

GULF COAST MUSEUM OF ART (GCMA) FACT SHEET

Buildings

1. Gallery/Studio A/Storage – Built in 1999
 2. Administration Building – Built in 1999
 3. Auditorium – Built in 2001
 4. Studio B – Built in 2001
 5. Studio C – Built in 2001
- ❖ **Total square footage – 30,300 SF**

History – GCMA

1. GCMA built the buildings
2. Lease agreement approved by the BCC in 1997; first amendment in 1999
3. Lease agreement terminated in 2009
4. Pinellas County acquired the buildings based on the terms of the lease agreement

History – Florida Fishing Museum

1. Lease commencement – January 2012
2. August 2013 – Premises vacated

Current Occupants

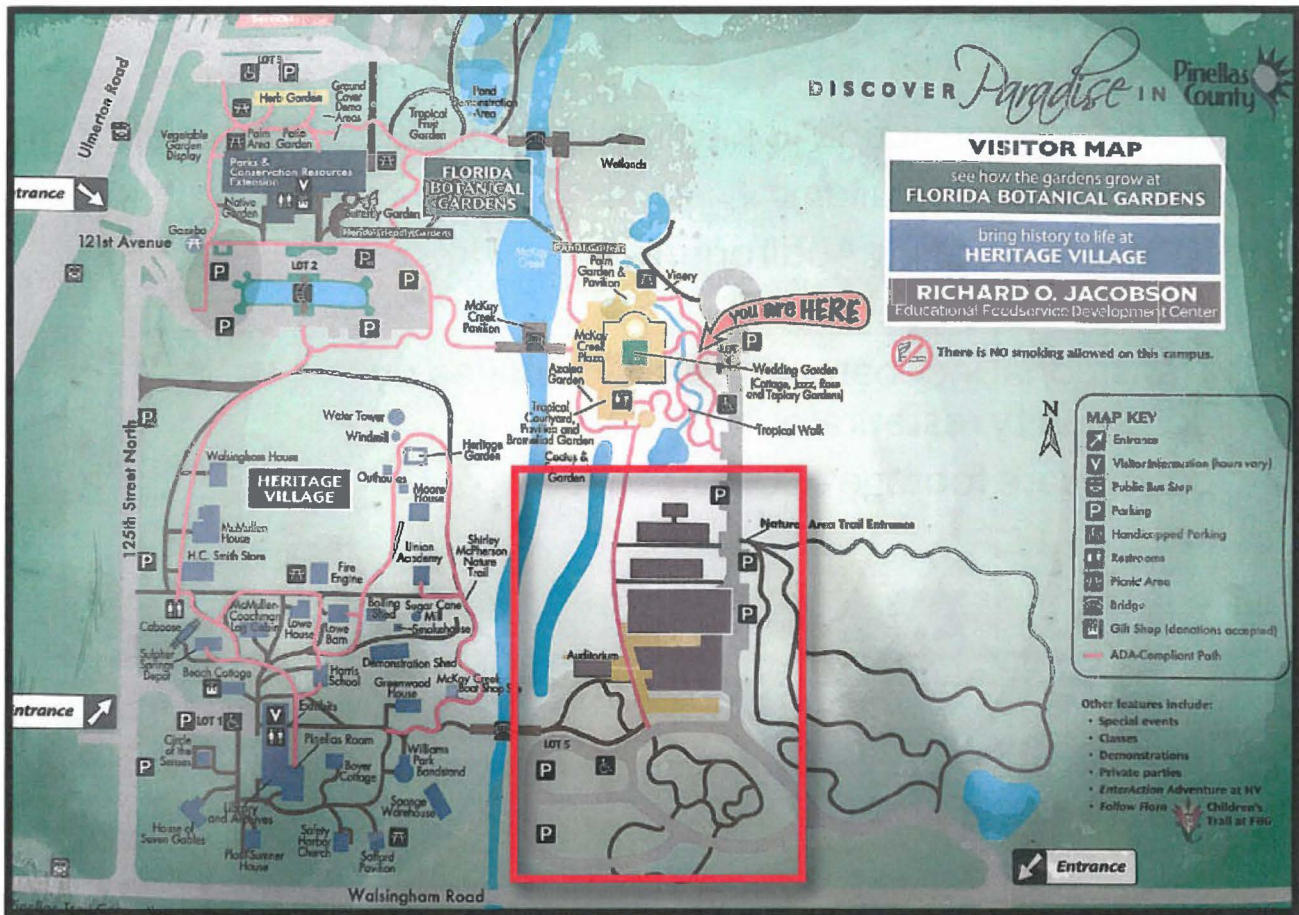
1. Gallery/Studio A/Storage
 - Creative Pinellas – License for event use
 - Real Estate Management – Temporary storage
 - Heritage Village – Temporary storage
2. Administration Building
 - Creative Pinellas through lease agreement
 - Since April 2017
3. Auditorium
 - Sunstar EMS Training – Center for Pre-Hospital Training
 - Beginning February 1, 2016
4. Studio B
 - Sunstar EMS Training – Center for Pre-Hospital Training
 - Since July 2014
5. Studio C – West side
 - Pinellas County Schools – Disston Academy for Progressive Enterprises
 - Since October 2015
6. Studio C – East side
 - Botanical Gardens Foundation – Holiday lights storage



