***Principles of Postharvest Handling and Food Safety***

Olathe Horticulture Research & Extension Center Farm (OHREC),

35230 W. 135th Street, Olathe, KS 66061

**April 2, 2018, 1-6PM**

Are you wondering how to extend the quality, shelf life, and safety of your fruits and vegetables? In this workshop, we will cover the basics of produce quality as well as postharvest handling including harvesting, washing and storage, packaging, and some basic equipment considerations. We will also outline the principles of food safety practices relevant for small-acreage and/or organic growers and provide some general information about Good Agricultural Practices (GAPs) and the FDA Food Safety Modernization Act. We will be touring the KSU Olathe Horticulture Research Center Farm in Olathe, KS to discuss practical steps to food safety and post-harvest handling on the farm. We will also hear from Jessi Asmussen, owner of Mellowfields Farm in Lawrence about the post-harvest handling practices they use on their farm.

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| **1-2:15PM**  | **Cal Jamerson and Londa Nwadike,** *Kansas State University Extension Produce Safety team* Introduction to Produce Safety, GAPs, and the FDA Food Safety Modernization Act (FSMA) |
| **2:30-3:00**  | **Dr. Eleni Pliakoni,** *Urban Food Production and Post-Harvest Handling, KSU, Olathe, KS*  Principles of postharvest handling for small-acreage fruit and vegetable growers. |
| **3:00-3:45****4:00-6PM** | **Jessi Asmussen,** *Owner, Mellowfields Farm, Lawrence, KS* Post-harvest practices utilized on Mellowfields Farm**On-Farm Food Safety and Post-harvest handling facilities tour,** OHREC |

#### This workshop is being brought to you by the Growing Growers program. Cost to attend this workshop is $15. You can register online at [www.ksre.k-state.edu/foodsafety/produce/index.html](http://www.ksre.k-state.edu/foodsafety/produce/index.html) or fill out the form below and mail with payment by March 29 (Walk-ins are welcome). If you have questions, or for further information, contact Londa Nwadike at lnwadike@ksu.edu.

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| Mail Registration Form and Payment (made out to Growing Growers) to: (Londa Nwadike, Kansas State University Olathe, 22201 W Innovation Dr, Olathe, KS 66061)Please submit registration by March 29 (Walk-ins are welcome, too) |