UNDERSTANDING FLORIDA COTTAGE FOOD LAW

LEARN HOW TO START A COTTAGE FOOD BUSINESS IN FLORIDA

Florida Cottage Food Law of 2011 has opened many opportunities for budding food entrepreneurs. With growing interest in local food, the number of cottage food businesses is expected to continuously increase.

This workshop is intended to provide the audience with general information on food safety and quality, product development, and regulatory requirements for Florida cottage food operation. The target audience is anyone who is interested in running his/her own cottage food business in Florida.

Since this workshop is not an in-service training, travel support will not be offered for County agents. However, a small number of seats will be reserved for Extension agents along with a discount. To receive the instruction for county agents registration, contact the workshop organizer, Dr. Soo Ahn (sahn82@ufl.edu; 352-294-3909).

OCTOBER 10, 2016 8:30AM - 3:30PM

Straughn IFAS Extension Professional Development Center
2142 Shealy Drive, Gainesville, FL 32611

Find a map here: http://straughn.ifas.ufl.edu/index.shtml. There will be designated parking spots for the participants.

Registration Fee: $75.00
($60 if registered by September 30)

Register online here
http://uf-cottage-food.eventbrite.com

Registration includes course materials, lunch, coffee breaks and certificate of completion. Please register by Oct 7th. Due to the room capacity, the class size will be limited to the first 40 registrants.

Please keep in mind that refund for the ticket will be issued for the request made by Oct 8.

For more information, contact
Soo Ahn, Assistant Professor
UF/IFAS, Food Science & Human Nutrition Department
PO Box 110370, Gainesville, FL, 32611-0370
sahn82@ufl.edu • 352.294.3909 • Fax: 352.392.9467
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**TENTATIVE AGENDA**

8:30 – 9:00 a.m.  Registration and Pre-test

9:00 – 9:15 a.m.  Welcome and Introduction: Soo Ahn, UF/IFAS

9:15 – 9:45 a.m.  Food Policy and the Importance of Local Food System: Sharon Yeago, Sharon L. Yeago, LLC.

9:45 – 10:15 a.m.  Overview of Cottage Food Laws: What Is Happening Nationally and in Florida?: Soo Ahn, UF/IFAS, Food Science and Human Nutrition

10:15 – 10:30 a.m.  Break

10:30 – 11:15 a.m.  Florida Cottage Food Law of 2011 – Understanding Regulatory Requirements: FDACS (or through video)

11:15 – 12:00 p.m.  Quality and Safety Issues – Understanding Potentially Hazardous Foods – Why Jams are OK, but Salsa is Not: Keith Schneider, UF/IFAS, Food Science and Human Nutrition

12:00 – 1:15 p.m.  Lunch & Networking

1:15 – 2:00 p.m.  Developing Value-added Food Products: Renée Goodrich-Schneider, UF/IFAS, Food Science and Human Nutrition

2:00 – 2:30 p.m.  Safety Guidelines for Cottage Food Vendors at Farmers’ Markets: Soo Ahn, UF/IFAS, Food Science and Human Nutrition

2:30 – 2:45 p.m.  Break

2:45 – 3:15 p.m.  Is Your Kitchen Safe for Cottage Food Operation?: Amarat (Amy) Simonne, UF/IFAS, Family, Youth, and Community Sciences

3:15 – 3:30 p.m.  Survey, Post-test, and Adjourn

*Agenda subject to change*