Southwest Florida Culinary Arts & Production Campus

Collier County Accelerators
Economic Incubators, Inc.
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Culinary Arts & Production Campus
Immokalee Food & Agribusiness
Food Hub Mecca

• Expand our SWFL economy by linking together agriculture, industry and educational opportunities.
• The concept is to change the paradigm to:
  • create a first of its kind Culinary Arts and Production Campus in Immokalee, Florida
  • build a 50,000-100,000-square-foot central facility in several construction stages
  • develop a shared multi-focused kitchen, production, education and research facility that will serve as the hub for later private sector investment and build-out of the campus park
  • link the private sector with government by creating an educational-private sector-government platform through partnerships with Collier County, Taste of Immokalee and Alternative Laboratories
  • build a bridge for rural counties to leverage their workforces and expand their talent
The Mission

• Embrace 21st century agricultural technology (agritech) business development
• Provide access to a world-class, high-tech, shared commercial food and beverage facility
• Offer hands-on developmental and production assistance, with business and product development and innovation
• Long-term community development is a key factor. Improve the social, economic, educational and cultural conditions of our SWFL rural areas through Taste of Immokalee’s ongoing commitment to train high school students in food production, marketing and distribution, and by partnering with Alternative Laboratories and Collier County.
First Steps

- Develop a market analysis and feasibility report tied to future Promise Zone grant requests that provides in-depth data related to land-use planning, the economic development impact, and financial viability of the SWFL Culinary Arts & Production Campus.
- Support a state legislative request for the first phase of the build-out of the campus ($3.75 million).
- Leverage surrounding communities’ support and assets to create a regional approach to enhancing this sector through workforce development and training, and by establishing a new integrated model of education.
THE CONNECTIONS

- **Taste of Immokalee**: Provide students with hands-on experience in all aspects of business, mentorship, leadership opportunities and scholarships for all areas of the food industry and the global food marketplace.

- **SWFL Culinary Arts and Production Campus (Accelerators)**: Provide a high-end technological opportunity for business development through state-of-the-art facilities, mentoring, networking and financial and operational assistance.

- **University of Florida and Florida Gulf Coast University**: Provide a curriculum, proof-of-concept analysis, research and development assistance, a high level of expertise in food analysis and testing, as well as internships, collaborative development and experimentation.

- **Alternative Laboratories**: Provide production, education, product development, marketing, internships, jobs and testing opportunities.
Space available for future expansion at Immokalee Regional Airport

Examples:
- Cold Storage
- Manufacturing
- Co-Packing
- Contract Manufacturing
- Agricultural Crop Processing
- Agricultural Research and Development
The Request

- Legislative priority support for Florida State Senator Kathleen Passidomo’s bill
- $3.75 million in state funds to match $3.75 million in Promise Zone grant funds that will be requested through the USDA and USEDA to build the first 50,000 square feet of the phased project.
- Letters of support are needed from surrounding counties, community organizations and the private sector.