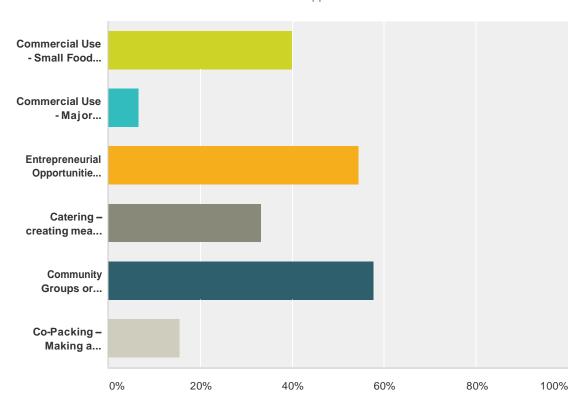
What would you use the kitchen for?

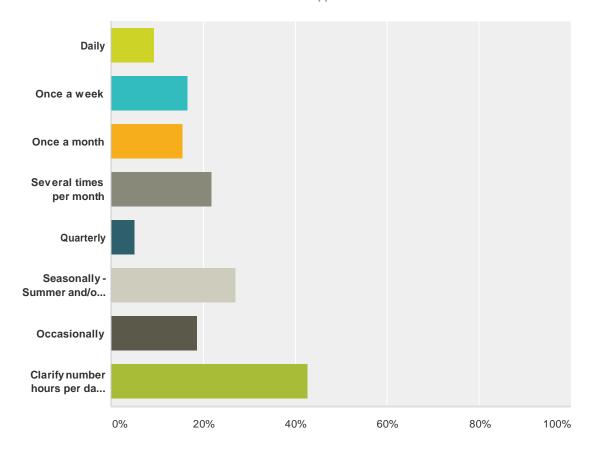
Answered: 90 Skipped: 11



Answer Choices	Responses	
Commercial Use - Small Food Producers	40%	36
Commercial Use - Major Commercial Anchor	6.67%	6
Entrepreneurial Opportunities – New businesses and/or growing your business	54.44%	49
Catering – creating meals for events	33.33%	30
Community Groups or Individuals - preserving and/ freezing food	57.78%	52
Co-Packing – Making a product according to specifications then packaged and labeled and ready for distribution.	15.56%	14
Total Respondents: 90		

How frequently would you use it?

Answered: 96 Skipped: 5

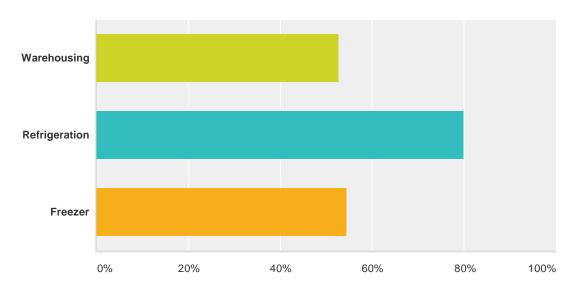


Answer Choices	Responses	
Daily	9.38%	9
Once a week	16.67%	16
Once a month	15.63%	15
Several times per month	21.88%	21
Quarterly	5.21%	5
Seasonally - Summer and/or Fall	27.08%	26

Occasionally	18.75%	18
Clarify number hours per day or time period indicated	42.71%	41
Total Respondents: 96		

Do you need space at the facility for?

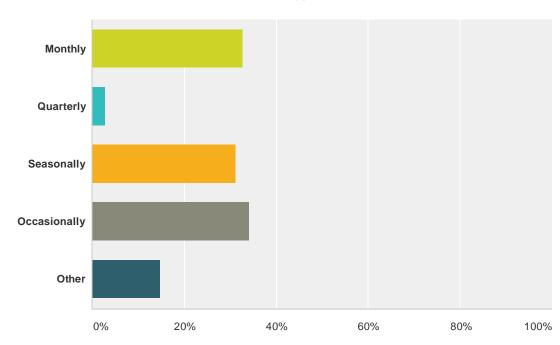
Answered: 55 Skipped: 46



Answer Choices	Responses
Warehousing	52.73% 29
Refrigeration	80% 44
Freezer	54.55% 30
Total Respondents: 55	

How frequently and how much space is needed?

