

The Culinary Studio Southfield, MI

Offering two commercially licensed and certified kitchens for hourly or contract rental.

As food entrepreneurs, we fully understand the high costs associated with creating your own professional grade kitchen; not to mention the time, energy and stress involved. The Culinary Studio, located in Southfield, Michigan, eliminates all the stress and costs by providing beautiful, state of the art, commercially licensed kitchens available for rent at affordable hourly rates. We are Metro-Detroit's first shared-use kitchen, allowing you to run your business while utilizing our kitchens on an as-needed basis.

Contact us today, we're your home to build your existing business, or to launch a new one that you are dreaming of!

The Culinary Studio
248.353.2500
info@myculinarystudio.com
www.MyCulinaryStudio.com

Hourly Kitchen Rates

1-10 Hours per month:
Peak \$30
Off-Peak \$25

11-30 Hours per month:
Peak: \$26
Off-Peak: \$24

31-60 Hours per month:
Peak: \$22
Off-Peak: \$20

61+ Hours per month:
Peak: \$19
Off-Peak: \$17

Peak hours are 6 am-6 pm 7 days a week.

**Off-Peak hours are 6 pm-6 am
7 days a week.**

Monthly Storage Rates (per month)

Cages - \$50
Cooler Shelf - \$20
Freezer Shelf - \$20
Open Rack Storage - \$10
Under Table Storage - \$20
Extra Equipment Storage - To be determined



**Located at The Applegate
Shopping Center
29673 Northwestern Highway
Southfield, MI 48034**

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What We Offer

Often referred to as a commissary kitchen, kitchen incubator, cooperative kitchen, or test kitchen, The Culinary Studio provides fully equipped, commercially licensed shared-use kitchens available for rent by the hour. We've taken the considerable financial risk of opening and operating a commercial kitchen and reduced it to a fixed cost on which to base your business plans. In addition, our hourly rates mean you only pay for what you use, removing the burden of long leases for small or young businesses. You can start with us, grow with us, and when the time is right, move from our kitchen into your own.

Getting Started

Before reserving kitchen time with The Culinary Studio, as well as during any use of our facilities, clients must:

- Apply for and complete food service plan review and licensure by the Oakland County Michigan Health Division.
- Provide proof of an approved Certified Food Service Manager Certification
- If producing food items for re-sale you must obtain a Michigan Department of Agriculture Food Establishment License.
- Pay your \$300 Security Deposit which is refundable.

- Sign the latest Operating Agreement with The Culinary Studio, and receive the Culinary Studio Policy Handbook.
- Provide proof of product liability insurance coverage with a minimum of \$1 million dollars per occurrence and \$2 million aggregate, with The Culinary Studio listed as additional insured and maintain such policy for the duration of any kitchen use.

Our Kitchen Space

The Culinary Studio is a 1900 sq. ft. commercial kitchen facility, available 24 hours a day, 7 days a week. Our space is divided into two kitchen areas.

A quick summary of our equipment is listed. The only items we ask our clients to bring are small wares such as utensils, measuring spoons, measuring cups, scales, and disposable items (plastic wrap, foil, sheet pan liners, etc.).

We can accommodate a wide range of needs, and support growing businesses. Whether it's daily production runs or one time catering events for 200+ guests, we have the space.

Reserving Kitchen Time

Each kitchen is booked separately. There is a common scullery area in the back to the left of the facility, and smaller hand and prep sinks in each kitchen.

We handle booking by accepting reservations for the current and next calendar month. Priority is given to standing reservations, allowing our clients to establish a regular schedule. New and additional reservations are handled on a first-come, first-served basis.

All clients are required to book a minimum of eight (8) hours per month to keep their license active with The Culinary Studio.

Ingredients

It is each client's responsibility to bring their own ingredients.

Cleaning & Supplies

Each customer is responsible for cleaning the kitchen as part of their kitchen use, including all equipment, tables, and floors. The Culinary Studio will supply all the necessary cleaning supplies and will take care of the periodic deep cleaning.

Main Equipment Includes:

Walk-in cooler
Walk-in freezer
Three compartment scullery sink w/garbage disposal
Ice maker

Kitchen A

One full size convection oven
Gas range with 6 burners, griddle and 2 ovens
24" Grill
4 - Stainless tables
Reach-in cooler
Prep & hand sinks
20 qt. Hobart Mixer

Kitchen B

One full size convection oven
Gas range with 10 burners' and 2 ovens
24" Grill
3 - Stainless tables
2 - Maple tables
Reach-in cooler
Prep & hand sinks
20 qt. Hobart Mixer



Additional Equipment for use:

Microwave
Blenders
Food processors
5 qt. mixers