



City-Hydro Training

<p>1) Intro</p> <p>a) How we started City-Hydro b) Introductions</p>	<p>NOTES</p>
<p>2) The Grow-Room Environment</p> <p>a) Heating and Cooling b) Humidity c) Lights d) Mylar e) Water Filter f) Automation g) Racks h) Plastics</p>	<p>NOTES</p>
<p>3) Growing</p> <p>a) Watering b) Substrata c) Trays and Spacers d) Seeds e) Lids f) Lighting e) Pads</p>	<p>NOTES</p>

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<p>4) Sanitation</p> <ul style="list-style-type: none">a) Traysb) Spacersc) Seedsd) Bucketse) Sprayerf) Hydrogen Peroxided	<p>NOTES</p>
<p>5) Finding Clients / Selling</p> <ul style="list-style-type: none">a) Restaurant Weekb) American Culinary Federation (ACF)c) Email/Linkedind) Cold Call/Visitinge) Appointmentsf) Sample Traysg) Farmers Marketsh) Other Venues CSA, Deliveries, Storesi) Top 12 microgreensj) Pricing Billing Paymentk) Supply Chain 3 trays system / starting new clientsl) Delivers	<p>NOTES</p>
<p>6) Seeds</p> <ul style="list-style-type: none">a) USDA Certified Dealerb) Treated Seedsc) Bad Seeds	<p>NOTES</p>

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7) Grow-Room/Tray issues a) Mold b) Root Rot c) Bugs d) Dry Pads c) Poor Germination f) Root Pad Penetration	NOTES
8) Regulation a) FSMA – Food Safety Moderation Act b) GAP - Good Agricultural Practices c) Local	NOTES
9) PURE vs Organic a) Why b) Organic c) Seeds d) Water	NOTES
10) Company a) LLC b) Insurance c) Taxes d) Sales Tax e) License f) Permits	NOTES

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1) Seeds a) Treated b) Organic c) Bulk d) Companies e) Supply	NOTES
2) Watering a) Sprayer b) Top Watering Germination c) Bottom Watering Vegetative d) Watering on the rack issues e) Issues	NOTES
3) Seeding Demo a) Density b) Wet vs Dry c) Seeding Tray/Soaking Tray d) Pads	NOTES