### **BIA Innovator Campus**

Accompanying information for Expression of Interest form.

BIA Innovator Campus is now open for Expressions of Interest. If you are interested in production space please return form by 27<sup>th</sup> November 2020.

Welcome to BIA Innovator Campus! We are delighted that you are interested in collaborating with us. BIA Innovator Campus is a step change project for the West of Ireland, based in Athenry, Co. Galway we are setting out to transform the landscape for food entrepreneurs by providing all production facilities and business supports under one roof.









### What is BIA Innovator Campus?

A collaboration space for food producers comprised of own door production units, shared production facilities, demo kitchens, an auditorium, business support centre and hot desk space. This will be Ireland' premier food innovation and innovation hub.

### Who should apply?

If you have a food company based in Ireland we would love to hear from you. Alcoholic beverages may not be produced on site. However drinks companies may like to engage in our community outside of production.

## Can I visit you?

We are still at the building stage so please enjoy our website and drawings until we have a physical space to show you.

### What is the location?

Mellows Campus, Athenry, Co. Galway

### When will the campus open?

We will keep open communication with you this. We will open in Summer 2021 date TBC.

### What are the details of each facility?

Technical specifications will be available to review in January 2021.

### Does an Expression of Interest get me into a contract?

No, at this stage we want to scope the level of interest so that we can plan accordingly.

### What are the next steps?

Please submit your form by email. At the next stage of the process we will reach out to understand more about your company. There will be further steps involved including a Business Plan and Application at the next stage.

### Is there a cost involved?

Submitting Expression of Interest is free. When we assign spaces in the building there will be a rental charge on the units. This will be outlined in contracts prior to assigning space.

# I have more questions that are not answered here. Who should I contact?

Email <a href="mailto:hello@biainnovatorcampus.ie">hello@biainnovatorcampus.ie</a> with your query. We are happy to hear from you and want to welcome you to our community.





### Do you have a website?

Our website www.biainnovatorcampus.ie is being updated so please keep checking back regularly.

Further information on BIA Innovator Campus can be found below. Please note exact specifications and pricing will be available in January 2021.

### **BUILDING ONE**

BIA OBAIR: 4 co-working labs - 456sqm (4,908sqft, single storey) comprising

- BIA OBAIR: Seafood Co-Working Lab
- BIA OBAIR: Dairy Co-Working Lab
- BIA OBAIR: Meat Co-Working Lab
- BIA OBAIR: General Co-Working Lab
- Associated Technical Offices
- Common Storage Areas
- M&E Plant Room
- Communal Staff Areas

#### BIA Eolas - 475sqm (5,113sqft, 2 storey)

A dedicated learning environment that will encourage exchange and innovation, integrate key culinary offerings: accredited career training programmes, continuing education for food entrepreneurs, industry professionals, chefs, master classes for home cooks and special events. It will comprise

- BIA EOLAS: Demonstration Kitchen / Auditorium
- BIA EOLAS: Culinary Training Room
- BIA BLAS:- dual function showcase and training/events facility that will provide a 'Fast'
  network to trade buyers; service suppliers and investors. It will provide a permanent
  showcase of new product development emanating from across the BIA Innovator Campus
  and act as a central point for group activities.
- BIA ACCELERATE: Demo. Area
- Culinary Training Centre (16 Station)





	<ul> <li>Reception / Admin Office</li> <li>Open plan office for 12 no. "Hot Desks"</li> <li>Meeting Room</li> <li>Technical Offices</li> <li>Information Centre</li> <li>Male, female and accessible toilets.</li> </ul>
BUILDING TWO	BIA OBAIR: Incubation: 9 individual starter units - 9 x c.60sqm (646sqft) floor area each: total
	<ul> <li>685sqm (7,373sqft), single storey</li> <li>comprising</li> <li>Each unit is to be finished to 'food grade shell &amp; core' stage¹ i.e. to have hygienic wall and floor finishes (with integrated floor drainage).</li> <li>Communal meeting room and staff area</li> </ul>
BUILDING THREE	BIA OBAIR: Growth: 3 individual units – 3 x 226sqm (2,433sqft) floor area each: total 685sqm
	(7,373sqft), single storey  comprising  • Each unit is to be finished to 'food grade shell & core' stage <sup>2</sup> i.e. to have hygienic wall and floor finishes (with integrated floor drainage).

The campus will consist of access roads, parking areas, disabled parking, bicycle parking, landscaped areas, loading and set down area and the provision of a bus bay and electric vehicle charge point.

BIA Innovator Campus CLG is a not for profit organisation. With thanks to Enterprise Ireland, the Department of Business, Enterprise and Innovation, the Department of Agriculture Food and the Marine and the Department of Rural and Community Affairs and our founding partners Teagasc, Galway Co. Co. GRETB, LEO, WDC.

<sup>&</sup>lt;sup>2</sup> Final fitting out (at occupation stage) to be undertaken as per each occupier's requirements (at their cost).





w www.biainnovatorcampus.ie

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