



My other kitchen

Kitchen incubator
Commercial kitchen hire



“ Got a great idea for a food business?

My Other Kitchen is the place for you. ”



Telephone: 0414 573 712
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www.myotherkitchen.com.au



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Our kitchen

Using My Other Kitchen helps us maximise assets in peak times and minimise costs in quieter periods....

Catering & Events client

What we are about

My Other Kitchen is a kitchen incubator – a creative space used by new and established catering, retail and wholesale food businesses. It's also the ideal venue for cooking classes.

Through our experience and industry contacts, we can help you to develop your business plan and food safety programs, register with the relevant authorities and find suppliers and customers. Or, you can just hire our kitchen by the hour... it's up to you.

Suitable for

- Catering businesses and food production
- Cooking classes and training
- Food photography
- Demonstrations
- Farmers' market providers
- Recipe and menu development
- Product development
- Team building events and more...

My Other Kitchen is comprehensively fitted out, HACCP reviewed and compliant with Australian Food Safety standards.

Develop your business

Whether you are just starting out or are already established, we can help. Get up and running faster. Try out your ideas. Defer or avoid expensive kitchen fit out costs. Get help for your business. All under the one roof.

Purpose-built

Our commercial kitchen and separate dining room are flexible spaces that can easily accommodate a wide range of business types and uses.

Convenient and flexible

Use My Other Kitchen when it best suits you, whether it's for a few hours or days at a time.

We are located in a shopping district next to public transport and have off-street parking. Our large cooking space can be used either exclusively or on a shared basis.

The separate dining/meeting room can seat up to twelve people (more in theatre style) and can be booked independently of the kitchen area.

All you need to bring are your ingredients. If you forget something, there are supermarkets and speciality shops right around the corner.

We are right there with you

We are always on site when you use our kitchen, and we are genuinely interested in what you do! In setting up our own business, we learned some valuable lessons along the way which we are happy to share.



To our delight through our industry contacts and experience we have helped several clients connect with each other for mutual benefit. That's the fun part for us!

And best of all, you can use our facilities for as long or as little as you need – there are no ongoing commitments to worry about.

The business side

Small business networking...

Meet other owners on the same journey - share experiences and stories

Workshops

Topics include Marketing, Selling online, Food Safety, Social Media, Packaging, etc.

Referrals

Accountants, Web Developers, Packaging Consultants, Food Technologists & more

Business Planning

How to get started building a business out of your passion

Event Management

Providing a central point of management for cooking classes in administration, marketing and organisation

The kitchen side

Kitchen and dining room hire by the hour which includes:

- Cool room
- Electric combination convection/steamer oven
- Two gas ovens, each with a 6 burner gas cook top
- Waterless wok burner
- Grill plate
- Commercial dishwasher
- Food preparation sinks
- Planetary mixer
- Upright freezer
- Stainless-steel benches
- Overhead circuit bar for photography / lighting
- Wire rack storage for equipment and dry ingredients (subject to availability)

Audiovisual equipment, extra seating and wireless internet access are also available for an additional fee.

Getting started

Call us on 0414 573 712 to arrange a no obligation discussion and take a look around our kitchen.

Visit our website at

www.myotherkitchen.com.au

To find additional resources including an online questionnaire to help us better understand your needs.

We also include links to small business information, case studies, and food safety training resources. And we're on Facebook and Twitter!



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FAQS

Q. What is a kitchen incubator?

A kitchen incubator is a specialised version of a business incubator; our focus is on food businesses. We provide premises, advice, services and support to help you get established and profitable. By offering shared commercial kitchen facilities and access to our experience, industry contacts and networks, we help you to develop to the stage where you can invest in your own kitchen, or stay with us for as long as you wish. Not all of our clients are start-ups; we have all sorts of businesses using our commercial kitchen facilities and business services.

Q. How much does it cost to use My Other Kitchen?

We charge an hourly fee which is customised to each client situation. A single fee applies for all equipment in the kitchen and includes utilities costs, some small appliances, cleaning products and so on. There are no hidden or extra charges. Discounts apply for multiple advance bookings and shared-use arrangements. Give us a call to discuss your needs and we'll give you an idea of the costs involved. Full details on fees, charges, booking and cancellation terms will be provided to you in writing when you meet with us and inspect the premises.

Q. What are My Other Kitchen's opening hours?

Our nominal opening hours are 8am to 6pm weekdays.

All bookings are by appointment and include evenings and weekends.

Q. Is there a minimum booking?

Yes, the minimum kitchen rental period is four hours. The dining room can be booked for shorter periods when used for meetings or other non-cooking related activities.

Q. Can I have my ingredients delivered directly to My Other Kitchen?

Yes, as long as we know in advance, we can accept deliveries from your suppliers directly to our kitchen, but please be aware that items are received at your own risk.

Q. Can you store my ingredients and finished products for me?

Yes, We offer short-term storage of dry, frozen/chilled ingredients plus limited short-term storage of your finished products.

Storage is subject to availability at the time.

Q. Are there cleaning fees?

As part of your kitchen hire, you are responsible for cleaning the kitchen after each use. We can arrange a cleaning service for an additional fee, but to engender good food safety practices, we recommend you always clean the kitchen yourself - just another way you can minimise your costs.



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