

2023 FSOP National Project Director's Meeting

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Development of a community Culinary Incubator to improve food safety and value-added opportunities for small farmers, producers, processors and potential entrepreneurs

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Lincoln University Culinary Incubator Borgwordt NIFA FSOP funded

Problem Statement / Issue Definition:

- Small farmers, underserved processors and small entrepreneurs lack the funding for:
 - new and value-added food production
 - food safety training

May be exempt but want to be safe

Require nurturing and much hands-on experience

Generally, this audience is not aware of food safety resulting in product available to public that may not be safe



Lincoln University Culinary Incubator

Approach / Methods:

Develop the Culinary Incubator

➔ equipment, supplies, resources, management

Deliver Food Safety Trainings: *priority is online*

➔ Preventive Control

➔ Food Safety Manager – Person In Charge

➔ Better Process School

Product Development – idea to sales



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Meeting Topics covered

State Food Code

Record keeping

Time/temperature

Labeling

Inspections, permits, insurance, FDA registration, Process Authority approval

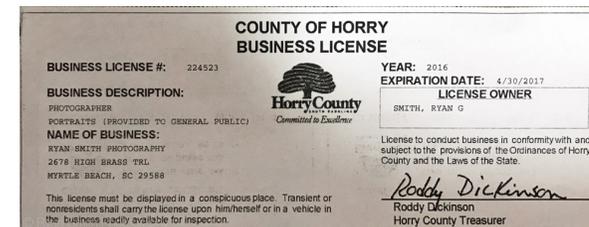
Marketing, business plans, ingredient sourcing

Packaging



Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Outcomes **Improved Food Safety!!!**

- Opportunity is life changing (increasing income, knowledge, skills and abilities) especially for socially disadvantaged clients
- Contributes to local economy
- Prevents food waste
- Increased efficiency and profitability by not making costly mistakes in start-up
- Over 26 clients, monthly consulting ~20 clients



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Outcome – A star client - *great success story*

Missouri Artisan Foods – my star clients

Won SBDC and Chamber award

Now in several grocers, restaurants, events

Relocated to a larger facility

Really rockin it!

Product at Governors Legislative BBQ

