

## Mountain Harvest Kitchen (MHK) Client Application Form

Date \_\_\_\_\_

Full Name \_\_\_\_\_

Company Name \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone # \_\_\_\_\_

Email Address \_\_\_\_\_

Website \_\_\_\_\_

Would you like to receive MHK email updates about upcoming courses, etc.?  Yes  No

How did you learn about the Mountain Harvest Kitchen?

Web search       News article       Word-of-mouth       Special event

Other: \_\_\_\_\_

Briefly describe your food product or service: \_\_\_\_\_

Which categories apply to you in relation to your MHK rental?

- Caterer/personal chef
- Mobile food unit (food truck, food cart)
- Manufacturer of packaged foods
- Non-commercial

Which categories apply to your product in relation to your MHK rental

- Baked goods (breads, cakes, cookies, etc.)
- Fresh-cut or value-added produce (diced vegetables, sliced apples, etc.)
- Frozen products
- Bottled products (salsas, sauces, dressings, etc.)
- Refrigerated products (fresh salsas, dips, tempeh, etc.)

Dried products (fruits, mushrooms, etc.)

Other: \_\_\_\_\_

What type of packaging does your product require? \_\_\_\_\_

What type of equipment does your product require?

Lg Mixer                       Steam Kettles                       Fillers                       Lg Food Processor

Blast Freezer                       Convection Oven                       Steam Oven                       High Temp Oven

Juicer/Pulper                       Table top mixers                       Dehydrator                       Table Food Processor

Table Mixer                       Range                       Stock Pot Range

What do you anticipate for storage and receiving needs? Please check all that apply.

Dry storage                       Frozen storage                       Refrigerated storage

What professional food production experience do you have? Please check all that apply.

No previous professional kitchen experience

Manager or primary producer for another food product

Food safety certified: HACCP, BPCS or ServSafe

Worked in food service in the following capacity: \_\_\_\_\_

\_\_\_\_\_

What is your primary reason for applying?

Determine feasibility of business or product

Food safety due diligence for my product

Explore financial opportunities for growing the business

Considering moving production to Mountain Harvest Kitchen

Seek feedback on product or pricing

Seek support for market research and development

Discuss comprehensive business planning

In what stage of development is your business?

Idea only                      anticipated start date: \_\_\_\_\_

Early development                      date started: \_\_\_\_\_

In production                      date started: \_\_\_\_\_

If you are currently in production, where are you producing? \_\_\_\_\_

What is your largest batch size to date? \_\_\_\_\_

Where do you plan to sell or where are you currently selling your items? Please check all that apply.

Directly to consumers

Farmer's markets

Which markets? \_\_\_\_\_

Wholesale to another retail operation

Which one(s)? \_\_\_\_\_

Do you have a marketing plan or business plan available for review? If yes, please bring with you to your consultation appointment. Please check all that apply.

Yes, I have a marketing plan    Yes, I have a business plan    No

What are the estimated start-up activities and costs for your project? \_\_\_\_\_

Are you working with a business consultant? Please check all that apply.

No, I am not currently working with a business consultant

If yes, please specify

SBDC

Accell Now

Kosbe

Other: \_\_\_\_\_