

The Hive Nantucket – Membership Information and Application

We offer food entrepreneurs membership in The Hive, the island's first shared commercial kitchen facility and food business incubator located at 5 Amelia Drive (mid-island).

What does membership include? Why join?

Affordable Commercial Kitchens

There are no long term leases, large security deposits or build-out required. Kitchens are rented by the hour, and the number of hours can vary month-to-month based on your unique business. Our six kitchens vary, from a full hot line for meals or catering, to a 30 gallon steam kettle, dehydrator and filling machine for large production runs.

Expert Coaching

Nantucket Food Group will work with members to ensure they are successful at every stage of business growth. Not sure what type of permits you need to operate? Need help with your business plan? Are you ready to find a distributor? As a member you have access to a network of experts, and our educational programming.

Broader Exposure

We promote you on our website, in our social media, through our advertising and PR efforts, and through special events. This is all part of your membership at The Hive. And coming soon- members can sell products through our “virtual food hall” which includes refrigerated and heated food lockers for pickup.

A Shared Community

Entrepreneurship is not always easy, and it helps to have a community to support you. As a member, you have access to our Community Workspace, where you can relax with a cup of coffee, interact with fellow members, attend workshops, do your paperwork, and even meet with potential customers.

How do I apply?

Any food entrepreneur that plans to operate on Nantucket may apply for membership. We accept members on a first-come, first-served basis while balancing the mix of businesses, so members have adequate access, storage, and support.

Step One: Complete the application form. We will review to make sure we can accommodate your business needs. Please note we cannot accept food trucks, meat processing (e.g. butchering), or cannabis related products.

Step Two: Schedule an interview (in person or virtual). We can help you determine what types of permits will be required by the state/local health authorities, offer business advice, and determine what equipment you may need to purchase.

Step Three: Apply for a Food Establishment Permit (Nantucket Health Department). This includes certificates that you have completed Food Safety Manager and Allergen Awareness programs (both courses available online). Depending on what you are making, you may also have to submit a HACCP plan (we will help you determine if necessary).

Step Four: Provide approved health permits, finalize your start date and first month's schedule, and sign your membership agreement. You will also need to submit proof of commercial liability insurance and worker's comp insurance if you have employees (we have resources to refer you to that are made for small food businesses).

Step Five: Complete the orientation with one of our managers and move into your designated storage containers. Then you are ready to begin!

How do shared kitchens work at The Hive?

The Hive comprises two floors. The basement (lower level) houses one kitchen and all storage, lockers, laundry and the ice machine. The main floor (street level) houses five kitchens, the Community common space and the commerce (take-out locker) room. There is an elevator that connects the two levels, in addition to a stairwell.

Kitchens are assigned in advance of each month. Kitchens are used by one member at a time for each cooking “session” and the kitchen you use may change based on your planned activities and availability for each session. Kitchens are never dedicated to one member; they are always shared by multiple members. However, you will never be assigned to a kitchen that does not have the appropriate equipment for you to operate that day.

Dry, cold and frozen storage are shared by all members. You will be assigned dedicated cages/shelves when you join. You will bring your supplies from storage into the kitchen at the start of your cooking session and must remove and return all supplies when your session ends. Each member is responsible for leaving the kitchen as they found it – clean and ready for the next member’s use. Chemicals and cleaning supplies are provided.

What equipment is available?

Each kitchen has slightly different appliances, although most are suited for all prepping and production activities. The following is a sampling of the types of equipment in each kitchen:

Buzz (358 sf – basement level)

This kitchen offers the most versatility, with a full hot line plus equipment for large production runs of products.

- Rational Combi Pro oven (80 – 150 meals or 8 12x20 pan capacity)
- Vulcan electric fryer with twin baskets (50 lb capacity)
- Accutemp electric griddle (24”x 30” cook area)
- Lang induction 6 burner range with convection oven (3 racks)
- Blixer robot coupe (23 liter)
- Tilted electric floor mounted kettle (30 gallon)
- CDA automatic filling machine (400 gallons/hour)

Buttercup (563 sf – main level)

This is the largest kitchen, with a full hood and hot line perfect for meal preparation and catering. This is the only kitchen with gas equipment.

- Blodgett double convection oven (fits 5 full size sheets)
- Hobart 8 burner gas range with double oven
- Gas fryer with single basket
- Gas charbroiler
- Hobart dishwasher (full dish pit)

Clover (173 sf – main level)

This is the smallest kitchen, with equipment that can be used for meal preparation or product development.

- Lang electric countertop griddle 24x23
- Lang 4 burner induction range with convection oven (5 racks)
- Refrigerated prep sandwich/salad table
- Hobart undercounter dishwasher

Bumble (220 sf – main level)

This glass front kitchen overlooks the Community common area and is our “demo” kitchen since the public can see into the kitchen. While limited in equipment, there is ample countertop space for preparing different types of foods.

