Overview
Planning to start a cottage food business in your home kitchen, rent a commercial kitchen to produce your product, or begin a smallscale food manufacturing facility? It’s an exciting time to be a food entrepreneur, but there are also many regulations and requirements to navigate. Even if you’re thinking something more local, such as selling homemade foods at a farmers’ market or maybe a holiday fair, this safe food handling certificate is a must for you!

Covering two topics a week for eight weeks, you will learn about many of the necessary food safety practices and regulations needed to start your food company, including:
• Sound manufacturing practices and sanitation
• Food safety guidelines
• Storing and transporting foods
• Allergens
• Labeling
• Ingredients and final products
• Business planning, marketing, and budgeting
• Documentation and recordkeeping

We’ll also share practical examples, useful tips, and resources to help you with your business endeavors. By the time you’ve completed this food safety course, you will have developed the start of your company’s standard operating procedures, created a food label, begun your business plan, and much more!

Designed for anyone selling foods created in their home directly to the consumer, this food safety course is offered online so you can access it from anywhere, at anytime that is convenient for you. The curriculum specifically addresses high altitude environments, specific to the Rocky Mountain Region.

Instruction for the Developing a Safe Food Business Certificate is provided by CSU Extension professionals from around Colorado and led by Marisa Bunning from CSU Extension and the Department of Food Science and Human Nutrition.

Contact our Student Success Team to get started! (970) 492-4898 online.colostate.edu/contact