



Cottage Food Operations Workshop

Offered by UC Cooperative Extension

UCCE, 2156 Sierra Way, Suite C, San Luis Obispo, CA 93401

Monday June 15, 2015

Who should attend?

This workshop 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 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
- Information about processing jams/jellies, honey, nuts, dried fruit, baked goods
- Packaging and storage
- Business operations for CFOs

Please come join us for this one day event: **Monday, June 15, 2015**

8:30 a.m. to 4:15 p.m.

Morning refreshments and lunch will be provided.

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**Registration required: \$25 with payment by June 8 or
\$40 at the door, space permitting**

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

This project is funded by the California Department of Food and Agriculture's Specialty Crop Block Grant Program



For more information contact:

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Workshop Agenda

- 8:30 a.m. Registration and Morning Refreshments
- 9:00 a.m. Welcome and Overview of Workshop, Introductions
Katherine Soule, Ph.D., UCCE San Luis Obispo County & Shermain Hardesty, Ph.D., UC Small Farm Program

Cottage Food Law & Food Safety Guidelines

- 9:30 a.m. Overview of Cottage Food Law & County Permitting Process
Shermain Hardesty
- 10:30 a.m. Break
- 10:45 a.m. Food Safety and Sanitation Guidelines
Katherine Soule

12 noon Lunch

Cottage Food Products

- 12:45 p.m. Cottage Foods Opportunities: Fruit Preserves, Baked Goods, Nuts & Vinegars, and Dried Fruit & Vegetables
Katherine Soule & Shermain Hardesty
- 2:00 p.m. Starting and operating my Cottage Food Operation
Lorraine Kolansky-Sweet Pea Farm, Cottage Food Operator
- 3:00 p.m. Break
- 3:15 p.m. Managing Your Cottage Food Business & Marketing Your Cottage Foods
Shermain Hardesty
- 4:00 p.m. Wrap-Up
Katherine Soule & Shermain Hardesty
- 4:15 p.m. Adjourn



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