- Rational Combi Pro oven (80 – 150 meals or 8 12x20 pan capacity)

Nectar (235 sf – main level)

This kitchen is perfect for a member that needs large griddle/cooktop space, with less need for baking.

- Evo ventless griddle/cooking station (6 temperature zones, 48x24 total cooktop space)
- Moffat electric convection countertop oven (3 half sheet capacity)
- Hobart undercounter dishwasher

Honeycomb (250 sf – main level)

This kitchen is especially well-suited for pasta or pastry making, although the combi oven can perform almost all cooking functions.

- Rational Combi Pro oven
- Refrigerated prep sandwich/salad table
- 15" roller dough sheeter
- Hobart undercounter dishwasher

Other equipment available:

- Carter Hoffman full height hot holding cabinet
- Full size dehydrator
- Vitamix Blender
- Waring Commercial Blender (1 gallon)
- Dynamic Immersion hand mixer
- Foodmill (5 quart)
- Globe tabletop mixer (5 qt)
- Hobart meat slicer
- ice maker
- Personal lockers

Some small wares are provided, including full and half size hotel pans, 9.5" and 12.5" frypans, 4QT-40 QT stock pots, 10-20 QT mixing bowls, colanders, cutting boards, and cooking racks. Members are responsible for all other small wares and equipment. As part of your onboarding process, we will meet with you to determine what you need to purchase. Members are responsible for purchasing all supplies (other than cleaning) and must use approved vendors for sourcing meat, dairy and produce.

How much will this cost me?

Your membership fee for The Hive is determined by the amount of time you plan to use a kitchen(s) each month. Kitchens are rented on an hourly basis, with the average being \$30/hour, with a 25 hour per month minimum. Hourly rates do not vary by kitchen and include storage and use of common spaces. *You are charged for hours you spend working in a kitchen only.* Hours you may spend working in your storage areas, or in the Community area do not count toward your monthly hours – they are part of your membership fee for the month. You may vary the membership level (number of hours) each month and do not need to commit to more than one month at a time.

Additional Questions? Email karen@nantucketfoods.com

Nantucket Food Group – Application for Kitchen Space

Which of the following best describes your business? **Select One.**

1. I have an idea but have not created a formal business plan.
2. I have a formal business plan but have not produced revenue yet.
3. I have operated at least part-time and produced some revenue.
4. I have been operating full-time with revenue.
5. I just purchased an established business from someone else.

Current or Intended Business Name (Include Legal and Doing Business As Names if different):

Contact Information

Name: _____

Email: _____

Phone: _____

Business Legal Address: _____

Year Founded: _____

Business Legal Structure (**Select One**)

1. Limited Liability Company (LLC)
2. Corporation (S-corp, C-corp or B-corp)
3. Sole Proprietorship
4. None

Business Category/Type (**Select All That Apply**):

1. Food Service - meals to go
2. Food Service - restaurant
3. Catering or Private Chef
4. Product sold direct to consumers
5. Product sold to other businesses/retailers
6. Pet food
7. Farm
8. Other: _____

If you currently or plan to make a product, what is it? (**Select All That Apply**):

1. Baked good – breads, cakes etc
2. Candy, chocolate, confections
3. Pasta
4. Cheese
5. Vegetables – fermented, pickled etc
6. Condiments – sauces, spreads
7. Protein – sausage, dumpling filling
8. Seafood
9. Snack food
10. Pet Food
11. Other: _____

Describe the food you prepare/sell currently or plan to sell (please be as specific as possible about the process to cook/prepare) and provide a copy of your menu if applicable.

Storage Needs:

How is your finished meal/product stored? (Select All That Apply):

1. Shelf-stable
2. Refrigerated
3. Frozen
4. Taken directly offsite for catering or to go

Equipment: _____

Dry: _____

Refrigerated: _____

Frozen: _____

Please list your suppliers and provide an approximate frequency of deliveries:

What is your planned weekly operating routine for the first few months? Include hours and general activities (prepping, baking/cooking, large batch production, etc).

Monday _____

Tuesday _____

Wednesday _____

Thursday _____

Friday _____

Saturday _____

Sunday _____

Desired Start Date: _____

How many staff will be in the kitchen at one time? (Select One):

1. Just me
2. 2 including myself
3. 3 or more including myself

How are you currently selling or planning to sell your products/services? (Select All That Apply):

1. Direct via Farmer's Markets
2. Direct via ecommerce
3. Mobile/delivery
4. Event catering
5. In home chef/meal prep
6. Wholesale to local restaurants
7. Wholesale to local retailers
8. N/A - I am not selling yet

Use this space to tell us more about you and how you hope to benefit from membership in The Hive:

Signature of Applicant: _____

Date of Application: _____