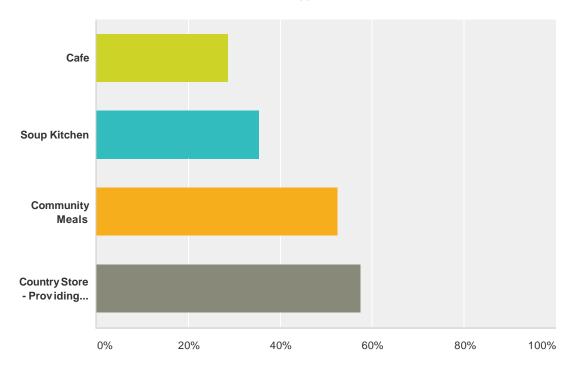




Answer Choices	Responses
Monthly	32.84 % 22
Quarterly	2.99% 2
Seasonally	31.34 % 21
Occasionally	34.33% 23
Other	14.93% 10
Total Respondents: 67	

What type of food or other service would you like to operate on site?

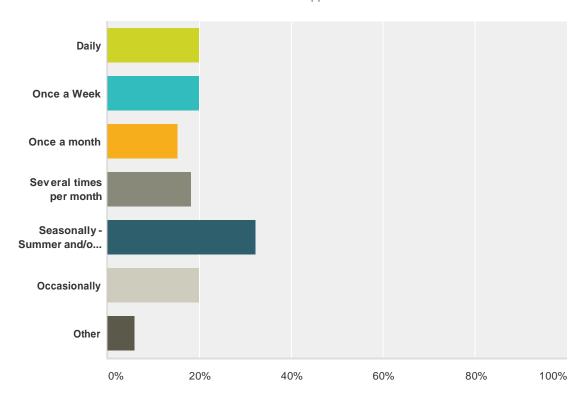




Answer Choices	Responses	
Cafe	28.81%	17
Soup Kitchen	35.59%	21
Community Meals	52.54%	31
Country Store - Providing local products and produce for a retail shop on site.	57.63%	34
Total Respondents: 59		

Anticipated hours of service on site?

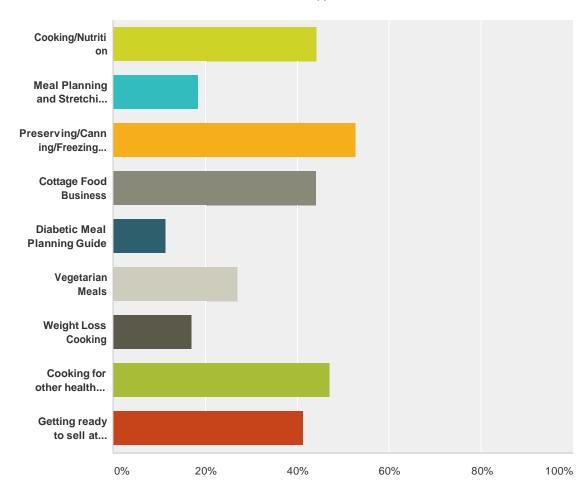
Answered: 65 Skipped: 36



Answer Choices	Responses
Daily	20% 13
Once a Week	20% 13
Once a month	15.38% 10
Several times per month	18.46% 12
Seasonally - Summer and/or Fall	32.31% 21
Occasionally	20% 13
Other	6.15% 4
Total Respondents: 65	

Would you like to attend skills building classes in food related classes/workshops? Check all that apply.

Answered: 70 Skipped: 31

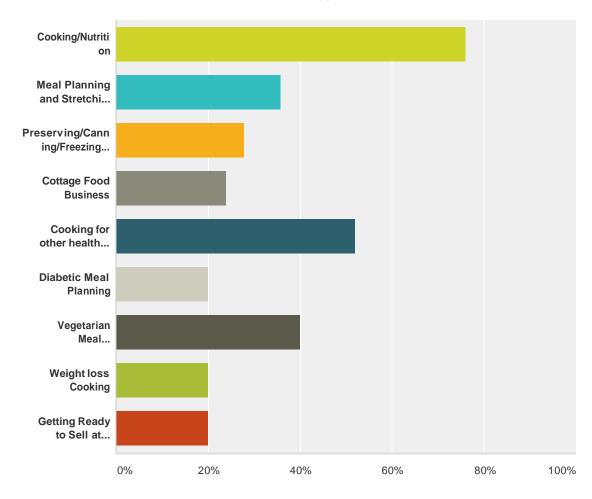


Answer Choices	Responses	
Cooking/Nutrition	44.29%	31
Meal Planning and Stretching Your Food Budget	18.57%	13
Preserving/Canning/Freezing foods	52.86%	37

Cottage Food Business	44.29%	31
Diabetic Meal Planning Guide	11.43%	8
Vegetarian Meals	27.14%	19
Weight Loss Cooking	17.14%	12
Cooking for other healthy food lifestyles	47.14%	33
Getting ready to sell at market	41.43%	29
Total Respondents: 70		

Would you like to teach educational classes/workshops - on which topics?

