



68888

KITCHEN INCUBATOR

SPONSORSHIP PACKAGE

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THE DAYTON ARCADE

Using a mix of arts, innovation and inspiration, Cross Street Partners, Model Group, and McCormack Baron Salazar are redeveloping the historic Dayton Arcade block.

The 2019 closing of this public private partnership brought together over 26 sources of funds to save and reactivate this important landmark. Known as the most emotional building in Dayton, the complex is a collection of nine buildings totaling over 500,000 SF in the heart of downtown Dayton's central business district. Seven buildings in the South Arcade phase 1 and two in the second Phase of the North Arcade.

The full development will recast the Arcade in much the same way it was initially developed in the 1900's returning the building to its authentic original use- with a mix of retail, offices, event spaces and housing. The first phase of the project will consist of the University of Dayton's innovation center, a vibrant first floor retail wrap, an unparalleled event space and a 110-unit residential Low Income Housing Tax Credit (LIHTC) and market rate development for artists and creative entrepreneurs.

“ THE HISTORIC ARCADE PROJECT IN DAYTON, OHIO, MAY BE THE MOST TRANSFORMATIVE PROJECT IN THE UNITED STATES TODAY.

THE ARCADE HAS THE POTENTIAL TO SPUR A DRAMATIC REVITALIZATION OF THE CORE OF THE CITY THROUGH ITS DISTINCTIVE COMBINATION OF STRATEGIC LOCATION, SHARED INVESTMENT, HISTORIC LEGACY, CIVIC PRIDE AND INNOVATIVE CONCEPT.

BRUCE KATZ, SENIOR FELLOW BROOKINGS INSTITUTE





PROJECT OVERVIEW

ABOUT /MEET OUR TEAM/BUSINESS PLAN/NAMESAKE

6888 Kitchen at the Arcade (pronounced 6 triple 8) is a multi-phased project with business curriculum development during the first phase. This first phase will be the creation of OH Taste's Sharpen the Axe (STA) Program, covering a wide range of topics related to running successful food business and will include the following objectives:

- Business development and strengthening,
- Entrepreneur development,
- Accelerator (pilot cohort),
- Phase 1 data collection and evaluation for program refinements.

6888 Kitchen at the Arcade's second phase will center on the design, build-out, and full operation of the commercial kitchen and storage space. Phase 2 will include advanced mentoring, and facilitation of business support—such as ingredient sourcing, marketing and distribution, access to capital services. Phase 2 will expand our target to appeal to a much broader community with offering market-rate rental opportunities for usage of the commercial kitchen.

The 6888 commercial kitchen will be located within the Dayton Arcade and can be easily seen from Ludlow Street and from the Rotunda. In addition to housing a commercial kitchen, the Dayton Arcade will house two events spaces as well as an open-plan market with multiple food and other vendors under one roof. We anticipate the Dayton Arcade, and our commercial kitchen, will begin full operations in 2022. As we further develop expertise, and if opportunities arise to expand to additional locations, we envision a future phase of operating a network of commercial kitchen facilities serving different, culturally diverse sets of communities within the greater Dayton area.

The Arcade development identified the need to underpin the restaurant industry in the region and suggested a shared use commercial kitchen as the avenue. 6888 Kitchen's program is primarily modeled after several successful food business incubators: Union Kitchen DC, Findlay Kitchen (a CSP partner investment), and the Food Corridor.

OH Taste is learning from the leadership of these businesses to develop policies and procedures based on lessons learned and best practices.



HISTORY OF OUR NAMESAKE



The 6888th was the first and only all Black Female Women Army Corps (WAC) unit to be deployed overseas during WWII. The unit was active from 1945 to 1946 and consisted of 855 women under the Command of Major Charity Adams (resident of Dayton OH), Captains Mary F. Kearney and Bernice G. Henderson.

Their nickname was “Six-Triple Eight” and their motto was *“No Mail, Low Morale.”*

Today the operators of the kitchen who are themselves African American women, wanted to pay homage to historic figures in the community who broke down barriers and embodied a commitment to serve others.

