

Cottage Food Operations Workshop Series

6 workshop locations across Northern California!

Who should attend?

This hands-on workshop series is designed especially for farmers of fruits, vegetables, nuts, herbs, and honey interested in making value-added products in home kitchens as Cottage Food Operations (CFOs). Workshop series is open to everyone.

What is a Cottage Food Operation?

The [California Homemade Food Act](#) (AB1616) allows individuals to prepare and package certain non-potentially hazardous foods in private-home kitchens referred to as "Cottage Food Operations" (CFOs). Processed meat, dairy, fermented foods, and juices are NOT legally acceptable cottage foods.

Learn about:

- Cottage Food Law
- Food science and sanitation
- Hands-on demos with jams/jellies, honey, nuts, dried fruit, and/or baked goods
- Packaging and storage
- Business operations for CFOs

Attend a two-part workshop series near you!

Workshops take place from 9:00 a.m. to 4:30 p.m. both days. Lunch is provided.

- Fairfield, May 13 & May 20, 2014
- ➔ **Ukiah, May 15 & May 22, 2014**
- Eureka, May 28 & June 11, 2014
- Redding, May 29 & June 10, 2014
- Jackson, June 12 & June 16, 2014
- Sacramento, July 1 & July 9, 2014

Cost:

\$25 in advance / \$40 at the door, space permitting.

Register online: <http://ucanr.edu/cfoworkshops>

For more information:

<http://ucanr.edu/cfoworkshops>

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UCCE Lake
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(707) 263-6838



Cottage Food Operations Workshop Series

Agenda

Workshop #1

9:00 a.m. – 4:00 p.m. • Variable Dates & Locations

Cottage Food Law

- Shermain Hardesty, Small Farm Program, UC Davis
- County Environmental Health Department

Food Safety and Sanitation (Guest Presenters)

Cottage Food Products (Guest Presenters)

Sweetened Fruit Spreads • Honey

- Planning
- Processing
- Packaging & Storage
- Marketing
- Hands-On Demonstrations and Tastings

Workshop #2

9:00 a.m. – 4:00 p.m. • Variable Dates & Locations

Cottage Food Products (Guest Presenters)

Dried Fruit and Vegetables • Nuts • Vinegar • Baked Goods

- Planning
- Processing
- Packaging & Storage
- Marketing
- Hands-On Demonstrations and Tastings

Post Processing (Shermain Hardesty)

Product Liability Insurance (Shermain Hardesty)

Assessing Profitability (Shermain Hardesty)



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