

Welcome to the K-State Olathe Food Accelerator

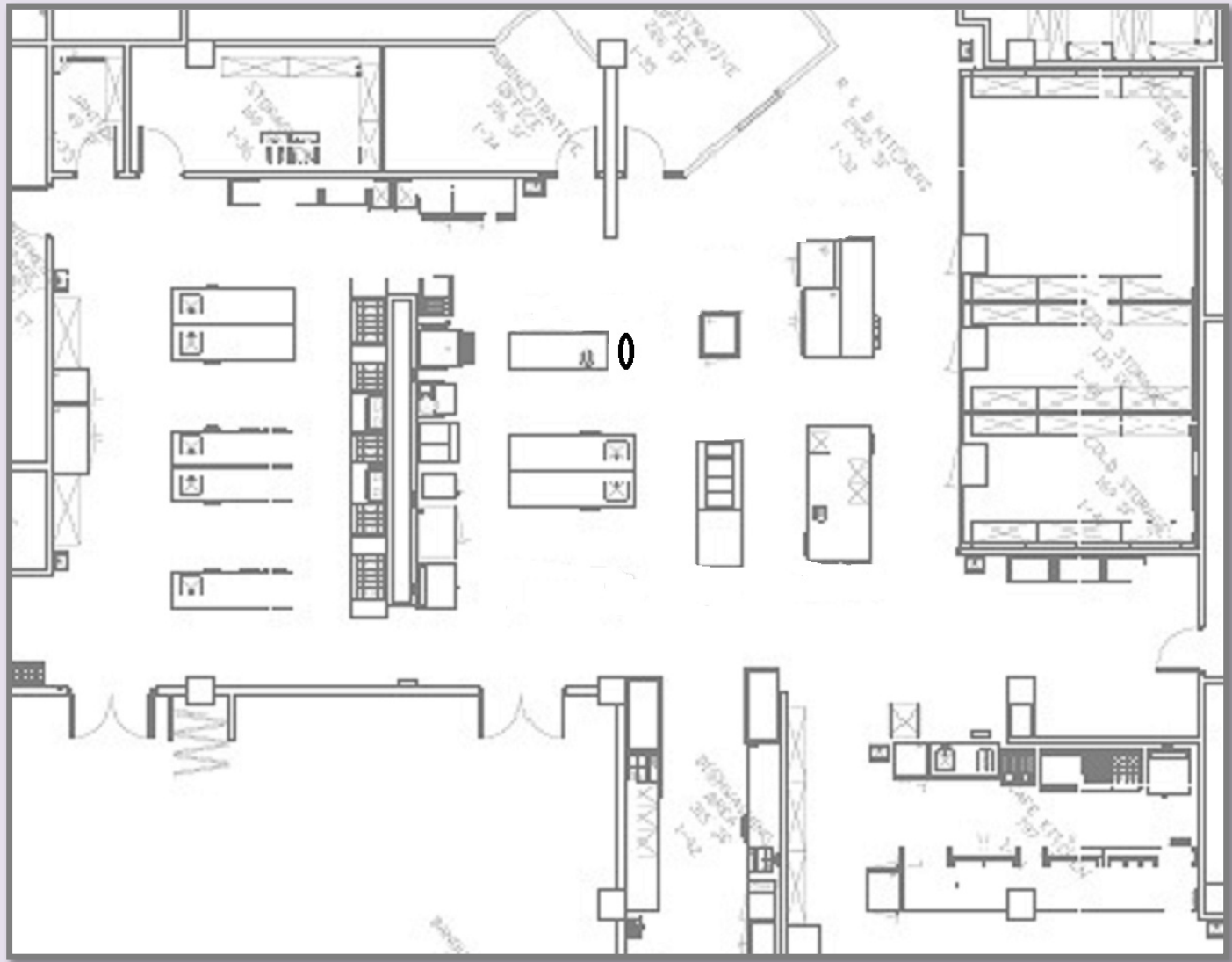


Why K-State Olathe?