NAMESAKE: 6888TH POSTAL BATTALION



Executive Director, **Ms. Charlynda Scales**, will oversee the 6888 Kitchen project and supervise OH Taste employees working on the project. She is also the creator of the Sharpen the Axe (STA) Program.



Ms. Jamaica White will be the Project Manager for 6888 Kitchen. As Project Manager, she will assist with the development and implementation of the STA program. She will also assist with the creation of the commercial kitchen facility.



Mrs. Dabriah Rice will co-own DCE Management Company with Mrs. White and will be the 6888 Kitchen Manager. She will infuse her 15 years of experience in the food and hospitality industry to oversee operations inside the kitchen and manage tenant contracts, certification, and training.

6888 KITCHEN LEADERSHIP

WOMAN, MINORITY, SERVICE-DISABLED VETERAN-OWNED



FRANCES K. MENNONE
CHAIRMAN
FROST BROWN TODD



MARYA RUTHERFORD LONG
VICE CHAIRMAN
FIFTH THIRD BANK



VINCE LEWIS
GOVERNANCE CHAIR
UNIVERSITY OF DAYTON



DABRIAH RICE
EXECUTIVE CHAIR
DCE MANAGEMENT



MYRON RANKINS II
FINANCE CHAIR
DELOITTE



BRANDIE DUNCAN
SECRETARIAT
CENTRAL STATE UNIVERSITY



MIKE LEMASTER
COMMUNITY CHAIR
BBC DISTRIBUTING



JAMAICA WHITE
DEVELOPMENT CHAIR
DCE MANAGEMENT



DEREK ALLEN
COMMUNITY CO-CHAIR
HOSPITALITY/ CULINARY ARTS CHAIR
SINCLAIR COLLEGE



CHARLYNDA SCALES
CEO
OH TASTE LLC

OH TASTE 501C3 BOARD OF DIRECTORS



6888
KITCHEN INCUBATOR



FLOOR PLANS/USES

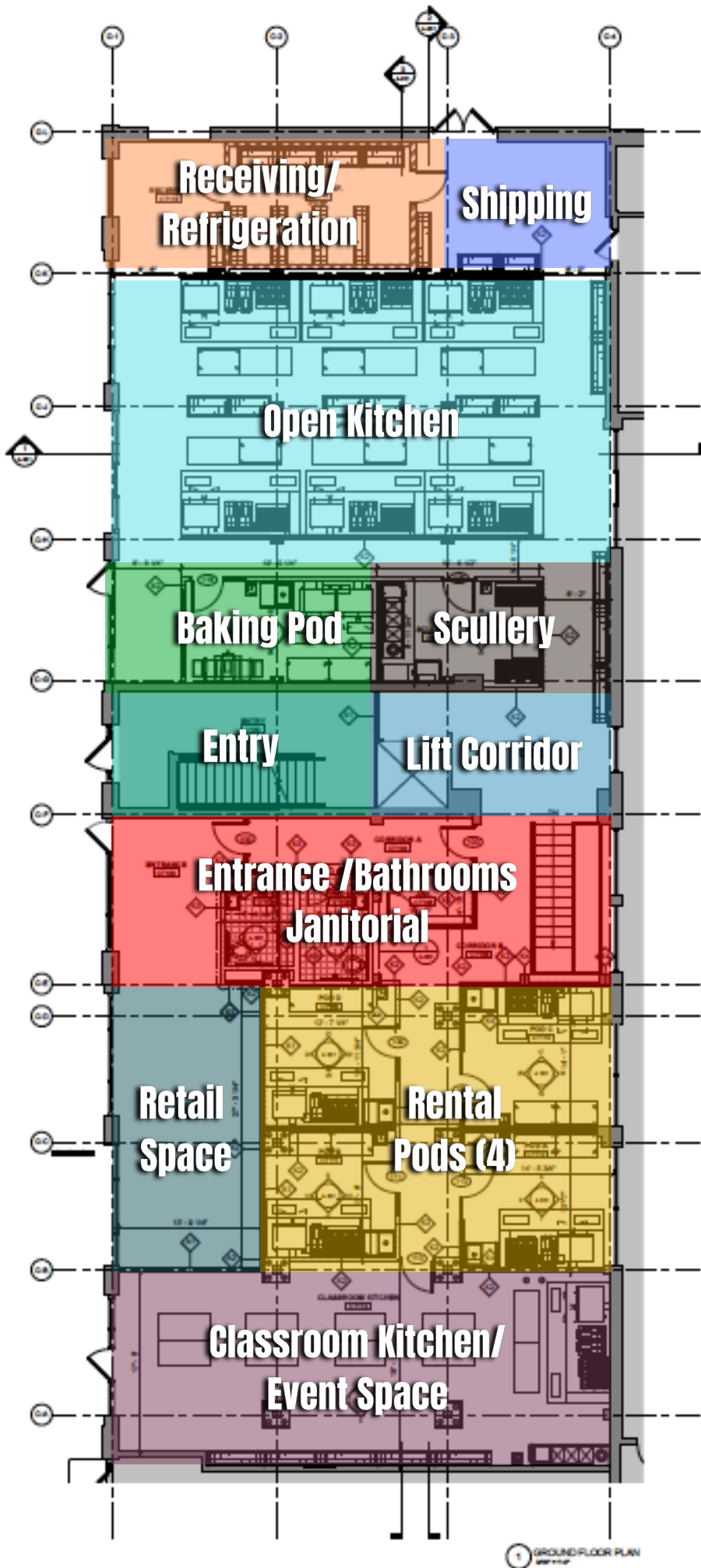
ABOUT /MEET OUR TEAM/BUSINESS PLAN/NAMESAKE

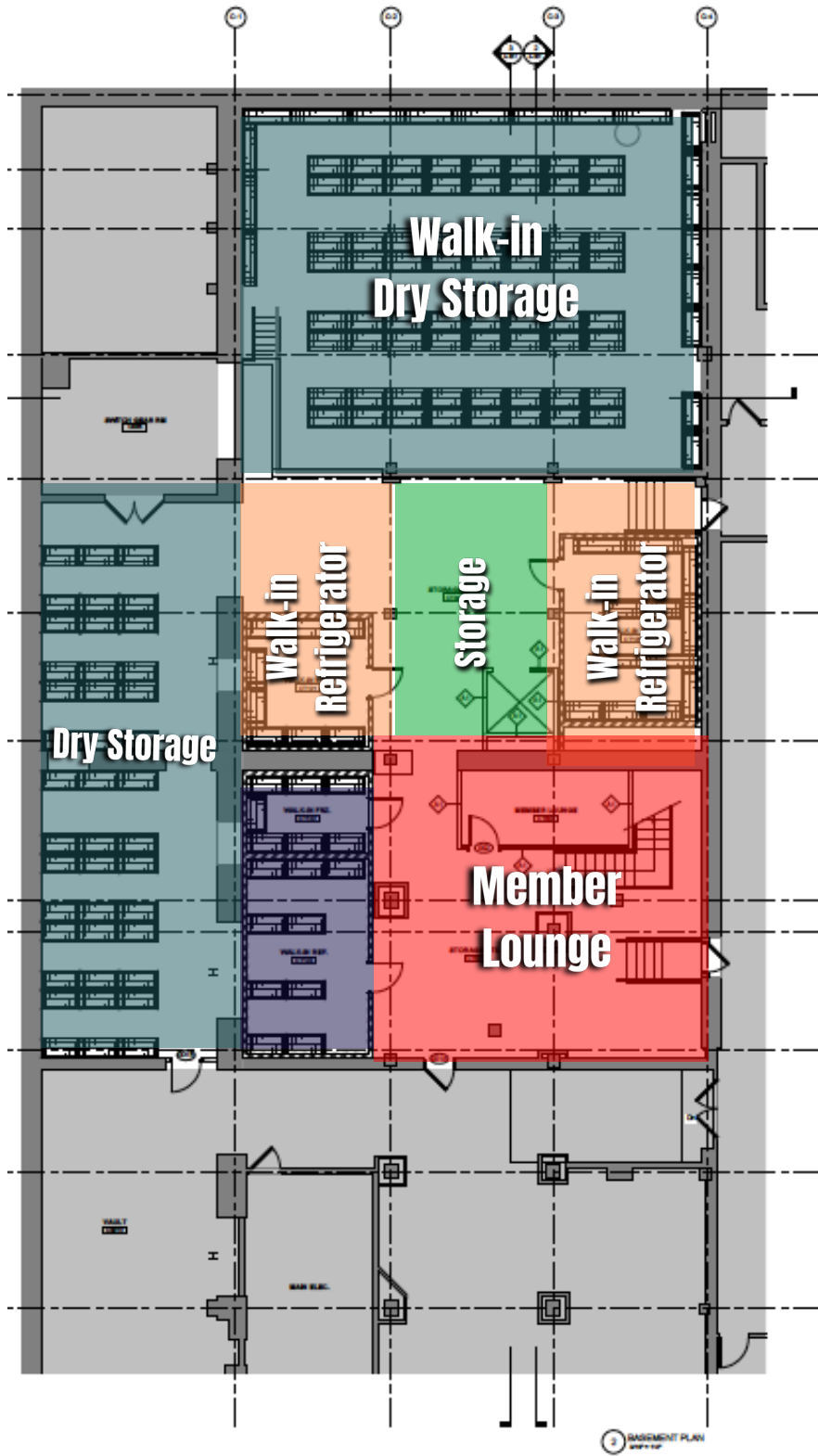
The 6888 Kitchen at the Arcade's goal is to create the environment for under resourced food entrepreneurs to become economically self-sufficient. By providing affordable access to a commercial kitchen space as well as business support services, we will provide participants the needed resources to support their business development. Our ultimate vision is that as under-resourced individuals grow their entrepreneurial businesses to sustainability, they will accumulate wealth and achieve personal economic stability.

