting inclusive entrepreneurship** and **creating jobs** for people who have been impacted by racial, social, or economic inequality.

CommonWealth Kitchen
196 Quincy Street
Dorchester, MA.

www.commonwealthkitchen.org

We help build and scale food companies and create jobs, while strengthening our regional food economy.



Getting started

Proof of Concept

Growth/Scaling

- Food biz 101 & product development classes
- Assistance w/ recipe development & scaling, permits, licenses, labels & packaging, insurance, business planning....
- Use of our fully-equipped commercial kitchens on a membership basis
- Assistance w/ sourcing, distribution & access to markets
- Help with hiring & staffing
- Shipping/receiving assistance
- Workshops & coaching on legal, finance, bookkeeping HR, marketing....
- Small-batch manufacturing services for wholesalers, restaurants, farms, & institutional customers
- Aggregate purchasing
- Coordinated marketing/branding
- Assistance w/access to capital & graduation into retail, wholesale, and co-packing

Common Dreams. Common Purpose. CommonWealth.

196 Quincy Street, Dorchester, MA.



OUR IMPACT:



- **25+ early stage start-ups** in the pipeline working on recipes, packaging, business plans, etc.
- **40+ companies** using our kitchens making jam, sauces, baked goods snacks, juice, frozen desserts, plus over a dozen food trucks and caterers; **70% minority and/or women-owned businesses;**
- **150+ employed;** 70% minority and/or women workers;
- **35+ graduates** in their own retail, wholesale and co-pack operations; including Roxy's Grilled Cheese, Clover Food Lab, Voltage Coffee, McCrea's candies, Seta's Mediterranean, BATCH Ice Cream & ForkLift Catering; over **450 jobs created** since 2009!
- **25+ co-packing customers-** bottled sauces, refrigerated & frozen products, baked goods, value-added farm products, retail packs, food service packs....
- **\$30m/year+** in combined gross revenue generated by our companies!



BUILDING A MODEL SOCIAL ENTERPRISE

Since 2013, Commonwealth Kitchen has been in the midst of **EXPONENTIAL GROWTH**.

We've tripled our kitchen capacity; launched a food manufacturing social enterprise; and added multiple workshops, custom trainings and business assistance services, including a food business 101 class, and a coordinated marketing & branding initiative.

For 2016, **50% of our \$1.5 million operating budget comes from earned income**, a 188% increase since 2013, with the balance coming from government, corporate, and foundation grants.



Commonwealth Kitchen

This Kitchen Is in the Business of Empowering Local Entrepreneurs

CommonWealth Kitchen is a food incubator that's launching careers and bringing delicious food to underserved areas of Boston.

By Lisa Johnson



COMMON WEALTH KITCHEN 2015 BEST INCUBATOR

Boston
BEST OF BOSTON
2015
283 WINNERS INSIDE

Formerly known as CropCircle Kitchen, this culinary incubator is a haven for upstart jam-makers and chocolate connoisseurs looking for a shared space to turn their craft into a business.

Last year, CWK took this to a new level with a massive Dorchester production facility featuring shared kitchen space, co-packing capabilities, and standalone workspaces for the likes of Alex's Ugly Sauce & Just Add Cooking.

The Boston Globe

2015

Globe Magazine

GAME CHANGERS

These 51 innovative people and organizations did extraordinary things last year, reshaping the way we live and work.

CommonWealth Kitchen



CommonWealth Kitchen

196 Quincy Street, Dorchester, MA.



“There is nothing so
POWERFUL
 as an **IDEA**
 whose time has come.”
 - Victor Hugo



Common Goals. Common Purpose. Common Good. CommonWealth.