

**LOCAL SOLUTIONS** 

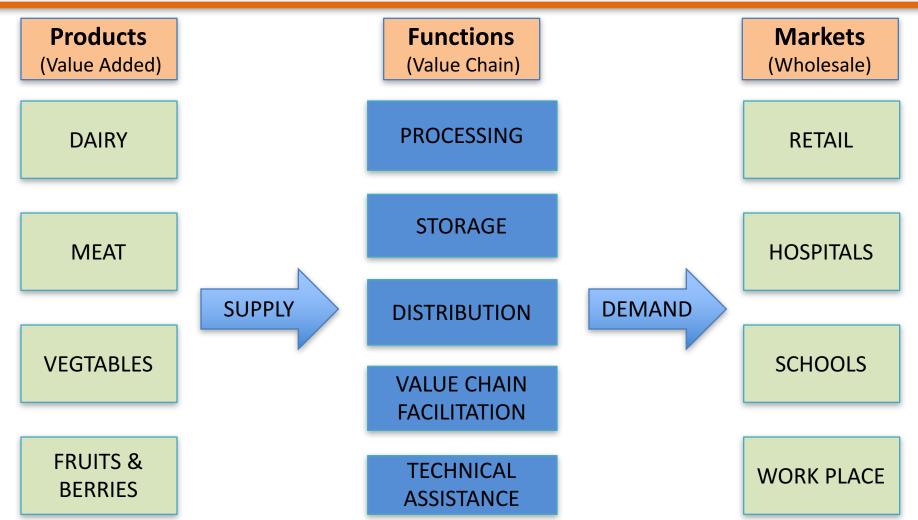
**LOCAL VITALITY** 

The Mad River Food Hub, founded in 2011 and located in Waitsfield Vermont, works to facilitate and support the efforts of the makers and growers in the Mad River Valley in their food ventures. With a fully equipped kitchen and inspected USDA meat processing and curing facility, the food hub exists to provide producers and food entrepreneurs the space and expertise needed to create and grow their enterprise. The food hub also provides distribution solutions and access to local markets - making sure good food keeps flowing and building vitality in the valley!



