



CUMBERLAND CULINARY CENTER PRICES

MEMBERSHIP FEES

All companies are required to pay an annual fee for membership. This provides you with a web listing for your company information describing your products and/or services which will help promote your business. Fee schedule is listed below:

FARMERS	\$25.00
SPECIALTY FOOD PRODUCERS	\$50.00
COMPANIES UTILIZING CO-PACKING & PROCUREMENT SERVICES	\$50.00
SUPPLIERS	\$100.00

KITCHEN RENTAL

First time users are charged \$150.00 for the food safety instructions, equipment training, processes and procedures. This is a one time charge. Documentation is available to help guide you through all aspects of Good Manufacturing Practices (GMPs).

There is a requirement to sanitize all containers and closures for customers who do not cook their product. Cost per day to utilize the dish machine is a flat fee of \$20.00.

Tier I Kitchen Rental is \$35.00/hour - Supervised production and utilization of the automated labeling system.

- Customers are given a one hour grace period (no charge) at the beginning of each production shift; this time should be utilized for product preparations and capturing lot numbers and/or best used by dates for all ingredients.
- In addition, you are given a thirty minute break (no charge) for each six hours of production time.
- The rental fee stops when the product has been completed and labeled. You are responsible for performing all post operation procedures and necessary cleaning/sanitization procedures.
- All specialty food producers are required to have a Tennessee Department of Agriculture permit and approved processing documentation (including re-call procedures). Your application must be approved prior to requesting production time. An inspection will be scheduled on the same day as your first production shift. You are not required to pay the hourly rental fee while the TDA interviews and performs an inspection. The cost for the TDA permit is \$50.00. This is due once per year and you should be prepared to provide a check to TDA at the end of your inspection.
- Customers are requested to complete a short user survey on an annual basis.

Effective Date: January 1, 2012



Cumberland UNIVERSITY

Storage Fees

You are not required to pay storage fees for raw materials (containers, closures, ingredients) which are brought to the center and fully utilized within a thirty day window.

Charges for longer term storage of raw materials and finished goods:

- Dry goods or finished product - pallet storage \$10.00/month
- Dry goods or finished product - partial pallet or shelf \$5.00/month
- Cooker/Freezer \$15.00/month

You must provide your own storage containers with a label to designate company, date stored and contents.

Tier II Kitchen Rental

Once you have completed your first production day of processing you may be eligible to move to Tier II pricing. The criteria used to determine your eligibility are the following aspects of production which is determined by the Kitchen Manger:

- Adherence to all processes, complete and accurate processing documentation
- Competency on equipment operation as well as care of the equipment
- Post operation processes and cleanliness of the center after the first production day

If you fully qualify to meet all the criteria the following price structure would be adopted:

- Check-In process for each day of production - \$30.00. You will be assisted and inspected for the preparation processes and initial operation by the Kitchen Manager
- Hourly Kitchen rental is \$20.00/hour. All grace periods as reflected in Tier I prices are applicable
- Telephone support will be available to respond to any questions. However, in the event the issue can not be resolved over the phone, the Kitchen Manager will return to the center to resolve it. There will be an additional \$30.00 charge unless it is determined that the problem is due to an equipment failure.
- Check-Out process for each day of production - \$30.00. You will be assisted and be inspected for post operation procedures and cleaning/sanitization processes.

Effective Date: January 1, 2012



For the majority of second time production kitchen rental, customers will typically require a combination of the services and support. See example below:

- Assistance for start-up procedures and initial operation of the equipment supported by the Kitchen Manager: Typical time is 2-3 hours. The rate would be (Tier I) \$35.00/hour.
- If operations are proceeding without difficulty and the Kitchen Manager leaves the center, the rate would revert to (Tier II) \$20.00/hour for the remaining production and labeling hours.
- If the Kitchen Manager is required to return to the center and assist with the use of the automated labeling system the rate would revert to (Tier I) \$35.00/hour
- Check-In and Check-Out process for each day of production will still apply - \$30.00 per occurrence.

Payment

Customers are required to provide a check payable to Cumberland University for kitchen rental at the end of each production shift and any applicable storage fees. Ongoing accumulated storage fees are payable upon the next production shift.

Effective Date: January 1, 2012