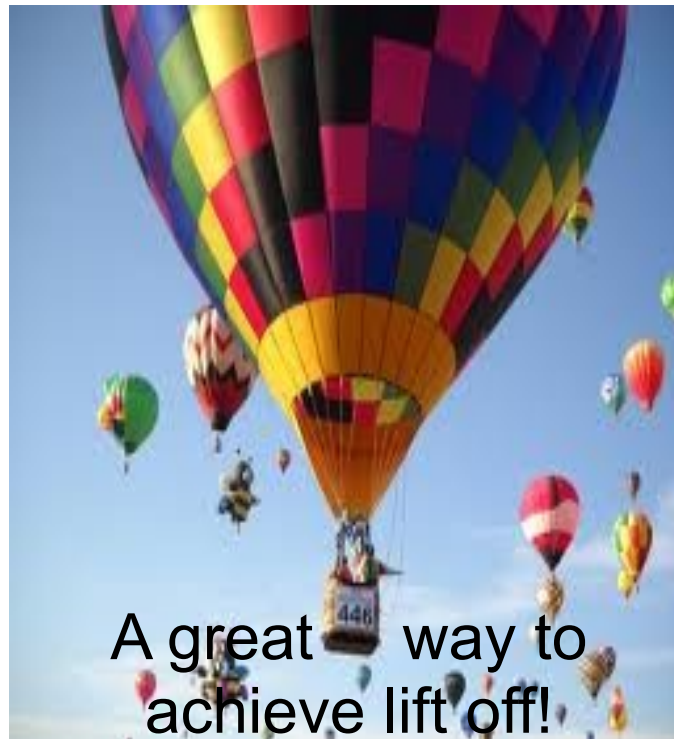


A few of our successful brands

- Jake's Ice Creams
- Doctah Mojo's Enchanted Soups
- Picnic
- Hilda's
- JDR Coffees, Teas and Chocolates
- The Cooking School at Irwin Street
- Our Family Traditions
- Sweet Selma Farms
- The Lilliputian Baking Company
- Thinking Caps



A great way to
achieve lift off!

Irwin Street Community Kitchens

**660 Irwin Street
Atlanta, Georgia 30312**

Phone: 404*695-7755

Fax: 678-827-0605

E-mail: jdratlanta@gmail.com

**Irwin Street
Community Kitchens**

sharing our
kitchens and our
expertise...



Tel: 678-705-7945



For your success!



If you are like most of us here at ISCK, you have loved being in the kitchen since childhood. Cooking and food are synonymous with joy...right?

Many folks only dream of being in the food business, but we provide a reality that until now you may have thought was beyond your reach.,

ISCK is licensed shared kitchen concept with supervision from both the Georgia Department of Agriculture for our food manufacturers and by the Fulton County Health Department for our food truck clients.

How this works

If you are in need of a kitchen to launch or to grow your existing business we'll ask you to fill out a questionnaire so we can learn more about you and your plans. We'll also provide you with a fact sheet about the inner workings of our concept. When we receive your completed questionnaire, we'll schedule a meeting and a tour of our facilities. If we are able to work together, we will offer you our rates which are determined by the way s you will need us and our kitchens and then a contract.

Some of the basics

Because we are an incubator and not just a rental facility, we strive to place those that have the greatest chance for success. It will help in the selection process if you have some experience in the category you are pursuing. We also favor applicants who have at least the executive summary of a business plan done. If you do not have a business plan, we do provide coaching and support to better assure your success.

Our kitchens are available 24 hours a day, 7 days a week so access should be of no concern. While we are working with a number of tenants now, we are happy to do all we can to give you the schedule you need.

In addition

to our kitchen facilities, we also have a retail floor and a website where we can



help market your products. We are currently showcasing more than 20 brands of up and coming food and non food items and we may be able to do the same for you.

Our founders, Sandy Houdeshell and Jake Rothschild have more than 40 years combined experience in the food industry and are well equipped to help you grow your business. Jake is in fact a small business coach and is available to work with you privately to give you the information and structure you need to create the brand and the company you will need to make it in this highly competitive business. The dreamer-upper of Jake's Ice Creams, Jake understands the challenges, hurdles and pitfalls and can help you plan for the best possible outcome.

Success stories

You may have heard of some of our "graduates"...Jack's Harvest Gourmet Baby Food...and King of Pops (one of the fastest growing popsicle companies in the Southeast. Both companies launched right here at Irwin Street.

Our own recent successes include getting Jake's Ice Creams on Delta Air Lines, launching home delivery and creating one of the top rated cooking schools in Atlanta.