The kitchen will include an array of kitchen spaces, each designed to meet a specific production need. The following spaces will exist within the 10,000 SF building:

- A large training & community-use kitchen that will be able to accommodate groups, offering food service training, cooking classes, and group food processing projects.
- Bakery kitchen able to support bakers wishing to produce large quantities of cookies, cakes, breads, rolls, and other baked goods.
- A large vegetable processing area for higher volume raw, canned and frozen vegetables and vegetable products.
- Co-packaging services for consumer product goods on a small-scale.
- Dry, cold and frozen storage for rent and bulk buying opportunities.
- Large prep tables for caterers or meal prep companies.
- Four large cooking pods for mid-large companies that need dedicated cooking space.
- Retail space to allow tenants to showcase and sell their products to the public.

FLOOR PLAN: LEVEL 1





FLOOR PLAN: BASEMENT



COMMUNITY & CATALYTIC IMPACT

6888 Kitchen at the Arcade is envisioned as a food business incubator dedicated to providing training, business support resources and commercial kitchen space for under-resourced entrepreneurs developing food businesses. By providing start-up food entrepreneurs with needed business resources to overcome common hurdles, we will help support their success. 6888 Kitchen at the Arcade is a project of OH Taste, a 501(c)(3) non-profit, and aligns with our mission to support Dayton area residents in their efforts to create vibrant, equitable, healthy and diverse communities.

TARGET PARTICIPANTS:

- **Under-resourced food entrepreneurs**
- **Small- and mid-size local farms and culinary professionals** looking to expand their offerings with the self-development of value-added products or to market their raw products directly to incubator businesses for processing.

OH Taste is uniquely positioned to create this project given our strong existing connections with culinary professionals and solid reputation in the Dayton region for improving equitable access to healthy foods.

ECONOMIC IMPACT BY THE NUMBERS

SOURCE: SHARED USE KITCHEN INDUSTRY REPORT, 2020

- THE NUMBER OF SHARED-USE KITCHENS IN THE ONLINE DIRECTORY, THE KITCHEN DOOR, GREW 133% FROM MARCH 2019 TO MARCH 2020.
- THE NUMBER OF FOOD BUSINESSES, NATIONWIDE SEEKING SPACE **HAS MORE THAN DOUBLED**, GROWING FROM 500 TO 1200 UNIQUE BUSINESSES SEARCHING FOR SPACE PER MONTH.

