Cottage Food Business Workshop

Agenda

March 28, 2015 (Saturday) – 10am until 2:30pm (4pm if you attend the Food Handlers session)

Nacogdoches County Extension Office
203 W. Main St, Nacogdoches, TX 75961
936-560-7711

$40 (includes lunch) - $10 extra for Food Handlers class

10:00-11:00am How to Start a Cottage Food Business
Don Proudfoot – Tyler Small Business Development Center

Possible topics discussed - how to figure start-up cost, how to figure cost to make your product, marketing, insurance, bookkeeping, taxes (some items are taxable), and reporting income to name a few business topics.
Q&A

11:00-11:05am Break

11:05-11:35am Cottage Food Law
Julie Prouse (30 minutes)

Discuss current Cottage Food law.
Q&A

11:35-12:35pm Lunch (included)

12:35 – 1:15pm Selling Cottage Food products at Farmers Markets
Rebecca Dittmar (20 minutes) and Jheri-Lynn McSwain (Shelby County Extension) (20 minutes)

Discuss – New State Rules and Regulations - each local Farmers Market has their own rules as well that Cottage Food businesses must follow at Farmers Markets, safe handling of yard eggs if using in cottage food products and if using your own garden harvest in cottage food products – best practices for handling, storage, and use.

1:15 – 1:20 Break

1:20 - 1:50pm Food Preservation
Dr. Jenna Anding (30 minutes)

Discuss preservation best practices, “approved “ recipes, food safety for participants making jams, jellies, pickles, or dried herbs.
Q&A

1:50- 2:20pm Overall Workshop Q&A (15-30 minutes)

2:30 – 4:00pm Cottage Food – Food Handlers (extra $10) - (Optional)
Claudann Jones (Nacogdoches County Extension) (about 1 ½ hours)

Participants wanting/ needing the food handlers’ class can participate in the extra session for an extra cost and will receive a Food Handlers card.