- Ongoing storage

RICHARD O. JACOBSON

Educational Foodservice Development Center



RICHARD O. JACOBSON
Educational Foodservice
Development Center



This Campus would bring together all principle teachings of Foodservice. Not only to be taught, but also enjoyed in participation with the community in an area that combines teaching kitchens, teaching repair labs, a fully operating educational dining area, and an educational incubator food mall. All to be utilized and enjoyed with the surroundings of the Pinellas County Botanical Gardens and Heritage Village.

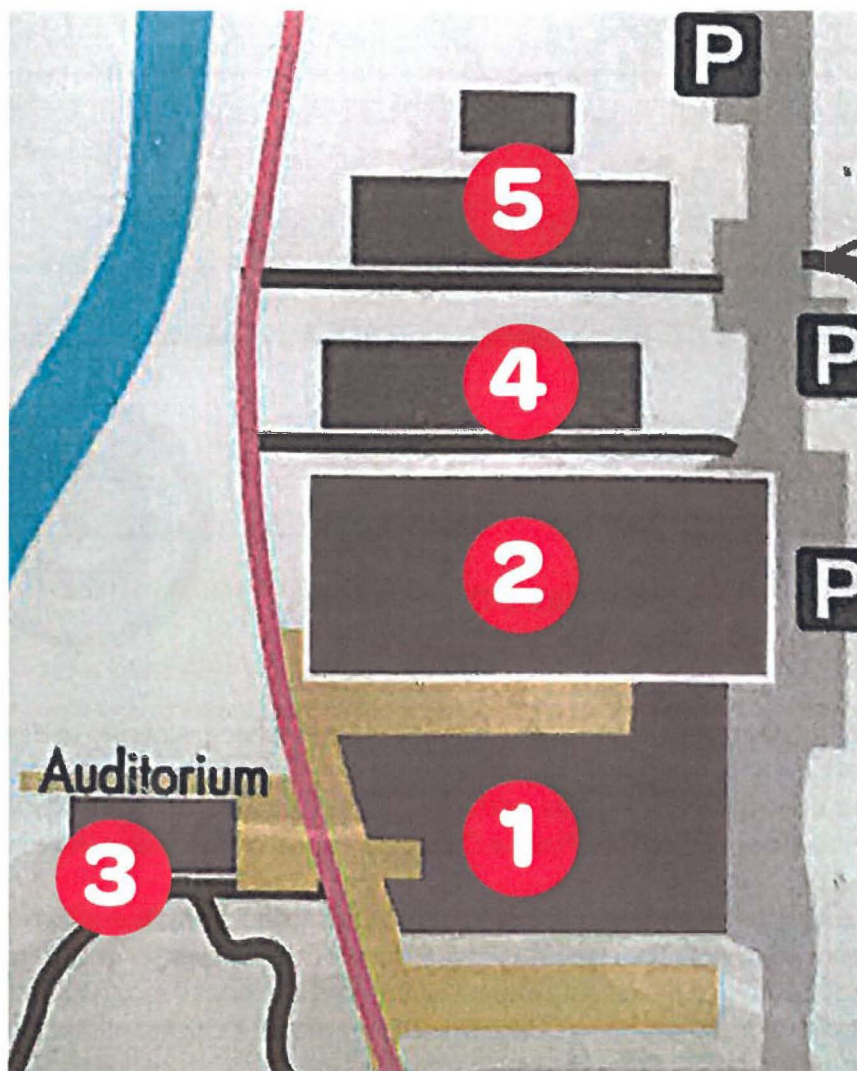
Today's educational formats are long and do not focus on the immediate skills and needs of students seeking immediate employment. The difference this teaching format would provide is how it would targeted skills needed to have an immediate impact when hired into one of today's functioning kitchens. Targeted practical skills vs broad knowledge base would give students a higher probability of immediate employment and value for today's Foodservice operators.

