



# 8 Cities Where Incubator Kitchens Are Building Economic Opportunity

These innovative shared kitchen spaces are helping local food businesses grow in exciting and delicious ways.

By [Michele Herrmann](#) on December 10, 2019 13:00 PM

Every restaurant business starts with a passion for food, but the recipe for success also includes a well-equipped cooking space and support from the community. Let's not forget other factors too, including insurance, packaging, marketing and even social media expertise. Luckily, startups and small businesses can get all of the above and more at incubator kitchens, as these shared culinary workspaces are giving them access to prep space, business expertise and community connections that help get their businesses off the ground.

Here are eight innovative shared kitchen spaces that are cooking up local economic opportunities across the country:

## 2. Warren, Rhode Island: [Hope & Main](#)

In 2009, Hope & Main's Founder Lisa Raiola was recovering from a serious illness and learning more about nutrition when she decided to start a food company. She came across a shuttered elementary school building in Warren and realized that she could provide an economic jumpstart not only to herself but also other Rhode Island food entrepreneurs. "That's how the idea was formed, in realizing this could be a tremendous project for our state that builds on our strengths in food and hospitality," says Raiola.

With \$3 million investment in renovations, Hope & Main has become a major player in the state's food industry since opening in October 2014, having launched 216 food businesses — food trucks, consumer packaged goods, cafes, prepared foods, you name it. It also claims responsibility for having started one of every three new R.I. food businesses. Along five production kitchens, co-packing food and beverage services and community engagement classes, Hope & Main puts on a monthly "Meet Your Maker" event on Sundays and a Made-By-Me children's cooking school. "Our business program takes you from having a recipe to having a business," Raiola says.