

Food Safety - Parts I & II

When: 6 p.m. - 8 p.m. May 16 & 18, 2006 (Registration deadline: May 10)

Where: Agricultural Incubator Foundation/NOCK - 13737 Middleton Pike, Bowling Green

Good manufacturing Practices (GMP) include proper sanitation and hygiene procedures to ensure the delivery of a safe, highquality food product to the consumer. The Food and Drug Administration enforces GMP with the requirement that food production take place under sanitary conditions, free of adulteration.

Beyond environmental conditions, the actions and habits of employees handling food products are critical to gmp. Hazard Analysis Critical Control Points (HACCP) plans will be discussed as a method for identifying and preventing hazards from the contamination of food.

At the completion of the two workshops, participants will have learned the fundamentals of food safety and have a thorough understanding of critical issues related to food handling and sanitation.

Who Should Attend: All aspiring food-related business owners and entrepreneurs are invited to participate in these informational workshops.

More Than Just a Kitchen

In an effort to educate and guide entrepreneurs, NOCK offers training in topics critical to the success of any new food-based business. Even if you do not anticipate using the NOCK facility for production or storage, we encourage you to take advantage of these opportunities to learn and network with other entrepreneurs.

Mark Your Calendars!

Tentative Future NOCK Seminars Include:

June

Ins and Outs of Packing and Storing Product

August

Creating Your Product Label

October

Marketing; bring your materials and hear what our marketing experts have to say

**All dates and events subject to change*

Need directions?

Visit www.agincubator.org, e-mail aif@agincubator.org, or call 419.823.3099

Opportunity NOCKS

The Northwest Ohio Co-operative Kitchen (NOCK) is a collaboration among the Agricultural Incubator Foundation, The Ohio State University Agricultural Business Enhancement Center, and EISC's Center for Innovative Food Technology.

Together these organizations encourage and assist future food-based enterprises to create a strong local economy.

