



What is the Culinary Accelerator @ Immokalee?

The Florida Culinary Accelerator @ Immokalee

is honored to join this vibrant Florida community by providing a state-of-the-art commercial kitchen open to a membership base. Depending on the membership level, members may select from a range of customized hours and plans to prepare, cook and package their culinary creations for distribution.

Wait, we're not done. We go one step further. We provide the possibility of venture funds and business assistance for our members to truly see their culinary creations become a reality.



Our Facility Includes:

- Hot Process Station
- Dry Process (Bakery) Station
- Cold Process Station
- Cold Assembly Station
- Confection Station
- Walk-in Freezer
- Compartment Walk-in Refrigerator
- University of Florida Food Laboratory
- Wash Stations
- Lockers/ Washrooms
- Delivery In/Out
- Support and Funding Opportunities
- Controlled Access Facility
- Online Scheduling System

**All members of the Florida Culinary Accelerator @ Immokalee must meet all local, state, and federal food safety and handling requirements.*

[Learn More](#)

Meet Chef Christian LeSquer



World-renown, Michelin 3-star Chef Christian LeSquer has agreed to join the Culinary Accelerator @ Immokalee team as a program mentor, facilitator, and special events ambassador. Most recently, was voted "Chef of the Year" in 2016 by LeChef Magazine. Le Squer is known for his exemplary consistency, which earned him 3 Michelin stars for 12 consecutive years. He earned his first Star at the age of 34, working as a chef at the Parisian Grand Hotel's restaurant, Café de la Paix.

His involvement with the Culinary Accelerator is to help create and facilitate mentorship opportunities as well as special events and competitions to grow the program and facility.