Starting A New Food Business at UGA Athens

Tuesday and Wednesday, 8-5 pm
March 3-4, 2015
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 reviewed
- Meeting GDA and FDA regulations
- Record keeping and product traceback
- 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.

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, March 3-4, 2015.

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 Feb. 13, 2015, 2014. Call 1-800-884-1381 and request the “SNFB2015” 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/ and enter the block code “SNFB2015” and select the dates for your stay.

Deadline to register is Feb. 13, 2015
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 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. 13, or no show.

Starting A New Food Business at UGA Athens

Register by Feb. 13, 2015 – 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 Feb. 13, 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.

Comments from attendees: Informative, organized, planned, full of resources, networking. The interaction with the speakers & the attendees, the frank discussions & valuable advice.
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
- Kathryn Nagy, FDA
- Dr. Bill Hurst & Dr. Anand Mohan, UGA Food Science
- Small Business Development Center (SBDC)
- Laurie Jo Bennett, Laurie Jo’s Southern Style Canning, LLC (co-packer, *Flavor of Georgia* finalist)
- Kenny Dasher, Serenity Farms (co-packer, *Flavor of Georgia* finalist)
- and other special presenters

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