**Starting A New Food Business at UGA Athens**

**Tuesday and Wednesday, 8-5 pm**  
**April 5-6, 2016**  
**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:

- Food safety and sanitation  
- Getting your label approved  
- Meeting GDA and FDA regulations  
- Product testing for safety (pH, temp)  
- Proper canning/bottling/freezing techniques  
- Record keeping and product recalls  
- Choosing a co-packer or shared kitchen

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

**LODGING:** Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until March 25, 2016. Call 1-800-884-1381 and request the “SNFB2016” group to get special rate of $99.00 (1 queen or 1 king bed), plus tax. Or make your reservation online with a credit card, go to [https://webapps.georgiacenter.uga.edu/Hotel/](https://webapps.georgiacenter.uga.edu/Hotel/) and enter the block code “SNFB2016” and select the dates for your stay.

**Deadline to register is March 25, 2016**  
**Registration limited to 40 participants**

NOTE: No public parking is available at the Food Science Building. 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 out the map with detailed directions at our website [http://EFSonline.uga.edu](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 Feb. 5 will receive a full refund. NO refund after Feb. 5, or no show.

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

This workshop will be held at the Extension Food Science Teaching Facility, Room 242, 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 5-6, 2016.

**Registrations: Pre-registration is required!**

**Register by March 25, 2016 – space is limited to 40!**

New Food Business - Athens Workshop  
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 25, 2016**

**Register online:** Register and pay online by credit card. Click on the CALENDAR link at [http://EFSonline.uga.edu](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.
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 new workshop! These new 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 instructors may include:

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

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