- Flexibility
- Meets regulatory needs
- Multi-purpose
- Accessible
- Expertise



Our Facilities



Bistro Restaurant Kitchen

Designed to serve 100-150/meal period



Equipment:

- Stacked convection ovens
- Griddle
- 24" Char grill
- 4 Burner hot-top
- Refrigerated base
- Double fryers
- 2-door freezer
- Pass-through cooler
- 2 sandwich prep units
- 3-bay hot well
- 2-bay soup well
- Beverage cooler
- Ice machine

Research & Development Kitchen



Equipment:

- Stacked convection ovens
- Combi oven
- Steamer
- Steam jacketed kettle
- Braising skillet
- Single fryer
- 30 qt. mixer
- 3-well hot table
- 3600 watt Microwave
- Blast chiller
- (2)4-door cooler, wheeled
- 2-door freezer, wheeled
- 2-8x16 walk-in coolers
- 1-16x16 walk-in freezer

Demonstration Kitchen

Equipment

- Hood and fire suppression
- 24" Gas char broiler
- 4-Burner Hot Top
- Under-counter refrigerator
- Split sink for hand washing and prep
- Seating for 20
- Wired for sound and video capture
- 2 Maple butcher block counter tops
- Direct access to main kitchens and public hallway



Five Station Teaching Kitchen



Equipment

- 2, 6-burner ranges w/ convection ovens
- 3, 4-burner ranges w/ still ovens
- 2, 2-burner induction units
- 5 prep tables with sink and drawer
- Ranges on wheels with quick gas disconnects
- 3 hand sinks

Outdoor Cooking Lab

- 2 Burner Hot Top
- 30" Char Grill
- 48" Under-counter Refrigerator
- 8" SS Prep Table
- Portable Hand Wash Sink
- 60" BBQ Smoker



More Information

- Poured epoxy floor
- All prep table hard wired with outlets
- Main kitchen and teaching kitchen share large hoods
- Pot filler spigot behind tilt skillet
- Main kitchen has direct access to loading dock area
- Food storage separate from non-food and chemicals
- Has many items as possible wheeled for convenience and cleanability
- Large capacity coffee station located in back of teaching kitchen
- Large equipment storage area behind teaching kitchen
- Mop closet off back corner of teaching kitchen
- Mop sink/station in receiving area at entrance to dock area
- Fully equipped dishwashing area with conveyor machine and triple sink, hose reel and china storage room

Project Example

Project: Hoganville Family Farms - Sauerkraut Scale-up

Type: Family sauerkraut business

Size: 35,000 pounds of fresh cabbage
26,000 pounds of finished sauerkraut

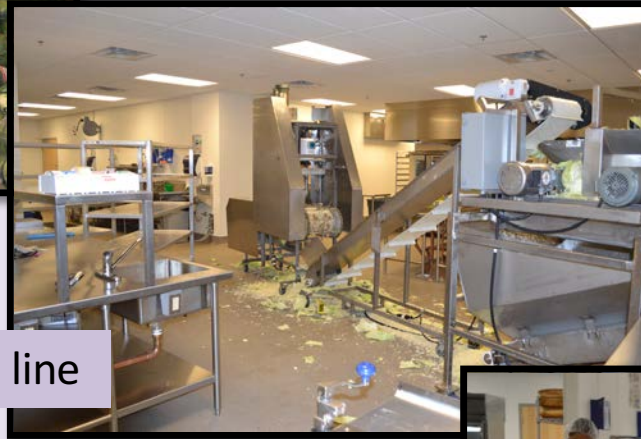
People involved: 6 family members plus 20 temporary employees

Duration: one month

Project Example



A semi load of cabbage



Cabbage reduction line



Hand packing Sauerkraut

Project Example

Project: Soy Zen Zay – Edamame Spread Production

Type: cooked, refrigerated spread

Size: 1,500 pounds of spread produced

Duration: Two half days of production

Project Example

Draining the
cooked edamame



Processing
cooked
Edamame



Filling containers
of soybean spread



Finished
edamame
spread in
freezer

Pet Treat Workshop 2015



Education Examples



Extension Canning Class



Teachers Workshop



Charcuterie Course

Olathe SNA



K-12 Programming



Training Example

“Focus on Food Safety”
Food Handler Training

