

Intro to UI Extension Food Processing Area Specialist and TechHelp (Idaho's MEP)

How can we help?



University
of Idaho

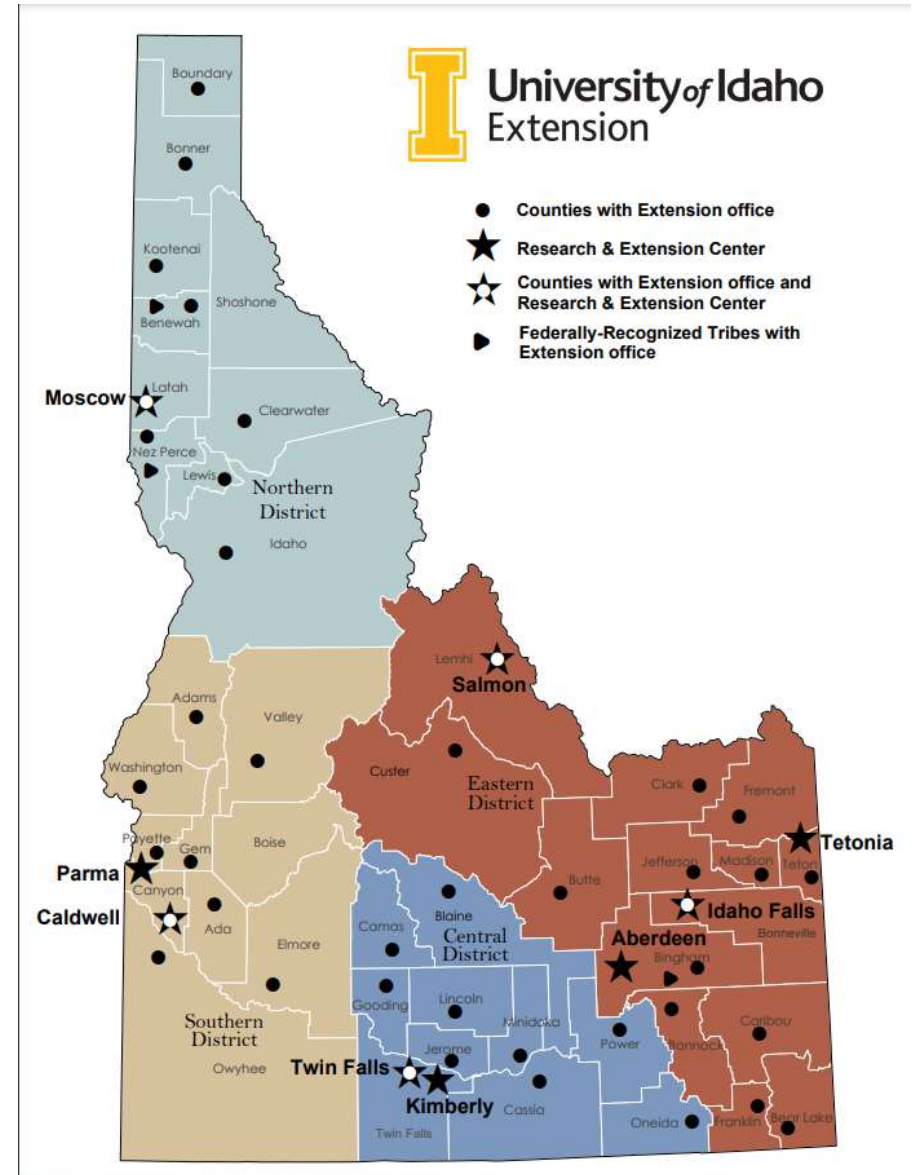


Dr. Janna
Hamlett

TECH  HELP



University of Idaho Extension



So, what is TechHelp?



TECH  **HELP**

Idaho Manufacturing Specialists

Mission

TechHelp strives to be the catalyst for strengthening Idaho Manufacturing – accelerating its ongoing transformation into a more efficient and powerful engine of innovation driving economic growth and job creation.

Vision Statement

TechHelp is Idaho's Manufacturing Extension Partnership (MEP) center. Working in partnership with the state universities, we provide technical assistance and training to manufacturers, food and dairy processors, service industry and entrepreneurs to grow their revenues, to increase their productivity and performance, and to strengthen their global competitiveness.

Our intent is to develop lasting, trusted-adviser relationships with leaders in Idaho manufacturing companies and communities.

MEP National Network



Centers located in all
50 states and Puerto Rico



Public-private partnership
with local flexibility



Federal funds, state
investments, and private
sector fees cover services



Market driven program that
creates high value for
manufacturers



Leverage partners to
maximize service offerings



Transfer technology and
expertise to manufacturers



Key Partners



**MEP • MANUFACTURING
EXTENSION PARTNERSHIP®**

TECHHELP

Idaho Manufacturing Specialists



E•D•A

U.S. ECONOMIC DEVELOPMENT ADMINISTRATION

University of Idaho
A LEGACY OF LEADING



**Idaho State
UNIVERSITY**



**Idaho
Manufacturing
Alliance**



IDAHO
DEPARTMENT OF LABOR



Serving Idaho's Manufacturers

We are "local"...

- 4 Service Centers
(Post Falls, Boise, Twin Falls, & Pocatello)
- University-based
(University of Idaho, Boise State, Idaho State University)
- On-site consultation
- Conferences, Educational Events & Workshops



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Idaho Manufacturing Specialists



How do we work with Idaho Manufacturers?



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Food Manufacturing Excellence

Operational Excellence

New Product & Market Development



FOOD

Food & Dairy Processing

- Food Safety Training & Programs
- Global Food Safety Initiative
- Food Safety Modernization Act
- Audit Preparation



- **PROFESSIONAL**
- **KNOWLEDGEABLE**
- **ACCESSIBLE**

Let's Team Up!

