

FARM TO FORK MARKETING:

How to Sell to Schools & Other Institutions

Are you looking for information on customer requirements and local and state regulations governing local food sales? Do you want to know more about food safety protocols and post-harvest-handling needed to sell to restaurants, co-op's and schools?



MAY 11TH
1:00 PM – 4:30 PM
WRIGHT COUNTY GOVT CENTER,
ROOM C120
(2ND – 10 ST NW, BUFFALO)
\$15 BEFORE APRIL 28TH (THEN \$20)

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Agenda

- 12:45-1:00 Check-in and Register
- 1:00-1:15 Welcome and Objectives
- 1:15-2:00 Local Food Regulations – Jane Jewett, Minnesota Institute for Agriculture
- 2:00-3:00 Food Safety and Post-harvest Handling – Annalisa Hultberg, Cindy Tong
UM Extension
- 3:00-3:15 Break – Networking
- 3:15-4:00 Panel – Institution/Buyer Perspective
(Facilitated by Brett Olson, RCT)
- 4:00-4:30 Summary, Questions and Next Steps



LOTS OF VALUABLE
HANDOUTS -NEWLY
UPDATED IN 2017

Space is limited, so call today and register to attend this timely workshop: 763-682-7394 or email wright@umn.edu



WRIGHT COUNTY EXTENSION
www.extension.umn.edu/county/wright