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Educational Foodservice Development Center

Buildings:

1. Teaching Restaurant/16 Kitchen Labs/3,500 sq ft Dining Room
 2. Administration Building
 3. 100 Seat Teaching Auditorium
 4. Technical Service Center
 5. Transitional Incubator Kitchens managed by community restaurateurs
- Total square footage - 30,300 sq ft



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Educational Foodservice Development Center

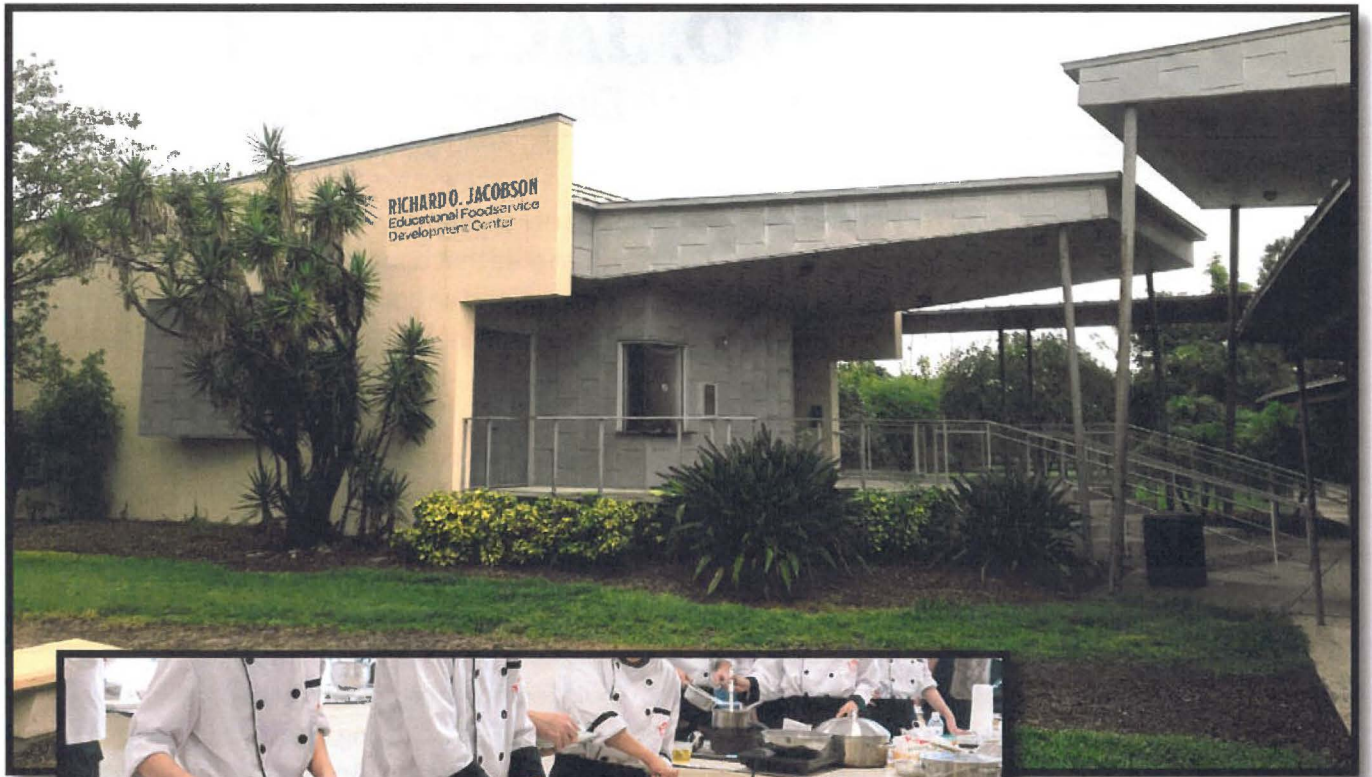
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Our Culinary focus is a vision of 16 labs. These labs would focus on the culinary aspect of Foodservice. Preparation, Cooking, Garmanche, Food Safety, Food Costing, Food Purchasing along with other facets. Additionally there will be a Foodservice focus on the "front of the house" where the skilled art of service and hospitality for guests will be taught. These skills will all be brought together in a live dining and teaching restaurant open to the public. The teaching restaurant will provide a variety of foods exemplifying they taught skills of the labs utilizing the student in every manner.

