



KITCHEN COLLECTIVE

We invite schools and institutions to our kitchen!

KITCHEN COLLECTIVE

Kitchen Collective is an inclusive, democratic, collaborative, and agenda-setting food-innovation house and education hub - with shared kitchen facilities, events and venue, shop - all in the middle of the vibrant urban life at Copenhagen's historic meatpacking district.

We investigate and sample the food scene of tomorrow through hospitality, knowledge, inspiration and community. We do this by supplying food entrepreneurs with a culinary incubator in practice where healthy and sustainable food ideas can be developed and tested small scale before launching on a larger scale.

In this way, Kitchen Collective sets the scene for food entrepreneurship because we believe in food entrepreneurs as beacons in a delicious, healthier, and more sustainable food system.



KNOWLEDGE AND EDUCATION

Kitchen Collective works with knowledge and education of food entrepreneurship - we teach food entrepreneurs through various programs and collaborations, and we advise and run projects around food entrepreneurship.

We believe that we as entrepreneurs are frontrunners in communicating and inspiring with our work, choices of ingredients and innovative solutions, and we consider ourselves a worthy capacity in knowledge about food entrepreneurship, food communities, food trends and sustainable business models.

We teach, educate and generously share learnings and experiences inside and outside Kitchen Collective. Our ambition is to create a school of sustainable food entrepreneurship, and we embrace people from abc to phd and from kindergarteners to bachelors.

When we teach and collaborate with educational institutions, we do so with the aim of creating viable entrepreneurship.

There are as many different ways to build businesses as there are people. That's why we always present future entrepreneurs with different entrepreneurial cases in our classes to illustrate the many ways you can live your dreams.

We believe this contributes to the democratization of entrepreneurial opportunities.

Our teaching is unique because it takes place in a large community of students and entrepreneurs, and because we are inclusive, listening and focus more on asking questions and reflecting than providing answers and conclusions.

OPPORTUNITIES

Kitchen Collective is a socially responsible company that helps people start sustainable food businesses. We are financed by running a commercial company, and we are not receiving any funds or subsidies. Having guests in our kitchen is an important task for our collective. By having guests, we connect the development process of the food companies with eating people, and we also finance our responsible activities.

Working with knowledge and education is also a socially responsible task for us. We are not funded to do it, why we ask for payment for our work. On the following pages we have showcased just some of the opportunities we offer to schools and institutions. You are also more than welcome to introduce us to your wishes and budget, and we create an experience that matches your need.

Please be aware that these prices are reduced, because we know educational institutions have limited budgets. Other guests visiting us for meeting activities, dinners and workshops pay a higher price.



PRESENTATION OF KITCHEN COLLECTIVE

Visit us and get an introduction to how we work.
We cover topics such as:

- Trends in food entrepreneurship
- Democratic and inclusive business modelling
- The power of communities
- Social change and social responsibility
- Sustainability

We fit up to 50 students.

Price 1.500 DKK including VAT pr hour.



TALK & TASTING

Visit us and get an introduction to how we work and meet one of the Kitchen Collective's kitcheneurs and taste an entrepreneurial journey.

We cover topics such as:

- Trends in food entrepreneurship
- Cultural kitchens
- Belonging
- Sustainability

We fit up to 50 students.

Price: 3500 DKK including VAT for up to 25 students.

Over 25 students: 100 DKK including VAT pr student.



FOOD EXPERIENCES

Get served or take part in cooking activities.
We can create all sorts of experiences
depending on your budget and wishes.

Use of Kitchen Collective: 1800 DKK including VAT
pr. hour including talk about Kitchen Collective

Lunch: From 150 DKK including VAT pr student

Dinner: From 200 DKK including VAT pr student

Take part in cooking: From 350 DKK including VAT
pr student



FOOD CONCEPTS

In Kitchen Collective, you are hosted and get served by food entrepreneurs of tomorrow – our current and former kitcheneurs.

This means that when you buy catering through us, you're supporting all the small, innovative food entrepreneurs who are actively working to create tasty solutions for a healthier and more sustainable food system.

In other words, you have a unique opportunity to be one of the first to taste the latest trends and movements in the world of food, and through your purchase and feedback, influence what we will eat in the future.



COMMUNICATION

We love to communicate about our activities in Kitchen Collective. When you visit us and communicate about it, you are welcome to tag us on social media and we'll share your content so you can reach a wider audience with your message.

Kitchen Collective on social media:

Instagram: [@kitchencollectivedk](https://www.instagram.com/kitchencollectivedk)

Facebook: [facebook.com/kitchencollective.dk](https://www.facebook.com/kitchencollective.dk)

LinkedIn: [Kitchen Collective](https://www.linkedin.com/company/kitchen-collective)

We would also like to communicate about your visit with pictures and text. We may therefore contact you about this. For questions about communication, please contact Mia Maja at miamaja@kitchencollective.dk



TERMS

Once we agree on budget and concept, we curate the right food entrepreneurs for the job

Kitchen Collective's responsibilities:

- Hosting
- Curating, planning and coordinating with food entrepreneurs.
- Set-up and cleaning

Responsibility of the guest:

- Notification of the final number of participants latest 5 days before the event. This number is what you pay for, also if you are less showing up.
- Notification of any allergens latest 5 days before the event.

Cancellation:

For cancellations 3 weeks before the event, Kitchen Collective reserves the right to invoice 25% of the agreed amount. For cancellations 2 weeks before the event, 50% of the agreed amount will be invoiced. For cancellations 1 week before the event, 75% of the agreed amount will be invoiced. For cancellations up to 7 days before the event, the full amount will be invoiced.

WE ARE LOOKING FORWARD TO HOSTING YOU



Contact information: : miamaja@kitchencollective.dk, +45 25327996, Address: Slagtehusgade 11A, 1715 KBH



KØDBYEN