



# Cooperative Extension Test Kitchen



## For more information:

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The Cooperative Extension Service developed its test kitchen in 2004 with grant funds from the U.S. Department of Agriculture. The Department of Environmental Conservation-certified facility is located in Extension's statewide building on the University of Alaska Fairbanks campus.

Our test kitchen is open to the public for use for events, catering or small food production. This allows producers access to a certified kitchen while they get their businesses off the ground. We recently received a 15-gallon batch pasteurizer that will soon be available for small producers who would like to pasteurize and make their dairy products in our facility.

We also currently use our test kitchen to develop recipes for various school lunch programs. We're integrating barley into baked goods for the Fairbanks North Star Borough School District and developing recipes using Alaska fish for schools in the Yukon-Kuskokwim region.

## Other services Extension offers:

- Assistance navigating the regulatory process to become a small food-based business in Alaska
- Label graphic design in coordination with UAF Art Department
- Nutrition labels for producers
- Certified food protection manager training
- Food pH testing
- Label proofing to meet FDA guidelines

## Projects in process:

- Creating checklists for small producers to guide them through the process of becoming a small food-based business
- Developing publications in conjunction with DEC and Department of Natural Resources on pasteurization and guidelines for small cheese-making operations, and information on potentially hazardous foods



## Services we hope to offer in the near future:

- Small business development services in cooperation with the Alaska Small Business Development Center
- Better process control school via webinar for acidified food producers
- Hazard analysis and critical control points (HACCP) training via webinar
- Guidance on the trademark process for business names
- Floor planning guidance for commercial kitchen construction
- Certified food protection manager course delivered by webinar



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