Starting and Operating a Specialty Food Business in Alaska

October 5, 7, 12, 14 and 19 from 5:30-8 p.m.

Cost: $50 for all five sessions • Online only!

Course description:
Learn how to develop and manage a successful specialty food business from inception to operation. Topics include business planning, marketing, financing, permitting, promoting, regulations and more! For a full course description, visit our website: www.uaf.edu/ces/small-food-business/courses.

What are “specialty foods”? Specialty foods are manufactured in limited quantity with high-quality ingredients. They generally command a high price and include products such as handmade chocolates and food truck items.

This course is intended for:
• Individuals interested in starting and operating a specialty food business selling foods directly to consumers under the DEC Cottage Foods Exemption or temporary DEC permit
• DEC-permitted food production businesses that sell wholesale in Alaska
• DEC-permitted Mobile Food Units (food trucks)

Live, Internet-based course via Zoom. Available statewide from any computer with a reliable connection. *Must have video camera and microphone to actively participate.

Register early! Class size limited to 25 participants.

Participants must attend all five sessions. Each class day covers different information.

Course Instructors
Quentin Fong, Seafood Marketing Specialist
Kate Idzorek, Small Food Business Training and Development Coordinator

Register online at: bit.ly/ces-workshops
Provide email address to receive link for course, or call Kate Idzorek at 474-5391.

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