

Get Motivated

Get Involved

Get Cooking!

If you are interested in promoting your business or culinary skill with a kitchen performance or interested in teaching a class. Please contact 717-814-8879 or info@yorkitchen.com

A great way to show your community and entrepreneurial spirit is through the donation of equipment, services, or funding to enhance YorKitchen's facilities and opportunities for success.



Need a great way to showcase your business or your unique products?

NutriCore Northeast has embarked on the development of the Shared Kitchen Incubator of York (YorKitchen). It will be a unique service to city residents of the City of York and the surrounding Central Pennsylvania area. YorKitchen, located in York City's Central Market, is a commercial kitchen available to rent to food producers as well as extensive educational training. YorKitchen will not only stimulate small business growth in the city, county and surrounding area, but nurture it as well with entrepreneurial incubator services provided by the Entrepreneurial Support Alliance.



For more information contact:

37 W. Clarke Avenue
York, PA 17401
717-814-8879
info@YorKitchen.com
www.yorkitchen.com
www.esaonline.info

YorKitchen is a program of NutriCore Northeast, Inc. This institution is an equal opportunity provider and employer

York's Shared Kitchen Incubator and the Rojahn Performance Kitchen



YorKitchen, York's Shared Kitchen Incubator

NutriCore NorthEast, Inc.

NutriCore NorthEast's official mission is to provide for the development and evolution of a national nutritional strategy. The intentions for this initiative through the use of YorKitchen and Rojahn Performance Kitchen are to:

- Provide food safety, nutritional programming, cooking classes and demonstrations, and other educational training through third party providers.
- Provide "agritainment" to Central Market and downtown city patrons to increase foot traffic in Central Market and the downtown market district during key business hours from 11:00 a.m. - 1:00 p.m. on Tuesdays and Thursdays and 10:00 a.m. - Noon on Saturdays.
- Provide low barrier opportunities to food entrepreneurs for entity creation and business growth through access to the facility and incubation services.



Rojahn Performance Kitchen

The Rojahn Performance Kitchen has been specifically designed for cooking and other educational demonstrations both during regularly scheduled Market hours and also outside these hours. The Rojahn Performance Kitchen has official seating for 18. Additional amenities:

- Four range cook top, three ovens, table top mixer, refrigerator and microwave
- Expansive counter tops and stainless steel pastry table
- Two large screen monitors and sound system for displaying various multimedia products.
- Ability to have up to four wireless microphones.
- Cameras angle on range and counter top that can be shown on the large screens for the audience.

Programming during the key market hours would be free to the public and would allow for marketing and exposure for the Instructor for its products or services. There would be no charge to the Instructor for these time periods.

Scheduling for the Rojahn Performance Kitchen will be handled on a first come first served basis and is subject to availability. It can be scheduled for a single use, or ideally for a regularly scheduled segment.

YorKitchen

Programming outside the regular Market hours are intended to enrich and enhance attendees and be a broad range in basic nutrition courses to teach high end ethnic cuisine. Classes and instruction outside the regular Market hours would be subject to a fee. YorKitchen would retain 60% of the fee and the Instructor would retain 40% with a negotiable minimum.

YorKitchen has been specifically designed for hands on classes and use by culinary entrepreneurs. It is available on a first come, first serve basis 24 hours a day, 7 days a week, 365 days a year with the following amenities:

- Seating for 30
- Large whiteboard for classroom settings
- Copier
- Cold and dry temporary and long-term storage
- Full kitchen equipment array including deep fryers, griddles, ranges, conventional and convection ovens, proofer, etc.

Please visit the website www.yorkitchen.com for a full list of equipment.

For additional information or to schedule a class or performance, please call 717-814-8879 or info@yorkitchen.com