



Cottage Food Operations Workshop

Offered by UC Cooperative Extension

UCCE, 700 W. Main Street, Alhambra, CA 91801

Wednesday June 17, 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: Wednesday, June 17, 2015

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

Morning refreshments and lunch will be provided.

UC Cooperative Extension Los Angeles County

700 W. Main Street, Alhambra, CA 91801

**Registration required: \$25 with online payment by June 10 or
\$40 at the door, space permitting**

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

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



For more information contact:

Rachel Surls, Sustainable Food Systems Advisor
UC Cooperative Extension Los Angeles County
(626) 586-1982
ramabie@ucanr.edu



University of California

Agriculture and Natural Resources

Cooperative Extension



Cottage Food Operations Workshop

Offered by UC Cooperative Extension

UCCE, 700 W. Main Street, Alhambra, CA 91801

Wednesday June 17, 2015

Workshop Agenda

- 8:30 a.m.** Registration and Morning Refreshments
- 9:00 a.m.** Welcome and Overview of Workshop, Introductions
Rachel Surls, UCCE Los Angeles County & Shermain Hardesty, Ph.D., UC Small Farm Program
- 9:30 a.m.** Overview of Cottage Food Law & County Permitting Process
Shermain Hardesty
- 10:30 a.m.** Break
- 10:45 a.m.** How I started and operate my Cottage Food Operation
Wendy Osmundson, Ganola Mama's Handmade and Ernest Miller, Cottage Food Operators
- 12 noon** **Lunch**
- 12:45 p.m.** Food Safety and Sanitation Guidelines
Susan Mosbacher, UCCE Central Sierra
- 2:00 p.m.** Cottage Foods Opportunities: Fruit Preserves, Baked Goods, Nuts & Vinegars, and Dried Fruit & Vegetables
Rachel Surls & Shermain Hardesty
- 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
Rachel Surls & Shermain Hardesty
- 4:15 p.m.** Adjourn



University of California

Agriculture and Natural Resources

Cooperative Extension