



RESOURCE GUIDE: CHICAGO'S COLLABORATIVE FOOD SCENE

A deep dive into the shared spaces available for entrepreneurs around Chicago

EVENT INFORMATION:

Virtual Event; Thursday, 8/20/20 (11:00 am - 12:30 pm CT)

SPEAKERS:

- (Moderator) Becki Holmes, FoodWit
- Natalie Schmulik, The Hatchery Chicago
- Mott Smith, Amped Kitchens
- James Gray, 111 Food Hall
- Dustin Mares, Kitchen United

[LINK TO VIDEO ARCHIVE OF EVENT](#)

SHARED WORK SPACES RESOURCE GUIDE:



Amped Kitchens:

- OFFICIAL DESIGNATION: "Growth Kitchen"
- Main Panel Speaker: Mott Smith
- [Main Link to Website](#)
- Public Contact INFO (Email): leasing@ampedkitchens.com
- Profile of successful user/member/graduate of space: <https://www.ampedkitchens.com/success-stories>
- [Amped Kitchens Information Deck](#)



THE HATCHERY

WHERE FOOD BUSINESSES GROW

The Hatchery:

- OFFICIAL DESIGNATION: "Incubator & Shared Kitchen Facility"
- Main Panel Speaker: Natalie Shmulik
- [Main Link to Website](#)
- Public Contact INFO (Email): info@thehatcherychicago.org
- [ABOUT THE HATCHERY:](#) The Hatchery Chicago is a non-profit food and beverage incubator dedicated to helping local entrepreneurs build & grow successful businesses. Through our cutting-edge kitchen facilities, our robust entrepreneurship curriculum, and our partnerships with generous corporate sponsors and foundations, we support local food and beverage entrepreneurs, cultivate local job opportunities, and accelerate local economic growth. Our 67,000 square foot facility is a one-stop-shop for entrepreneurs, with shared and private kitchen spaces, storage, coworking space, and onsite technical support
- [The Hatchery Chicago](#) offers a wide range of [virtual programming](#) for startups looking to launch or grow their businesses. Check out our upcoming [classes](#)!
- Interested in growing your business at The Hatchery? Our 67,000 square foot production facility includes shared and private kitchen spaces, cold/dry/freezer storage, loading/receiving docks, food truck servicing, coworking space, meeting rooms, event space, on-site support from industry experts, and a vibrant community of food entrepreneurs! [Learn more.](#)



111 Food Hall:

- OFFICIAL DESIGNATION: "Restaurant Incubator & Food Hall/Start-Up Space"
- Main Panel Speaker: James Gray
- [Main Link to Website](#)
- Public Contact INFO (Email/Phone) to Share with Attendees:
oneeleven@calibratecoach.com



kitchen united

ONE SPOT. ALL THE EATS.

Kitchen United:

- OFFICIAL DESIGNATION: "Commissary Kitchen"
- Main Panel Speaker: Dustin Mares
- [Main Link to Website](#)
- Public Contact INFO (Email/Phone) to Share with Attendees:
<https://www.kitchenunited.com/contact/restaurant-contact/>