



UNDERSTANDING FLORIDA COTTAGE FOOD LAW

AUGUST 3, 2018 | 8:45AM - 4:30PM

UF/IFAS Extension Bay County

2728 E. 14th street, Panama City, FL 32401

Registration Fee: \$45 through July 29, and \$55 from July 30. Sale ends on Aug 1, and limited to the first 30 registrants. Refunds will be issued for the request made by Aug 1.

Register online here

<https://cottagefood-bay2018.eventbrite.com>

Registration includes course materials, lunch, coffee breaks and certificate of completion.

**For more information, contact
Soo Ahn, Assistant Professor**

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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).

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LEARNING HOW TO START A COTTAGE FOOD BUSINESS IN FLORIDA

● TENTATIVE AGENDA ●

August 3, 2018, 8:45 a.m. to 4:30 p.m.
UF/IFAS Extension Bay County Office
2728 E. 14TH St., Panama City, FL

8:45 a.m. Registration / Pre-test

Morning Session

- 9:00 a.m. Welcome and Introduction (Dr. Soo Ahn, UF/IFAS; Dr. Marjorie Moore, UF/IFAS Extension Bay County)
- 9:15 a.m. Overview of Cottage Food Laws: What is Happening Nationally and in Florida? (Dr. Soo Ahn, UF/IFAS)
- 10:00 a.m. Florida Cottage Food Law of 2011 – Understanding Regulatory Requirements (Mr. Matt Krug, UF/IFAS)
- 10:45 a.m. Break
- 11:00 a.m. Quality and Safety Issues – Understanding Potentially Hazardous Foods – Why Jams are OK, but Salsa is not (Dr. Keith Schneider, UF/IFAS)
- 11:50 p.m. Catered lunch and networking

Afternoon Session

- 1:10 p.m. Developing Value-added Food Products (Dr. Renee Goodrich-Schneider, UF/IFAS)
- 2:00 p.m. Is Your Kitchen Safe for Cottage Food Operation (Mr. Matt Krug, UF/IFAS)
- 2:35 p.m. Safety Guidelines for Cottage Food Vendors at Farmers' Markets (Dr. Soo Ahn, UF/IFAS)
- 3:00 p.m. Break
- 3:10 p.m. Business planning and budgeting for cottage food operators (Dr. Kevin Athearn, UF/IFAS)
- 3:40 p.m. Finance information for starting food entrepreneurs - (Mr. Mark Waggy, Farm Credit)
- 3:50 p.m. Beyond Cottage Food: What's Next? (Mr. Jeff Lawrence, Your Pro Kitchen; Ms. Michelle Gautreaux, RD, LDN, Real Meals Delivered)
- 4:20 p.m. Post-quiz & evaluation; Adjourn at 4:30 p.m.

Agenda subject to change