

STARTING A SMALL FOOD BUSINESS

Starting a Small Food Business Agenda

- 8:00 **Registration & Morning Refreshments** — K-State Research & Extension — Shawnee County
- 8:30 **Welcome/Workshop Objectives** — Cindy Evans, Shawnee County Extension Director
- 8:40 **From Concept to Consumer: The Value-Added Center at KSU; Dr. Fadi Aramouni**, Professor
- 9:55 **Break**
- 10:10 **Food Safety and Regulations; Dr. Londa Nwadike**, Assistant Professor, Food Safety
- 11:15 **Labor Laws and Your Work Force; Nicole Steinert**, Department of Labor, Audit Compliance and Training Supervisor
- 12:15 **Lunch** — catered
- 1:00 **Setting Up a Licensed Kitchen; Adam Inman**, Assistant Program Manager, Food Safety & Lodging Inspector, Kansas Department of Agriculture
- 2:10 **Services from Kansas Department of Agriculture:**
Kerry Wefald, Director of Advocacy, Marketing & Outreach
Julie Roller, From the Land of Kansas
- 2:45 **Break — Recognition of CoreFirst Bank & Trust**
- 3:00 **Developing a Business Plan; Karl Klein**, Regional Director, Washburn Kansas Small Business Development Center (KSBDC)
- 3:40 **Local Panel of Food-Related Entrepreneurs:**
Mike & Lisa Steinert, Glacier's Edge Winery
Bill & Angie Anderson, Cashmere Popcorn
Rex Rees, Rees Fruit Farm
- 4:20 **Wrap-Up/Workshop Evaluation**

Workshop Objectives:

Participants will:

- * List critical steps involved in starting a small food business
- * Identify an agency resource that can help an entrepreneur create a business plan
- * Analyze sources of funding and application guidelines
- * Identify community resources for entrepreneurs including services offered by K-State Research & Extension.
- * Learn from experienced entrepreneurs of opportunities and barriers to starting their own food business
- * Create a timeline of two "next steps."