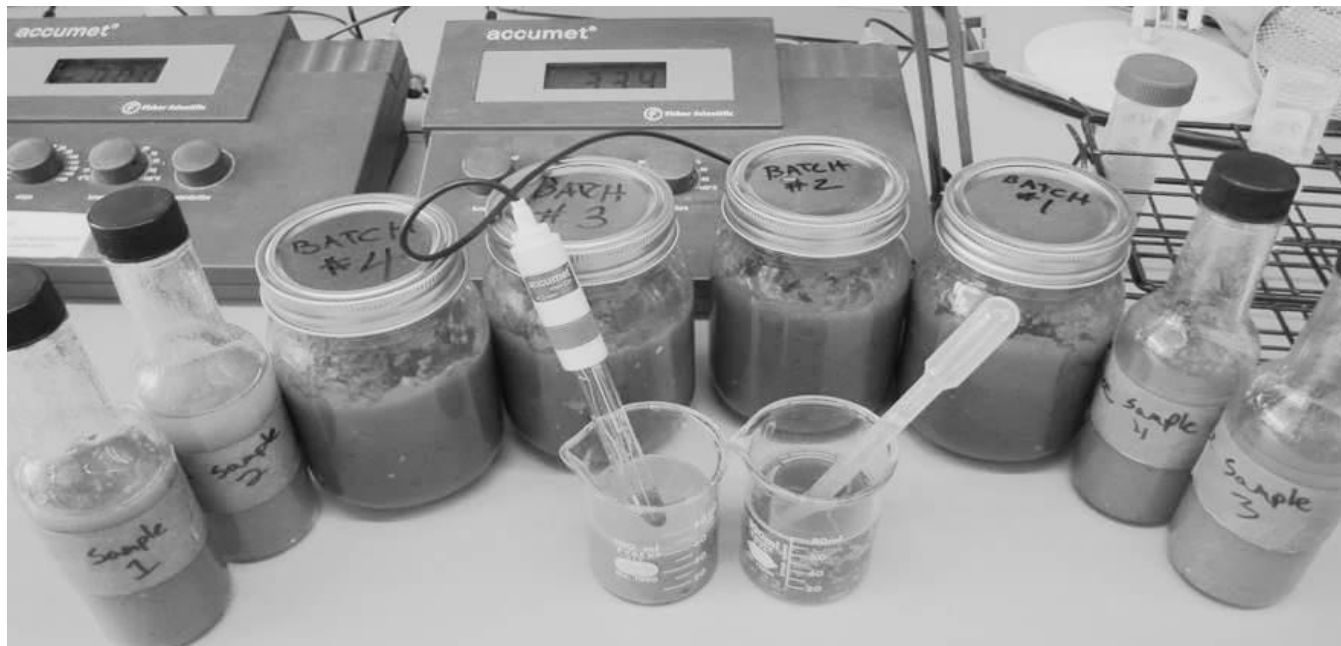


Food Safety Workshop for Food Entrepreneurs

8-week on-line food safety class and 1-day in-person workshop



Do you have a recipe that your family and friends rave about? This workshop is for serious foodies. Participants will learn what it takes to produce and sell safe food while having a unique opportunity to meet and network with food safety professionals, regulators, and fellow food entrepreneurs.

The class begins with an 8-week on-line study followed by a one-day in-person workshop. The in-person workshop includes lecture summaries, Q & A sessions with food safety experts, and a networking session where you are encouraged to showcase your product while networking with fellow entrepreneurs.

Workshop topics include:

- State and Federal Regulations
- What is an Approved Facility?
- Food Safety Planning
- Product Testing
- Nutrition Labeling
- Food Processing 101
- Documents and Record Keeping
- Traceability and Recall
- Resources for Business

Registration for this workshop will open August 5!

When:

Online: September 16, 2020 – November 11, 2020

In-person: November 20, 2020
9:00 am - 5:00 pm

Location:

Phillips Market Center
117 Ballard Ct
West Columbia, SC 29172

Cost: **\$195**

Contact:

Adair Hoover
864.656.9986

Should you require special accommodations due to a disability, please notify our office ten days prior to the event.

[Click here to Register](#)

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