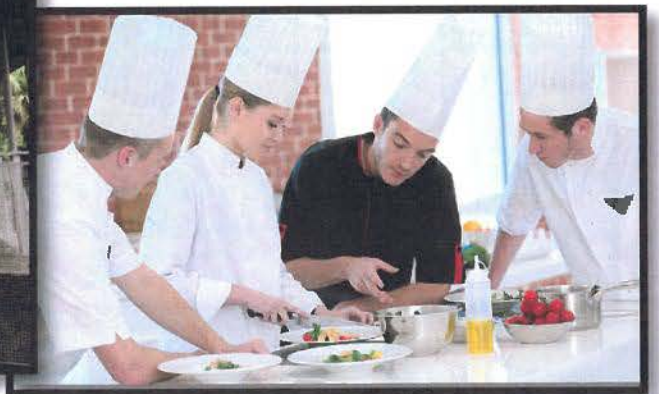
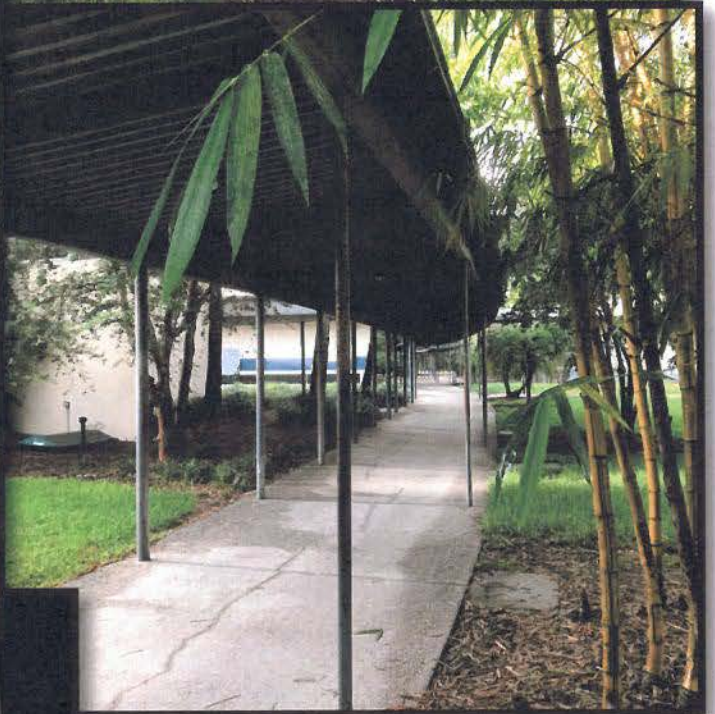
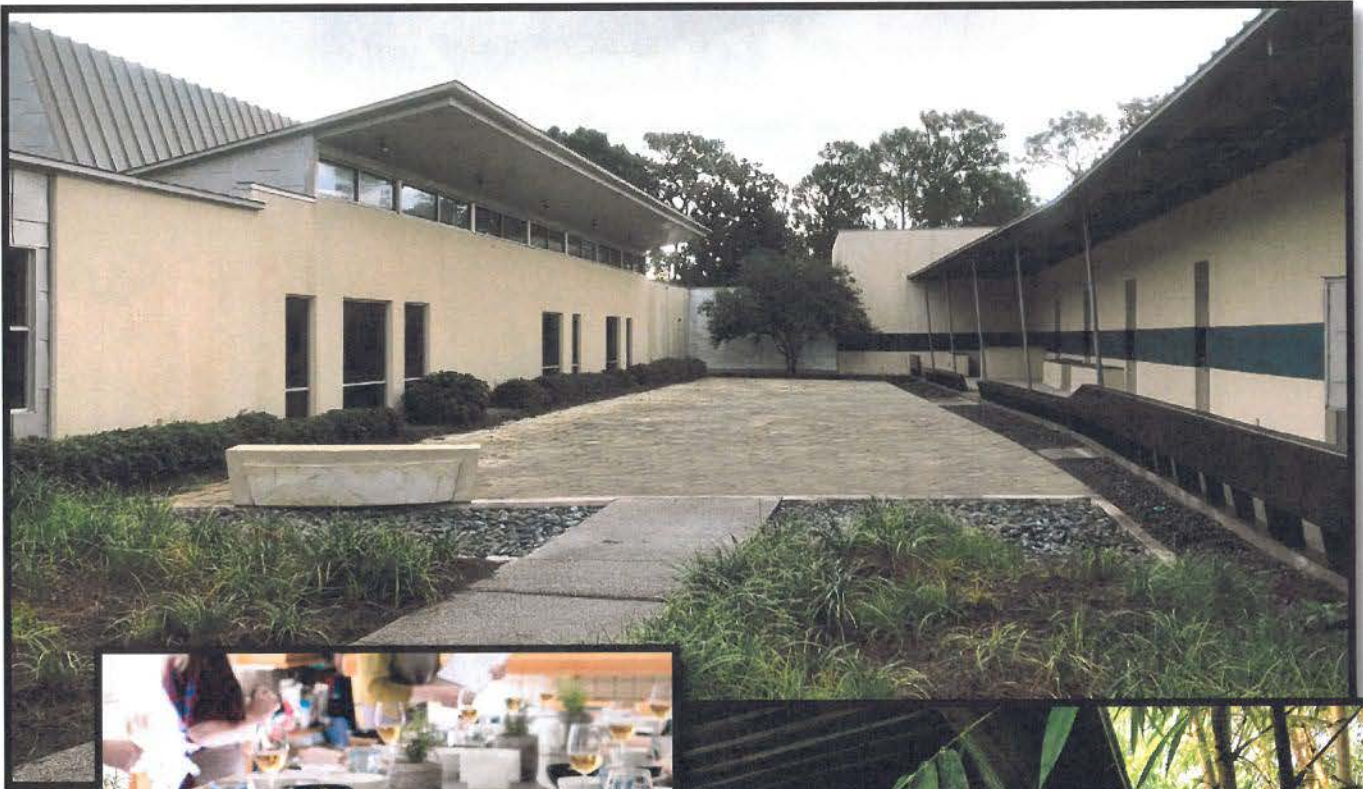
Foodservice Technical Service is an understanding of 4 skills. Refrigeration, gas flow, electrical principles and steam principles. Once the base skills have been learned, students would be placed in the field with one of several professional agencies where they will ride with and work along side industry professional.

