

# Developing a Safe Food Business

## Certificate



COLORADO STATE UNIVERSITY  
ONLINE

### Overview

#### HSSL 1050 - Developing a Safe Food Business

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.

The Colorado Cottage Food Act requires all farmers' market, roadside stand, and door-to-door vendors to have proof of completing a safe food handling course. This certificate meets the Colorado requirement and is valid for three years. During this time, you'll receive two newsletters per year with relevant updates, resources, and helpful information for your food business. If you are outside Colorado, please check your local area rules and certificate requirements. The course required to renew your certificate to meet the Colorado requirement is currently in development.

### Delivery

Online

### Tuition

\$350

### Total hours

16 contact hours

### Time frame

8 weeks

### More info

[online.colostate.edu/certificates/food-safety](https://online.colostate.edu/certificates/food-safety)

### Contact

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