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 workshop! The presentations are designed to provide participants with practical information on producing safe and wholesome food products. Attendees also will have the opportunity get their questions answered by experts during the panel discussion.

Space is limited to 40 participants. Register early!

Workshop presenters may include:
- Natalie Adan / Patricia Batten, GA Dept. of Ag
- Kathryn Nagy/Dawne Hines, FDA Atlanta Office
- Dr. Anand Mohan, UGA Food Science Extension specialist, Athens (workshop coordinator)
- Dr. Kirk Kealey, FoodPIC, UGA, Griffin
- Sarah Cook, Center of Innovation for Agribusiness
- Small Business Development Center (SBDC)
- Georgia co-packer & shared kitchen reps
- Georgia food product entreprenuers
- and other special presenters

Directions from the host hotel to the workshop location:

From the parking lot of the Quality Inn & Suites, turn right (north) onto the North Expressway (U.S. Hwy. 41) and go ½ mile. Make a U-turn at Vineyard Road and go south for two miles.

Use the right lane to take the U.S. Hwy. 19 BUS/U.S. Hwy. 41 BUS ramp to GA Hwy. 92. Turn left onto McIntosh Road and go 4/10 miles. Merge with Experiment Street and go 7/10 miles to the gated main entrance to the UGA campus. (Red on map below)

Park in the Visitors Parking Lot on the right – a shuttle will take participants to the Melton Building and deliver them back to the parking lot at the end of the program.

A map of UGA at Griffin can be accessed at:
http://www.caes.uga.edu/campus/griffin/profile/documents/GriffinCampusVisitorMap.pdf

Directions to Griffin from Atlanta, Athens, Macon, or Columbus, GA, can be found at http://campus.griffin.uga.edu/directions.html

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Starting A New Food Business — Griffin, Georgia

Tuesday and Wednesday, October 6-7, 2015

Melton Building on the UGA Campus at Griffin, Georgia

Presented by

Food Science Extension Outreach (Athens) & the Food Product Innovation and Commercialization Center (FoodPIC)

The Georgia Department of Agriculture Food Safety Division

and

The U.S. Food & Drug Administration
STARTING A NEW FOOD BUSINESS — GRIFFIN, GA

Tuesday and Wednesday, 8-5 pm
October 6 & 7, 2015
The Melton Building, Griffin, 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 course will include presentations by Extension faculty from the UGA Department of Food Science & Technology in Athens, the Food Product Innovation and Commercialization (FoodPIC) Center in Griffin, representatives from the Georgia Department of Agriculture and FDA, and others. Topics of concern to the food product entrepreneur, may include:

- Food safety and sanitation
- Getting your label reviewed
- Meeting GDA and FDA regulations
- Record keeping and product traceback
- Choosing a co-packer or shared kitchen

The program will conclude with product show & tell by attendees, and a panel discussion with experts and faculty answering your questions about the challenges in starting, running, and growing a food business in Georgia.

COMMENTS FROM PAST ATTENDEES: Informative, organized, planned, full of resources, networking. Enjoyed the interaction with the speakers & the attendees, the frank discussions & valuable advice.

REGISTRATION: Pre-registration is required!

The registration fee of $150 per person includes instructional materials, two lunches and break refreshments.

This workshop will be held in Conference Room 174 of the Food Science Department, Melton Building on the Griffin campus (1109 Experiment St., Griffin, GA 30223), from 8:00 a.m. until 5:00 p.m., Tuesday and Wednesday, October 6-7, 2015.

 Lodging: Participants are responsible for their own lodging. A block of rooms at the Quality Inn & Suites, 2014 North Expressway, Griffin, GA 30223, will be available until Friday, Sept. 10, 2015. The room rate is $72.99 plus tax for either single or double room.

NOTICE: Do NOT make your hotel reservation online for this workshop! Call 770-229-6001 and mention the “Starting a New Food Business” group to get the discount rate.

Deadline to register is Sept. 10, 2015
Registration limited to 40 participants

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 Sept. 10 will receive a full refund. NO refund after Sept. 10, or no show.

Registration Fee: $150 per participant
Deadline to register is Sept. 10, 2015

REGISTER ONLINE: Register and pay online by credit card. Click on the CALENDAR link at http://EFSonline.uga.edu 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.