



Commercial Kitchens

A workshop to explore the regulations, challenges, and processes in bringing your food-based business to market

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University of Maine Cooperative Extension

75 Clearwater Dr #104, Falmouth, ME

Registration Fee \$50 Includes workshop and light refreshments

As a business owner in the food industry, you face numerous regulatory challenges. Two areas that are particularly complex are: obtaining licensing for your commercial kitchen and understanding the regulations impacting bringing your food based product to market. Join with experts from the Maine Cooperative Extension and the Maine Regulatory Training and Ethics Center as they walk you through the process that will enable you to navigate these areas and bring your idea for a food based business to the next level!



Presented by

University of Maine and University of Southern Maine

For more information or to request a disability accommodation,

contact Mary Heathcote, UMaine Conferences and Institutes: 207.581.4093, mary.heathcote@maine.edu

Register online: umaine.edu/conferences/kitchens