

STARTING A NEW FOOD BUSINESS AT UGA ATHENS

Tuesday and Wednesday, 8-5 pm
April 11-12, 2017
Room 242 Food Science Bldg.
100 Cedar Street
UGA Campus, Athens, Georgia

- ☛ *Should I produce my product myself or have a co-packer do it?*
- ☛ *What federal and state food safety regulations will I have to meet?*
- ☛ *How do I get started?*

This workshop will address many of the concerns of the food entrepreneur just getting started. The UGA Extension faculty from the Department of Food Science & Technology and the National Center for Home Food Preservation, and representatives from the Georgia Department of Agriculture and FDA will address topics concerning the food product entrepreneur, including:

- Meeting GDA and FDA regulations
- Getting your label approved
- Choosing a co-packer or shared kitchen
- Product testing for safety (pH, temp)
- Processing techniques for food safety and longer shelf life
- Food safety and sanitation
- Record keeping and product recalls

Participants will have an opportunity to interact with experts and faculty to ask questions about the challenges in starting, running, and growing a food business in Georgia.

REGISTRATION: Pre-registration is required! Registration fee includes instruction materials, two lunches and break refreshments.

This workshop will be held at Food Science Extension, Room 242 of the Food Science Building, 100 Cedar Street on the UGA Campus in Athens, from 8:00 a.m. until 5:00 p.m., Tuesday and Wednesday, April 11-12, 2017.

LODGING: Participants are responsible for their own lodging. A block of rooms will be held until March 27, 2017, at the Graduate Athens hotel, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 and request group code "ST0403" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://gc.synxis.com/rez.aspx?Hotel=76665&Chain=21643&arrive=4/10/2017&depart=4/12/2017&adult=1&child=0&group=ST0403>. A shuttle to and from the course will be provided by the hotel.

**Deadline to register is March 27, 2017
Registration limited to 40 participants**

NOTE: No public parking is available at the Food Science Building. If you are driving each day, please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Parking fee is \$10 per day.

Be sure to print the map with detailed directions at our website <http://EFSonline.uga.edu> and bring it with you.

CANCELLATION POLICY: To cancel, make a substitution or verify registration, please call (706) 542-2574 or email EFS@uga.edu. **No charge for substitutions.** Cancellations by March 27 will receive a full refund. NO refund after March 27, 2017, or no show.

Starting A New Food Business at UGA Athens REGISTRATION

Register by March 27, 2017 – space is limited to 40!

New Food Business - Athens Workshop
University of Georgia
240 Food Science Bldg.
Athens GA 30602-2610

Name (please print or type)

Preferred name for name badge

Company

Mailing Address

City

State

Zip

Cell Phone

E-mail Address

Product name/description

How did you hear about this workshop?

**Registration Fee: \$150 per participant
Deadline to register is March 27, 2017**

REGISTER ONLINE: Register and pay online by credit card. Click on the WORKSHOPS link at <http://EFSonline.uga.edu>, go to the calendar page for April 2017 and select the online registration for this workshop.

BY MAIL: Complete a separate form for each registrant and fax to (706) 583-0992 to hold your place(s). Then mail form(s) with check or money order payable to the *University of Georgia* to the address above.

Have you been thinking about bottling and selling your secret-recipe barbeque sauce?

Do you make a specialty food product that everyone wants you to put on the market?

Then you definitely should consider attending this two-day workshop! These presentations are designed to provide participants with practical information on producing safe and wholesome food products. Attendees also will have the opportunity have their questions answered by experts during the workshop.

**Space is limited to 40 participants.
Register early!**

Workshop instructors may include:

- Ms. Natalie Adan, GA Dept. of Agriculture
- Arlyss Jones, FDA
- Dr. Elizabeth Address, NCHFP, UGA
- Dr. Bill Hurst & Dr. Anand Mohan, UGA Food Science Extension
- Small Business Development Center (SBDC)
- Julie Farr / Janet Ethridge, Shared Kitchens, LLC
- Kenny Dasher, Serenity Farms
- Chef Matthew Raiford
- and other special presenters

The University of Georgia is an equal opportunity/ affirmative action institution and does not discriminate on the basis of race, color, religion, sex, national origin, age, disability or veteran status.

Cover photo courtesy of www.braswells.com

Comments from past attendees:

- Informative, well organized and planned, full of resources, networking
- Liked the interaction with the speakers and the attendees, the frank discussions and valuable advice
- Great tools and information to connect and direct folks in the right direction
- Informative, concise, friendly and well done
- Variety and relevance - especially representation by government agencies
- Wide variety of speakers, inclusion of regulatory people and people who have gone through the experience of starting a food business in GA
- The opportunity to network with leaders in areas you need to start your business as well as connect with others who are starting businesses
- Excellent seminar! Well executed, organized and helpful!
- I loved how there was a good combination of professionals in different arenas, yet all had relevant, helpful information
- Lots of good information that would probably have required a good amount of research had I not come here

STARTING A NEW FOOD BUSINESS IN GEORGIA



**Tuesday
and
Wednesday,
April 11-12,
2017**

**Extension Food Science
University of Georgia Campus
Athens, Georgia 30602**

Presented by



**Department of Food Science and Technology
The National Center for Home Food Preservation**

**The Georgia Department of Agriculture
Consumer Protection Division**

and

The U.S. Food and Drug Administration