Answered: 25 Skipped: 76

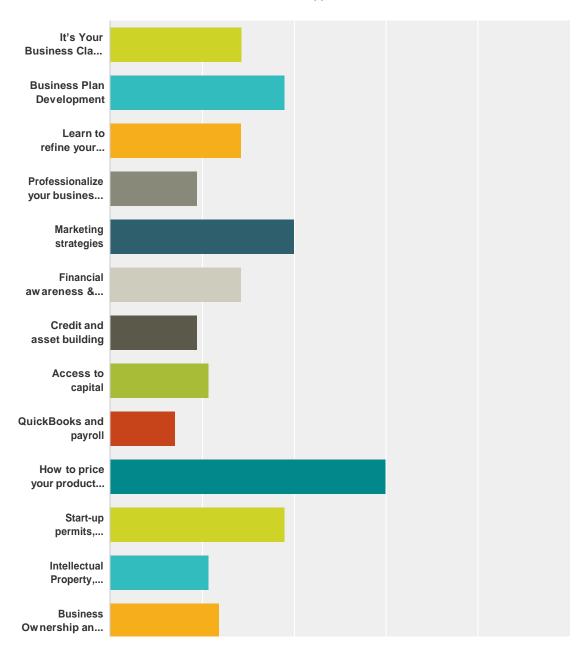


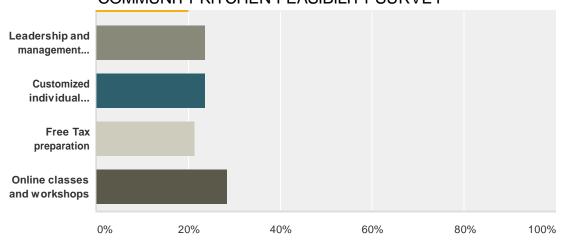
Answer Choices	Responses
Cooking/Nutrition	76% 19
Meal Planning and Stretching a Food Budget	36% 9
Preserving/Canning/Freezing foods	28.00% 7
Cottage Food Business	24% 6

Cooking for other healthy food lifestyles	52%	13
Diabetic Meal Planning	20%	5
Vegetarian Meal preparation	40%	10
Weight loss Cooking	20%	5
Getting Ready to Sell at Market	20%	5
Total Respondents: 25		

Are you interested in attending JEDI classes to learn how to start or grow your own business? Check all that apply.

Answered: 42 Skipped: 59



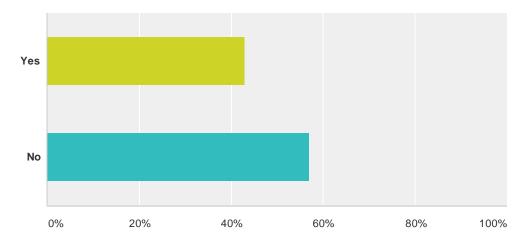


Answer Choices	Responses	
It's Your Business Class – 12 week program designed to help in all aspects of starting or growing your business.	28.57%	12
Business Plan Development	38.10%	16
Learn to refine your product development	28.57%	12
Professionalize your business presence	19.05%	8
Marketing strategies	40.48%	17
Financial awareness & management	28.57%	12
Credit and asset building	19.05%	8
Access to capital	21.43%	9
Quic kBooks and payroll	14.29%	6
How to price your products for profit and sales	59.52%	25
Start-up permits, licenses, accounting and insurance	38.10%	16
Intellectual Property, Contracts and Ethics	21.43%	9
Business Ownership and Partnership agreements	23.81%	10
Leadership and management skills	23.81%	10
Customized individual business counseling and coaching	23.81%	10

Free Tax preparation	21.43%	9
Online classes and workshops	28.57%	12
Total Respondents: 42		

Would you be interested in participating on an advisory committee to make the Community & Commercial Kitchen a reality? This would require numerous meetings over a period of months or up to a year.

Answered: 72 Skipped: 29



Answer Choices	Responses
Yes	43.06 % 31
No	56.94 % 41
Total	72