

Cottage Food Operations Workshop

Offered by UC Cooperative Extension

Emma Prusch Farm Park Recreation Center

Wednesday, October 15, 2014

Who should attend?

This hands-on 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
- Hands-on demos with jams/jellies, honey, nuts, dried fruit, and/or baked goods
- Packaging and storage
- Business operations for CFOs

Please come join us for this one day event: Wednesday, October 15th, 2014

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

Morning refreshments and lunch will be provided.

Cost: \$45 postmarked by October 8, 2014 / \$60 at the door, space permitting.

Emma Prusch Farm Park Recreation Center

647 S. King Rd, San Jose, CA 95116

Registration required: \$45 early / \$60 at the door

Fee must be postmarked October 8, 2014, checks only please.

Register online: <https://ucanr.edu/cfowregistration>

For more information contact:

Susan Algert, PhD RD

Nutrition, Family and Consumer Science Advisor

UC Cooperative Extension

(408) 282-3104 cesantaclara@ucdavis.edu

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Agenda

- 8:30 a.m. Registration and Morning Refreshments
9:00 a.m. Welcome and Overview of Workshop, Introductions

Cottage Food Law

- 9:30 a.m. Overview of Cottage Food Law & County Permitting Process
10:30 a.m. Break
10:45 a.m. Food Safety and Sanitation Guidelines
11:45 a.m. Managing Your Cottage Food Business
12:15 p.m. Lunch

Cottage Food Products

- 12:45 p.m. Fruit Butters, Jam, Jelly and other Fruit Preserves
1:15 p.m. Baked Goods
2:00 p.m. Nuts and Vinegars
2:30 p.m. Break
2:45 p.m. Dried Fruit and Vegetables
3:30 p.m. Marketing Your Cottage Foods

4:00 p.m. Wrap-Up
4:15 p.m. Adjourn

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