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## MI KITCHEN ES SU KITCHEN

FE asked "Mi Kitchen es su Kitchen founder Katherine Gregory to share the concept with us.

"Mi Kitchen es su Kitchen helps emerging food entrepreneurs enter the complex arena of food manufacturing in an affordable rental space that is both commercially acceptable and regulation conforming. Included is a welcoming and supportive environment with the much-needed backup of years of professional first hand experience and intimate knowledge of the various mandatory requirements that govern food processing. Our aim is to educate the kitchen clients, and to help them eventually outgrow our facility and become a viable business in their own production site.

Mi Kitchen es su Kitchen is a play on words from the Hispanic phrase embracing strangers and friends alike and welcoming them and in our case, supporting them and nurturing their dreams. Our kitchens provide rental space for start up food entrepreneurs that nurture, support and empower our clients in their business growth.

Food industry veteran, and Mi Kitchen es su Kitchen founder, Kathrine Gregory has more than 30 years accomplishment in catering and restaurant/hotel management. Her consulting business has served both independents and not-for-profits. Gregory conceived of Mi Kitchen es su Kitchen in 1996 as a time-share rental facility available to emerging food entrepreneurs. Her first successful incubator was established in Brooklyn in 1997. She matches start-up business with under-utilized non-profit organizations' kitchens. Incubators are available in Brooklyn and Queens (NY), and the concept is being developed for a nationwide rollout.

As the hands-on director of this consulting firm, her role is two fold:

1. She forms strategic alliances with not-for-profits that have an existing unused kitchen space and transforms them into a business incubator rental facility that generates new revenue for the host organizations.
2. Gregory also hosts seminars for potential clients of these facilities. Each kitchen incubator provides a nurturing facility that encourages start-up food business clients whom she advises.

Our personal definition of an entrepreneur is: "One who has the ability to create an appetite in those who are not hungry."

Mi Kitchen es su Kitchen

Commercial kitchen facilities for rent to independent food producers, available on an as-needed basis.

Website: [www.MiKitchenEsSuKitchen.com](http://www.MiKitchenEsSuKitchen.com). Email: [MiKitchen1866@aol.com](mailto:MiKitchen1866@aol.com)"

FE welcomes your comments.

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