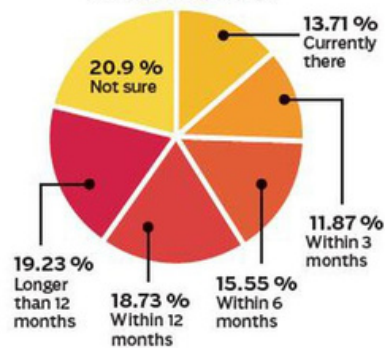


SOURCE: NATIONAL FEDERATION OF INDEPENDENT BUSINESS SURVEY, 2020

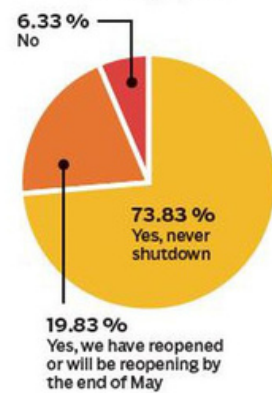
COVID-19 impact on Ohio small business

The National Federation of Independent Business surveyed its membership to gauge the impact of Ohio's stay-at-home order and the COVID-19 crisis.*

How long do you think it will take before your business is back to near pre-crisis levels of economic activity?

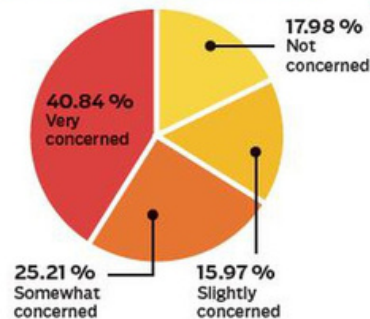


Is your business currently open?



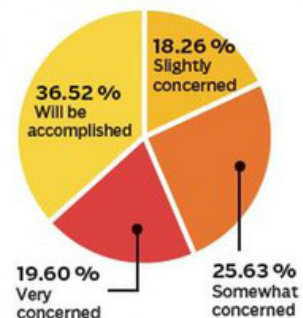
How concerned are you about the following as the state reopens the economy and lifts business restrictions?

Getting customers/sales back



How concerned are you about the following as the state reopens the economy and lifts business restrictions?

Managing employees' health and safety concerns



*Restaurant and entertainment businesses are underrepresented as the NFIB relied on work emails for the survey and many of those establishments were closed when the survey was circulated.

National Federation of Independent Business May survey of its 22,000 Ohio members. More than 5 percent returned surveys.

ALEXIS LARSEN / CONTRIBUTING ARTIST

**WE ASKED LOCAL FOOD
ENTREPRENEURS WHAT ISSUES
6888 KITCHEN WOULD SOLVE
FOR THEM.....**

**OVERHEAD COST & ABILITY TO
FIND AN AFFORDABLE SPACE**

**- NEAH,
SWEET RAIN DESSERTS**

**THE COMMERCIAL KITCHEN
COULD HELP MY BUSINESS GROW.
BRING MORE PEOPLE IN TO BE
ABLE TO TRY MY PRODUCTS.**

**- NIKEA, LIL CRUMB
SNATCHERS**

**HAVING A SPACE THAT'S
COMPLETELY UP TO CODE,
HAVING ENOUGH SPACE TO
CREATE IN BULK.**

**- JANEL, LUNA LUXURY
MOON WATER**

**(WE) NEED COLD STORAGE
SPACE AND SPACE FOR A
CREW OF PREP WORKERS
AND SOMEWHERE
PRODUCE CAN BE
DELIVERED TO**

**- DAVES, SPROUTING
DREAMS MOBILE POP-UP**

I NEED MORE SPACE!

**- CHEF B, STUFFEDENUF
(CATERINGS)**

LOCAL TESTIMONIALS





**OH TASTE LLC
BUSINESS EDUCATION PROGRAM**



**OH TASTE (501C3)
COMMERCIAL KITCHEN &
WORKFORCE DEVELOPMENT PROGRAMS**



DCE MANAGEMENT

**DCE MANAGEMENT
KITCHEN MANAGER**

BUSINESS STRUCTURE



68888
KITCHEN INCUBATOR

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