

PORT ALBERNI FOOD HUB

The Port Alberni Food Hub, supported by the Port Alberni Port Authority, City of Port Alberni, ACRD, Province of BC and ICET will create a facility to enable new and established food processors to start and develop their businesses in an innovative, collaborative setting



OYSTER PROCESSING

The Food Hub provides CFIA-licensed space for the processing and packaging of world-renowned Alberni Inlet grown oysters.



SEAWEED PROCESSING

Seaweed is on the cusp of becoming the world's next "super food." The Food Hub will be utilized to process and package various seaweed-related products.



SEAFOOD PROCESSING

The waters of the Alberni Inlet and Barkley Sound are rich and fertile with numerous and varied species of fin and shell fish that can be smoked, canned, packaged fresh, etc., within the food hub



FOREST FORAGING

The forests surrounding the Alberni Valley are vibrant and flush with many edible species of mushrooms and berries. The food hub will enable forest foraging to become a thriving, sustainable business

The commercial kitchen will be available for the public to use for its own food production activities. Whether you, your family, small business or non-profit organization is looking for space to bake pies, make pickles, prepare a large volume of meals, etc, our state of the art commercial kitchen equipment will be available for you in a certified commercial kitchen area within the Food Hub. The Food Hub is open to all individuals looking to explore the potential to turn a culinary hobby into a business; a small business looking to expand; as well as for non-profit organization requiring a certified kitchen space to make products for fund raising.

COMMERCIAL KITCHEN

