

April 2024 Gitigaan Food and Artisan Business Series

Tuesdays 5:30–6:30pm, a light meal served at 5pm In person at Na'enimonigamig, 964 Cary Rd, Cloquet, MN

Please register at tinyurl.com/2024Gitigaan



Join Us for a Food and Artisan Business Series
Taught by Rachel Armstrong, Executive
Director of Farm Commons, alongside local
food business owners.

April 2 LLC's and Coorporations

Are you thinking of taking your food or artisan business to the next level, and wondering where to start? Maybe you already formed an LLC but aren't sure if you chose the right business structure? We're here for you! Chart your path as an entrepreneur by talking with those who have been there!

April 9 Legal Logistics with Employees

Wondering how to get help with the food or artisan business of your dreams? This workshop will explain your options with employees, volunteers, interns and more. Learn from folks who are working through solutions themselves.

April 16 Liability and Insurance

What if someone gets sick or injured from something you made? What if your product is destroyed due to a natural event? As scary as it seems, there's a solution. Get a grip on how liability works, how insurance protects you, and practical tips for getting cost-effective policies!

April 23 Permits and Product Regulations

Most all food and artisan businesses have to deal with permits and regulations at some point. We'll explain the basics and help folks find their footing to go forward.

By May 10 , Contact

JeanneSmithefdlrez.com or (218) 878-2642



Classes are subject to change. For further details and updates follow @FDLGitigaan
On Facebook or Instagram
Contact CamiFischer@fdlrez.com with any questions.