



## Michigan Cottage Food Law

Learn how to safely prepare and sell allowable foods to the public made in home kitchens. The Michigan Cottage Food Law workshop reviews the food safety aspects and guidelines of preparing and selling cottage foods. The MSU Product Center joins us to cover the business aspects of the Cottage Food Law. A Michigan Department of Agriculture and Rural Development Inspector will be available for the Q&A portion of this workshop

- April 21, 6 p.m. EDT
- May 6, 10 a.m. EDT
- May 19, 2 p.m. EDT
- June 17, 6 p.m. EDT



To Learn more visit:

<https://events.anr.msu.edu/MiCFL2025/>

## Moving Beyond Cottage Food

Entrepreneurs and cottage food operators can learn basic knowledge to guide them in the right direction for becoming a licensed food operator and Moving Beyond Cottage Foods.

- May 12, 6 p.m. EDT



To learn more visit:

<https://events.anr.msu.edu/MBCFWinter2025/>



## Selling Michigan Honey & Maple Syrup Safely

Food safety is key to successfully selling honey and maple syrup in Michigan. Learn how to safely handle, package and store honey and maple syrup, and understand the exemption guidelines for selling these products in Michigan. Michigan Department of Agriculture and Rural Development allows for collection and production of honey and maple syrup that can be sold without a license, and there is an expectation that this is done safely. Personal hygiene, food safe containers, storage, cleaning and sanitizing methods, and MDARD's exemption guidelines are topics covered on this workshop.

- May 21, 6 p.m. EDT
- June 18, 12 p.m. EDT



To learn more and to register, visit:

<https://events.anr.msu.edu/HoneySyrup/>