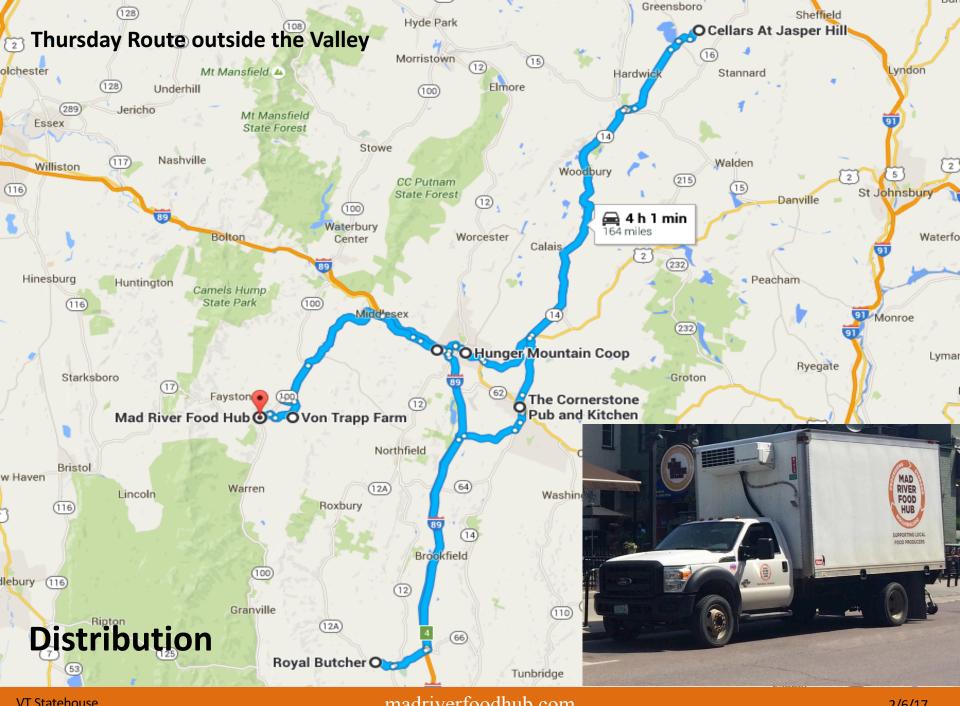


### How do Food Hubs add Value









#### **Some of Mad River Food Hub Customers**



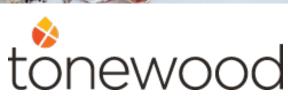






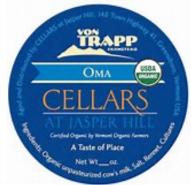








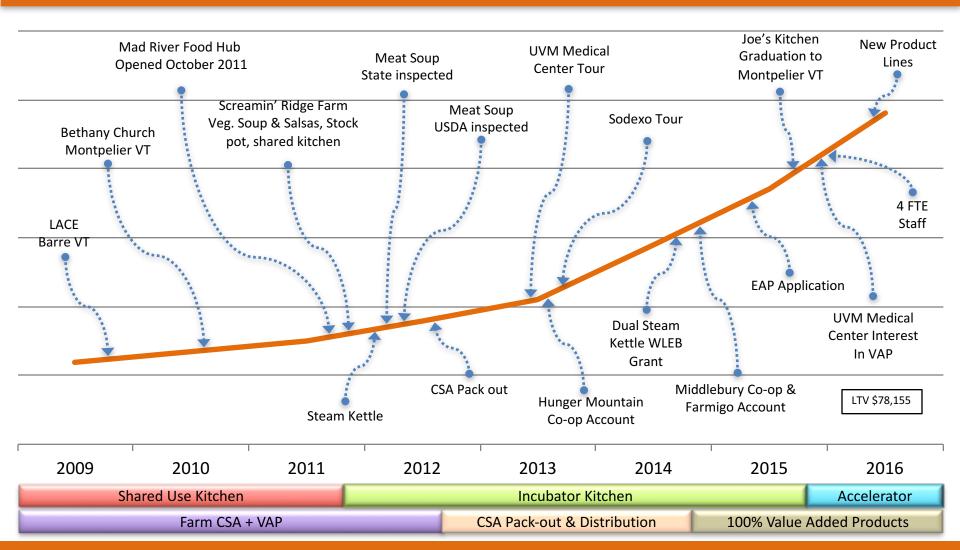








# MRFH Graduate: Joe's Kitchen @ Screamin' Ridge Farm





## **UVM Food Hub Management**



**UVM's Food Hub Management Professional Certificate Program** - the first of its kind in the country - is an innovative blend of hands-on, community-based, online, and on-campus learning that will prepare you for effective management of food hubs and provide you with essential tools to advance your career in food systems.

Our 2015 inaugural year was exceptional and we are currently seeking strong applicants for the 2016 program that starts in January. Please spread the word to your networks about this opportunity.

The University of Vermont Continuing and Distance Education

learn.uvm.edu/program/food-hub-management

- 300+ US Food Hubs
- National Program
- UVM Continuing Ed.
- Co-created by Eric
   DeLuca & Robin Morris
- On-line Certificate
- 2017 3<sup>rd</sup> year
- Subject matter experts



## Vermont Equipment Access Program



## Vermont Equipment Access Program

An important new resource for Vermont's emerging food entrepreneurs.

WHO DOES THE VERMONT EQUIPMENT ACCESS PROGRAM (VEAP) SERVE?

Now available to food processors incubating at Vermont's two food hub facilities (Mad River Food Hub and Vermont Food Venture Center), V&AP is designed to accelerate business growth by providing timely leases for specialized food producers.

#### HOW DOES VEAP WORK?

VEAP helps you by leasing the equipment you need as you grow. The program is designed to:

- · Increase the consistency and quantity of your food product
- · Increase your daily production capacity
- Increase the gross margin of your food business



#### SHOULD I APPLY?

If you meet all of the following criteria, you should consider applying for VEAP:

- Businesses who have been a client/ customer of Mad River Food Hub or VT Food Venture Center for at least three months
- Food Processors registered and located in Vermont
- Food Processors who directly or indirectly source ingredients from local (VT plus 30 miles) Farmers/Producers



- Partnership VCLF, Vermont Food Venture Center, MRFH
- Leasing program for food processing equipment
- Accelerate access to equipment
- Increase consistency, quality, scale and gross margin%
- Available to customers MRFH and VFVC
- Support graduation to own space



## **Mad River Taste**



# Opening Summer 2017



#### Goals

- A curated retail experience where locals and visitors can learn about, sample and purchase food and beverages originated in the Mad River Valley and Vermont
- Foster storytelling on the unique inspiration, creation, terroir and superior quality of these food & beverage
- Promote Vermont's growers and makers
- Create a hub for Vermont maker organizations and trade groups to increase learning, cross fertilization of ideas and a place to promote their products