



2012 Registration Form

*Cooking Up a Food
Business in the Home Kitchen*
Deadline: March 16, 2012

Name _____

Address _____

Telephone _____

Name(s) of Additional Individuals Attending: _____

Please select the sessions you will attend:
(No fee for second person from same home)

I/we will attend all 3 sessions
_____ person(s) X \$20 \$ _____

I/we will attend Session 1— March 20
_____ person(s) X \$8 \$ _____

I/we will attend Session 2— March 27
_____ person(s) X \$8 \$ _____

I/we will attend Session 3— April 3
_____ person(s) X \$8 \$ _____

Late fee (after 3/16/11)
_____ person(s) X \$10 \$ _____

Total Enclosed \$ _____

I will attend at _____ County.

I will attend remotely.

Email: _____

(link will be provided via email)

Please make checks payable to:

Purdue CES Ed Fund

Please mail to:

Purdue Extension—Hancock County
802 North Apple Street

Attend at a county location near you...or join from home!

Adams Co.— Brad Kohlhagen, Decatur, 260-724-5322
Allen Co.— Gonzalee Martin, Fort Wayne, 260-481-6826
Bartholomew Co.— Mike Ferree, Columbus, 812-379-1665
Cass Co.— Tamara Ogle, Logansport, 574-753-7750
Clark Co.— Reba Colley, Charlestown, 812-256-4591
Dearborn Co.— Mike Hornbach, Aurora, 812-926-1189
Fountain Co.— Amanda Smith, Covington, 765-793-2297
Floyd Co.— Tom Springstun, New Albany, 812-948-5470
Hancock Co.— Roy Ballard, Greenfield, 317-462-1113
Harrison Co.— Miranda Ulery, Corydon, 812-738-4236
Hendricks Co.— Jon Cain, Danville, 317-745-9260
Howard Co.— Paul Marcellino, Kokomo, 765-456-2313
Jasper Co.— Alice Smith, Madison, 812-265-8919
Johnson Co.— Linda Souchon, Franklin, 317-736-3724
Kosciusko Co.— Kelly Heckaman, Warsaw, 574-372-2340
Lagrange Co.— Steve Engleking, Lagrange, 260-499-6334
Lake Co.— Nikky Witkowski, Crown Point, 219-755-3240
Marion Co.— Christina Ferroli, Indianapolis, 317-275-9305
Monroe Co.— Amy Thompson, Bloomington, 812-349-2575
Montgomery Co.— Joy Dugan, Crawfordsville, 765-364-6363
Perry Co. *— Margie Zoglmann, Tell City, 812-547-7084
Pike Co.— Maria Restrepo, Petersburg, 812-354-6838
Porter/LaPorte Co. *— Kris Parker, Pinney-Purdue Farm, 219-465-3555
Putnam Co.— Ann Delchambre, Greencastle, 765-653-8411
Randolph Co.— Jennifer Hartzler, Winchester, 765-584-2271
Spencer Co.— Nick Held, Chrisney, 812-649-6022
Sullivan Co.— Lori Bouslog, Sullivan, 812-268-4332
Switzerland Co.— Kyle Weaver, Vevay, 812-427-3152
Wabash Co.— Teresa Witkoske, Wabash, 260-563-0661
Warrick Co.— Amanda Mosiman, Bonnaville, 812-897-6100

* These sites are Central Standard Time

For more information, please contact:

Purdue Extension—Hancock County

Roy Ballard, Greenfield

Phone: 317-462-1113 E-mail: rballard@purdue.edu

If you require auxiliary aids and services due to a disability or special food needs, please contact your host location by March 9.

Cooking Up a Food Business in the Home Kitchen



Opportunities and Challenges of
Starting or Growing a Home -Based
Vendor Food Enterprise

Spring 2012
Web-based Workshop Series

March 20, 27 & April 3

30 sites across Indiana
(Remote and recorded viewing available)

Operating a home food business can be challenging but rewarding if you know how. In 2009, the Indiana General Assembly created a home-based vendor exemption (House Enrolled Act 1309) for food entrepreneurs. This series offers current and aspiring entrepreneurs valuable information for producing safe, high-quality foods in a home kitchen for sale to the public.

Who should attend?

Any entrepreneur who sells or would like to sell food products prepared in a home kitchen.



Participants will:

- ◆ Understand the opportunities and challenges of producing food in a home kitchen
- ◆ Learn about safe food-production practices appropriate for the home kitchen
- ◆ Understand the requirements of selling foods prepared in a home kitchen
- ◆ Meet innovative food producers and learn their secrets about processing and markets
- ◆ Network with others interested in production of safe, quality foods
- ◆ Discover resources to help start or grow a home-based food business



Sponsored by:



This program would not be possible without the generous support of:



Learn from the experts how to establish a successful home food business.



Home-based vendors are liable for which products they can sell and in what locations. Protect yourself and others from hazardous situations by learning how to produce quality, safe foods that are appropriate for sale to the public.

Program Sessions

**Time: 10:00 -11:30 am (EST)
9:00 -10:30 am (CST)**



Session 1 – March 20, 2012

Opportunities and Limitations of Producing Food in a Home Kitchen

- ◆ In-depth look at “home-based vendor” exemption in Indiana law (HEA 1309)
- ◆ What are potentially hazardous foods?
- ◆ What are non-potentially hazardous foods?



Session 2 – March 27, 2012

Food Science 101

- ◆ The mystery of pH & water activity revealed
- ◆ Learn about “bad bugs” in food
- ◆ Understand six basic food safety control conditions



Session 3 – April 3, 2012

Safe Food Handling and Preparation

- ◆ Best practices to produce safe, high quality food
- ◆ Safe preparation methods in the home kitchen
- ◆ Safe handling methods when selling



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