

## Membership Information and Application (Fall 2025)

### What is The Hive?

The Hive is the actual building located at 5 Amelia Drive, purchased by Remain in 2022, and leased to Nantucket Food Group. Nantucket Food Group manages all operations, sets pricing and determines membership criteria. When you become a member, you join Nantucket Food Group, which gives you access to Hive kitchens, business support services, coordinated meal sales and markets, and use of the porch for events.

### What is Nantucket Food Group (NFG)?

NFG is a for-profit business founded by Karen Macumber to innovate how food is produced and distributed on Nantucket. We offer professional and amateur chefs – seasonal or year round – different options for membership that include shared kitchen workspace as just one of many benefits. Think of it as “WeWork” for chefs.

### How many members can you accommodate?

There is not a set limit to the number of memberships available. We are only limited by the number of kitchens we have available for a given day or daypart, and more importantly, the amount of cold, frozen and dry storage available each month.

### How much does it cost? What’s the minimum?

Membership in NFG requires a 3-month commitment, with cost savings and other benefits for those who join for 12 months or more. Once we understand your business and needs we can provide a quote for the membership plan that best suits you.

### What do I get for my member fee?

NFG membership offers benefits far beyond kitchen and storage access:

- Business coaching to help with financial planning, recipe development and costing, packaging, and licensing.
- Promotion of your business via our website, social media channels, public relations activities, and events.
- Turnkey online sales of your products/meals through our order/fulfillment system.
- The ability to sell to other members to fill out their catering needs.
- A community of like-minded entrepreneurs who are here to help support each other.
- Special programming including food photography or the development of wholesale licensing documentation (additional fees may apply depending on membership level).

### What are the requirements to become a member? How do you decide who gets in?

First, we need to assess your needs (current or planned) to make sure we can accommodate them – from the days and times of week you need kitchens, to the equipment and storage you need. If you are a new business, we will require you to go through additional screening and training to ensure the business is viable before you join. Finally, we assess how well you “fit” with our current member base. Ideally your business will be complimentary to those we have so you can enhance our community. Please note we only accept members whose primary objective is to use our kitchens to their fullest extent. We do not accept members whose primary planned use of the facility is for storage, shipment deliveries or a health department permit.

### What licenses do I need?

Once we invite you to become a member, we help you prepare the Nantucket Health Department application for a food establishment permit and support the onsite inspection process. The primary owner/manager of the business must be ServSafe Food Manager Certified and have their Allergen Awareness Certification. You will also need a sample menu, a list of any NSF certified appliances you will use in your production that are NOT provided by NFG (for example a meat grinder or a vacuum sealer) and a brief overview of how you will operate your business (e.g. how you plan to sell and distribute your product). In special circumstances you may also be required to prepare a HACCP plan (required for special operations such as vacuum sealing or fermentation). All fees associated with licensing are the responsibility of the business.

### What equipment do you provide?

In our six kitchens we offer a range of equipment – cooktops, convection and state of the art combi ovens, fryers, electric grill, and griddles. Other equipment includes a hot holding cabinet, a dehydrator, blenders, large and small mixers, food processors and a bottle filling machine. Some small wares are provided, including hotel pans, frypans, stock pots, mixing bowls, colanders, cutting boards, and cooking racks. Members are responsible for all other equipment and supplies. Note: all food **must** be purchased through an approved food distributor (Stop & Shop, Sysco/Sid Weiner/Keneally, or a local farmer/fish retailer). Once you are a member, we can help you set up accounts with these purveyors. Most deliver directly to the Hive multiple times each week.

### How do I apply? How long does it take?

Typically, it is a six to eight week process, from the receipt of your membership application to the first date of kitchen use (for existing businesses) and up to three months for new businesses. Here are the steps required:

- 1- Complete the membership application. Make sure you provide all required information and return to [karen@nantucketfoods.com](mailto:karen@nantucketfoods.com).
- 2- After reviewing your application, we may invite you to meet with us to go through your business operating plan, storage needs and discuss membership levels. At this time, we will determine together if you should proceed with the process to join and outline the steps and timeline.
- 3- Once you have completed all training/paperwork and are ready to commit, we will submit the Health Department application on your behalf (you must pay the fees required by the Town via check).
- 4- Once the Health Department approves your application, they will arrange for an inspection here at the Hive. You must be here in person for the inspection and schedule with Tom so he may join.
- 5- Once permitted, we will take your security deposit, set up your membership plan, take you through an orientation, make sure you have your suppliers, arrange for move-in, assign storage and train you on our booking system for kitchen use.

### Who is currently a member?

Visit [NantucketFoods.com](http://NantucketFoods.com) and click on “Meet our Members” for the most up to date list. To see how we help sell member products, click on “Order Food.”

Additional Questions? Email [karen@nantucketfoods.com](mailto:karen@nantucketfoods.com)

## MEMBERSHIP APPLICATION

Contact Name:

Contact Email:

Cell Phone:

Business Name:

**Which of the following best describes your business?** *Select one*

1. I have an idea but have not created a business plan.
2. I have a business plan and want to start in the next 3-6 months (*attach business plan with application*).
3. Existing - I have produced revenue but it is not my primary source of income.
4. Full-Time – I have produced revenue, and this is my primary source of income.

**Business Legal Structure:** *Select one*

1. Existing LLC or Corporation date business was established:
2. Existing Sole Proprietorship date established:
3. Nothing established yet

**Business Category/Type:** *(check all that apply)*

1. Prepared meals (for takeout, delivery)
2. Event catering
3. Products - Baked goods, pasta, pizza, sauces, spreads/dips
4. Products – Primarily Meat or Seafood (e.g. sausage or bluefish pate)
5. Other: \_\_\_\_\_

**Provide a description of what you will be doing in the Hive kitchens below** or attach a document (be as specific as possible about what you are making and how you cook it). *Provide a copy of your menu if possible.*

**How are you currently or planning to sell your products/services?** *(check all that apply)*

1. Farmer's Markets
2. My website, social media or ecommerce
3. Local referrals/word of mouth
4. Wholesale (requires a wholesale license which can take 6 months to acquire)
5. Other (provide details):

**Will you bring any specialized larger equipment of your own? If yes, describe.** *Note that any equipment stored at the Hive must be NSF certified (commercial) and approved by the health department.*

**Describe what you will be storing at the Hive (delivered supplies, ingredients) and indicate which need cold or frozen storage:**

**Describe where you source your ingredients/supplies currently or plan to if a new business.** *(Note you must purchase your supplies from an approved vendor (Stop & Shop, Sysco, US Foods, Sid Weiner etc)).*

**Outline the days/hours you need a kitchen each week. Include activities (e.g. prep, baking/cooking, packaging).**

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

**How many staff will be in the kitchen including yourself?**

**Use this space to tell us more about you, your business, and how you hope to benefit from NFG:**

**Signature of Applicant:** \_\_\_\_\_ **Date:** \_\_\_\_\_

Email completed application with required documentation to [karen@nantucketfoods.com](mailto:karen@nantucketfoods.com) or drop at the Hive.