

Southeast Kansas Regional Farmers Market Vendor Workshop



Saturday, March 29, 2014
9:00 a.m.—3:00 p.m.
First Christian Church of Pittsburg
705 E. Centennial Drive



Workshop brought to you by:
**Southwind and Wildcat
Extension Districts**



With support from
**County Farm Bureau Associations
of
Southeast Kansas
And
Kansas Department of Agriculture**

For more information contact:

**Barbara Ames at 620-331-2690
Anna Mae Brown at 620-724-8233
Martha Murphy at 620-232-1930
Kathy McEwan at 620-365-2242**

SE Kansas Regional Farmers Market Vendor Workshop

Person # 1

Person # 2

Name: _____

Address: _____

Phone: _____

Email: _____

Market(s) where you sell: _____

Special accommodations needed (i.e. dietary requirements, accessibility, etc.) _____

Cut along dotted line and return with check for \$15.00 per person.

Registration is \$15.00 per person
**Registration is due Friday, March 21.
Refunds will not be issued after March 21.**
Registration covers snacks, lunch, speaker fees, and program materials.
Registration at the door is \$20.00, and lunch is not guaranteed.

Photo Release: K-State Research and Extension occasionally uses photographs and videos of attendees in promotional and educational materials. By virtue of your attendance, you automatically agree to the use of your likeness in such materials.

Return Registration form and check (payable to Wildcat Extension District) to:

Anna Mae Brown
Wildcat Extension District
120 East Buffalo
Girard, KS 66743

_____ Amount Enclosed



Workshop Schedule

- 9:00 - **Registration**
- 9:30 - **Welcome and Workshop Overview**
- 9:40 - **Food Safety Inspection Requirements**
by Kansas Dept. of Agriculture (KDA) Food Safety & Lodging Program
- 10:40 - **Break**
- 10:50 - **Weights & Measures Requirements**
Required methods of sale, scale certification, and labeling requirements.
by Maureen Henzler, KDA
- 11:30 - **Food Safety Best Practices for Vendors**
by Dr. Londa Nwadike, K-State Research & Extension (KSRE) Food Safety Specialist
New Farmers Market Publication
by Annarose Hart, KDA
- 12:00 - **Catered Lunch**
Q & A Panel with morning speakers
- 1:00 - **Break-Out Session 1**
Please attend the class you signed up for.
- 2:00 - **Break-Out Session 2**
Please attend the class you signed up for.
- 3:00 - **Workshop Wrap-Up**
Evaluations and Door Prizes

Kansas State University, County Extension Councils, Extension Districts and U.S. Department of Agriculture Cooperating. K-State Research and Extension is an equal opportunity provider and employer and is committed to making its services, activities and programs accessible to all participants. If you have special requirements due to physical, visual, or hearing disability, please contact Martha Murphy at mmurphy@ksu.edu.

Break-Out Sessions:

The Business of Being a Farmers Market Vendor
Information on the Kansas Farmers Market registration system, KS Farmers Market website and resources available, and Farmers Market liability.
Presented by Annarose Hart, KDA, From the Land of Kansas Specialist

Introduction to Good Agricultural Practices (GAPs) for Fruit and Vegetable Growers
An overview of fresh produce food safety best practices, as well as requirements for GAP certification.
Presented by Dr. Cary Rivard, KSRE Horticulture Specialist

Maximizing Your Sales at Farmers Markets
Best display and marketing practices for attracting customers and keeping them coming back.
Presented by Tracey Graham, Former Coordinator for the Kansas Rural Center's Farmers Market Project

Food Safety for Value-Added Products
An introduction to the needed food safety steps to sell value-added products, including if a scheduled process is needed, and the upcoming FDA Food Safety Modernization Act.
Presentation prepared by Dr. Fadi Aramouni, KSRE Food Safety Specialist
Presented by Dr. Londa Nwadike, KSRE Food Safety Specialist

Workshop Location:
First Christian Church of Pittsburg
705 E. Centennial Drive, Pittsburg, KS
2 blocks west of Via Christi Hospital
OR
1 mile east of Highway 69 on Centennial Dr.



Break-out Session Choices

Please select your top choice for each session. Classes will be filled on a first-come, first-served basis.

Session 1 1:00 - 1:50 p.m.

Person	Person	
# 1	# 2	
_____	_____	The Business of Being a Farmers Market Vendor
_____	_____	Introduction to GAPs for Fruit & Vegetable Growers

Session 2 2:00 - 2:50 p.m.

Person	Person	
# 1	# 2	
_____	_____	Maximizing Your Sales at Farmers Markets
_____	_____	Food Safety for Value-Added Products

