

Bimaaji'idiwin FDLTCC Extension Producer Training Program

Cottage Food Training

Training description: The MN Cottage Food law, that allows folks to make things like baked goods, dried & dehydrated food, canned goods and fermented foods in their home kitchens for sale directly to consumers at farmers markets, community events or by delivery or pick up. It's a great opportunity to start a home-based food business that doesn't require a license or an inspected space. As a registered Cottage Food producer you can make sales up to \$7,665 annually as a Tier 1 producer and up to \$78,000 as a Tier 2. At this event you can choose to do one or the other!



Interested in learning more?

UMN Extension educator, Cindy Hale, will help explain how it all works and what you need to do to get started!

Tier 1: the day will start with a 1 hour introduction to how the MN Cottage Food Law works, what kinds of foods you can make & sell, labeling requirements and how to get registered. The Tier 1 training and registration with the MN Department of Agriculture are free and allows you to sell up to \$7,665 annually. This is a great place to start!

Tier 2: For those who want to go even further and get to the Tier 2 level, Cindy will provide the required additional 3 hour training related to safe food handling, how to prevent food borne illnesses and hands on instructions on how to process and test Cottage Foods to ensure they are safe and legal. After completing this training you will be able to register as a Tier 2 producer and sell up to \$78,000 a year.

Materials: All tools, supplies and handouts will be supplied by UMN Extension, but participants are encouraged to bring food samples and meters they have to the class. Start time for everyone is 9am, Tier 1 participants can leave after the morning session about 10am, and the rest will complete the additional 3 hours training for Tier 2, with a break for lunch which will be provided.

Free and open to everyone. Lunch included

Location: Cloquet Forestry Center, Library.

When: Saturday, April 6th 9:00 a.m. to 1:00 p.m. (Tier 1, 9:00 a.m. to 10:00 a.m. Tier 2, 10:00 a.m. to 1:00 p.m.)

Registration and questions, call or email Erika Resendiz Alonso at 218-878-7141 or erika.resendizalonso@fdltcc.edu



Cindy Hale is a Food Safety Extension Educator in the University of Minnesota Extension Food Systems Program. She develops food safety programming and provides education across the state, in collaboration with Local Extension staff to empower all Minnesotans to engage fully in their local food system. Cindy has a doctorate in ecosystems ecology and science education. She also is the co-founder/owner of Clover Valley Farms in northeastern Minnesota.



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