OPERATIONS

Operational Excellence

- Lean & Six Sigma
- Operations Leadership
- Quality Management Systems
- Training Within Industry



GROWTH

New Product & Market Development

- Product Design & Build
- Rapid Prototyping/3D Printing
- Idea Development
- Markets & Messaging
- Export Expansion



Food Processing Programs

Training

- Computer Driven, Learning Management System
- Training within Industry
- Management and Facilitation Skills
- Experimental Design and Statistics
- Job Aids and SOP creation
- Product Quality and Safety Training & Certifications

Product & Process Development

- Commissioning Equipment and Processing Lines
- Scale-up Assistance, Benchtop – Pilot Plant – Factory
- Shelf Life, Setting and Extending
- Ingredient Sourcing
- Market Research, Sensory and Consumer Science
- New Product Development
- Setting Specifications
- Quality Improvements

Food Safety

- Gap Assessment and Client Support for Regulatory, Customer, & 3rd party audits
- Develop Prerequisite & Preventive Controls Food Safety Programs
- Develop Food Safety Plans and Implementation
- Microbiological Monitoring Programs
- Required Quality Assurance Programs
- Form Development (Quality Control, Food Safety, and HACCP)



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Gem State Food Safety Alliance

Create Your FSMA/HACCP Food Safety Plan FREE With the Gem State Food Safety Alliance - 2024



ALL food processors, including small ones (<500 employees), are **REQUIRED** to have a food safety plan that includes an analysis of hazards and risk-based controls to minimize or prevent identified hazards. A proper food safety plan is also needed to **grow into national, regional, or local markets.**

"We were able to work on our actual Food Safety Plans during class and break things up into manageable pieces. Great information and templates provided to make the plan easy to write."

2019 Graduate James Hottenroth from Doma Coffee, Post Falls, ID

"Small food businesses have a lot of challenges, finding the time and financial resources to attend a HACCP or PCQI course and complete their food safety plan can be difficult. This program is free to companies and has been found very valuable by past attendees." Dr. Janna Hamlett

Funded by a grant from the **Northwest & Rocky Mountain Regional Food Business Center** for a limited time, the Program is worth over **\$15,000** to each participant. The program includes:

- Free Marketing Assessment
- Free training and templates needed to create your plan
- Free attendance at our PCQI/HACCP certification course
- Three complimentary hours of 1-1 consulting to help you finish your plan or help with your food manufacturing business.

Formal courses will take place online via zoom or in-person in Twin Falls from 1-5 pm (MST) beginning April 2nd 2024 and last session on May 28th, 2024. Additional support can be provided before and after those dates.

You will come away from this course with the knowledge, templates, training, and coaching needed to create a Food Safety Plan that puts you in compliance with the Preventive Control for Human Food of the Food Safety Modernization Act, and HACCP.

For more information Contact Janna at 208-731-9363 or jannahamlett@techhelp.org or visit our sign-up link - <https://techhelp.regfox.com/gfsa-food-safety-plan>



<https://techhelp.regfox.com/gfsa-food-safety-plan>

Developing your Food Product Idea

<https://techhelp.regfox.com/food-product-development>



Do you have an idea to make a food product, but do not understand the requirements to sell that product in the marketplace?

Join us for this 1- day workshop with industry experts to answer your questions.

We will discuss:

- Regulatory Requirements
- Food Safety System
- Processing Options
- Marketing Options
- Business Plans – Things to Include
- Any other questions you may have.

Logistics

Location:

In-Person – University of Idaho
Education Center
1902 E. Chicago Street
Caldwell, Idaho

OR

Online via Zoom

Date & Time:

Friday, April 26th 2024
8:30AM – 4:30 PM

To Sign Up Visit:

<https://techhelp.regfox.com/food-product-development>

Our Industry Experts have been working with small and large-scale food manufacturers for a combined 45+ years.



Josh Bevan
Director, Food
Technology Center



Cini Baumhoff
Supervisor, Food
Technology Center



Dr. Janna Hamlett
Food Processing
Specialist – TechHelp &
UI Extension



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Getting your Recipe to Market

CALL FOR ENTREPRENEURS

nominate CPG businesses in your state

The NW Regional Food Business Center's Connecting and Scaling Food Entrepreneurs Theme Team seeks nominations of start-up CPG food businesses to participate in the SBDC at Portland Community College's Getting Your Recipe to Market (GYRM) course. For this pilot program, we are looking for one business from each state to take part in the 12-week virtual course.



Running for 17 years, GYRM teaches entrepreneurs about product development, food science, packaging, distribution, sales channels, and more.

By piloting this course with an initial set of students (whose \$1995 course fee is sponsored by the USDA Regional Food Center), we hope to support the students' business goals and have them share how it supported their food business to confirm it aligns with the Center's mission.

Business should have

- An existing recipe to scale for packing and retail
- No retail sales, though farmers market, event, and co-op sales are ok
- Time to dedicate to the classes and the work
- Classes begin September 19th and run every Tuesday 5-8pm PST
- A diverse set of nominees is appreciated

Send nominations to

Jill Beaman, MS
GYRM Instructor
Business Advisor, PCC SBDC
jill.beaman@pcc.edu

For more information visit
[the GYRM course page.](#)



How can we help you?

FOOD

Food & Dairy Processing

- Leadership & Technical Training
- Product & Process Development
- Advanced Food Safety Programs
- Product & Process Cost Savings



- PROFESSIONAL
- KNOWLEDGEABLE
- ACCESSIBLE

Trusted Advisors Since 1996

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TechHelp is a Partnership of:



Idaho State University



BOISE STATE UNIVERSITY



University of Idaho

EDA
University Center

PART OF THE



MEP
National Network™