



Cornell University
Cooperative Extension
Washington County
415 Lower Main Street
Hudson Falls, NY 12839

Recipe to Market

Friday, May 16

and

Good Manufacturing Practices

For The Production of Acidified (Pickled) Foods

Saturday, May 17



Presented by:

NYS Food Venture Center
Dept. of Food Science & Technology
Cornell University

Hosted by:

The Battenkill Kitchen, Inc
and
Cornell Cooperative Extension
Washington & Saratoga County

The Workshops:

Recipe to Market

Friday, May 16

Are you wondering if you're ready to bring your recipe to market? If you are considering launching a specialty food business, then this workshop is for you! This one-day seminar will provide future food entrepreneurs with knowledge of critical issues needing consideration before launching a food manufacturing business. You will leave this seminar with a good grounding in food business basics, and a road map pointing to where you need to go before launching that business.

Acidified Foods

Saturday, May 17

This is a hands-on practical training designed to provide current and future small processors with the basic elements needed to understand the main processing steps, critical control points and record keeping to safely manufacture specialty food products for the marketplace. We will provide both technical information and practical training by demonstrating the production of BBQ-type sauce and pickled vegetables.

This is a hands-on workshop with lab exercises. Please dress appropriately (long pants required, short sleeves or snug fitting cuffs, flat shoes with no open toes – waterproof suggested).

Who Should Attend?

Food manufacturers, small-scale processors of specialty foods, farmers interested in value added processing or any one interested in starting a small-scale food manufacturing business.

The Battenkill Kitchen, Inc.

The Battenkill Kitchen, Inc. (BKI) is an educational kitchen facility located at the Historic Salem Courthouse in Salem, Washington County, New York.

Farmers, individuals, businesses, and community organizations are welcome to use the commercially equipped kitchen to process foods for individual use or retail sale, hold educational programs, meetings, and special events.

The kitchen provides a space for individual producers to create and process their food product. This New York State Department of Ag and Markets inspected kitchen is a perfect place to launch a small food business without a large capital investment.

For more information about the BKI, how to use the kitchen and become a member, visit www.battenkillkitchen.org or call 518-854-3032.



Recipe to Market

Friday, May 16
9:30 a.m. to 3:00 p.m.
Location: Proudfit Hall
Route 22, Salem

Registration is limited to 50 people.

Program

9:30 am – Registration

10:00 am – Welcome and Overview

10:15 - 11:00 am - Food Safety and Sanitation

11:00 – 11:45 - Product & Process Development

12:00 pm – Lunch on you own

1:00 – 1:45 pm - Packaging and Labeling

1:45 – 3:00 pm –
Business Considerations in the Specialty Food Market
- What is an Entrepreneur?
- Marketing Research
- Marketing your Product
- Business Structure

3:30 pm - Tour the Battenkill Kitchen

For lodging arrangements visit:
www.visitbattenkillvalley.com



Good Manufacturing Practices For The Production of Acidified (Pickled) Foods

Saturday, May 17
8:30 am to 4:00 pm
Location: Battenkill Kitchen, Inc.
58 East Broadway, Salem

Registration is limited to 25 people.

Program

8:30 am – Registration

8:45 am - Welcome and Overview

9:00 am - Food Production and Good Manufacturing Practices

10:00 am - Break

10:15 am - Production of Acid/Acidified Foods: regulatory compliance, processing and safety

12:00 pm – Lunch on your own

1:00 - 4:00 pm – Demonstration
- Sanitation and operation of equipment
- Demonstration of laboratory instrumentation
- Production of acid and acidified products
- Finished product evaluation

Information presented in this workshop is intended solely for educational purposes

Registration Form *Deadline to register is May 9, 2008*

Name(s)

Company/Organization

Address

City

State

Zip

Phone

Email

Recipe to Market

\$50/person

Acidified Foods

\$50/person

Total Amount Due

Fee includes materials

Please bring your own lunch. Snacks and Refreshments will be provided.

Please make checks payable to: **Battenkill Kitchen, Inc.**

and

send payment with registration to:

BKI Workshop

CCE Washington County, 415 Lower Main Street, Hudson Falls, NY 12839

Please call Paula Schafer at 518-746-2560 or 885-8995 for questions about the workshops.