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.”