Furthering the practical practice of the learned skills, students along side local entrepreneurial restauranteurs. Theses leaders will anchor 3 smaller kitchens open to the community for a dining experience that will allow students to showcase their learned skills while gaining first hand coaching and trading under the construct and guidance of these kitchen operators.

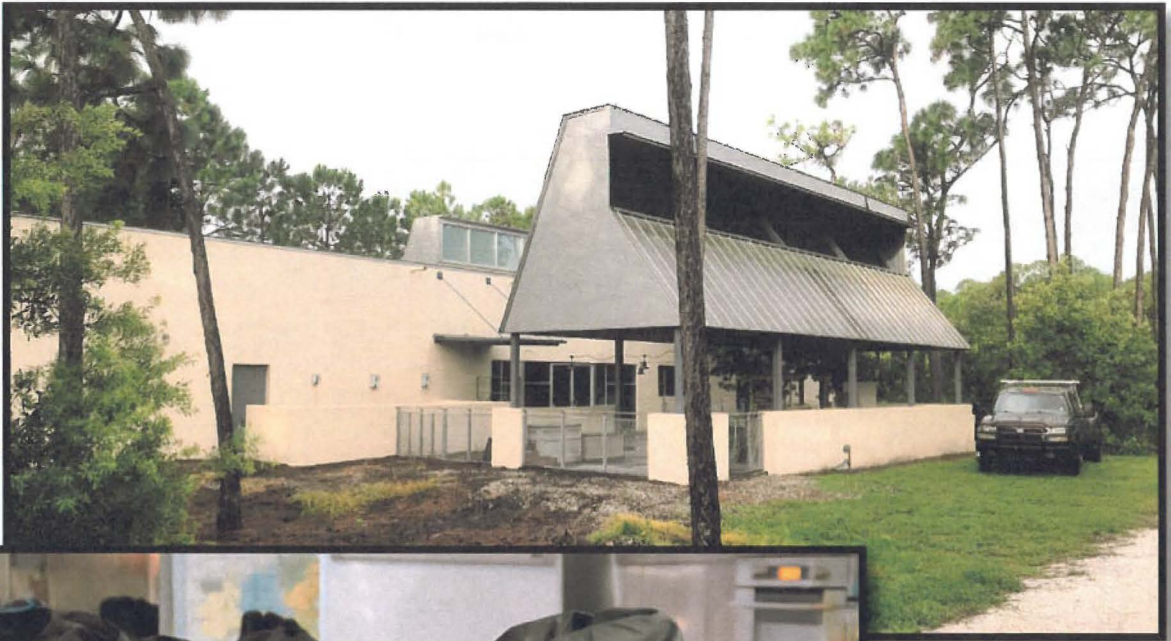


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HEIGHTS PUBLIC MARKET MAP



➔ MAIN ENTRANCE

♿ RESTROOMS

↕ STAIRWELL

001 COMING SOON

002 GRAZE 1910

003 ZUKKU SUSHI

004 CRU CELLARS

005 FINE & DANDY

006 AVA

007 BUTCHER N BARBEQUE

008 UNION BY COMMUNE + CO.

009 A.W. MERCANTILE

010 ICHICORO IMOTO

011 SWAMI JUICE

012 EMPAMAMAS

013 CHISMIS & CO.

014 INSIDE THE BOX

015 ASTRO ICE CREAM CO.

016 COMING SOON

017 HEMINGWAY'S CUBAN CLASSICS

#HPM

#ARMATUREWORKS



HEIGHTS PUBLIC MARKET



ICE CREAM
@ASTROICECREAMCO



BUTCHER N BARBEQUE
@BNBTAMPA



NOT SO BASIC EMPANADAS
@EMPAMAMAS



HEMINGWAYS

CLASSIC · MODERN · CUBAN

MODERN CUBAN CUISINE
@HEMINGWAYS_TPA



COLD PRESSED JUICES
AND ACAI BOWLS
@SWAMIJUICE



RETAIL SHOP
CARRYING LOCAL MAKERS
@AW_MERCANTILE



chismis & co.

HOUSE PARTY FILIPINO FOOD
@CHISMISANDCO



COCKTAIL EMPORIUM
@FINENDANDYTAMPA



CONTEMPORARY RAMEN-YA
@ICHICOROYA



COFFEE AND TEA BAR
@COMMUNEANDCO



AUTHENTIC WOOD FIRED PIZZA
@AVATAMPA



SOMMELIER-DRIVEN
WINE BAR & KITCHEN
@CRUCELLARS



REFINED AMERICAN FARE,
SERVING BREAKFAST ALL DAY
@GRAZE_1910



SPECIALTY SANDWICHES
AND SALADS
@ITBTAMPA



SUSHI, BURRITOS AND BOWLS
@ZUKKUSUSHI