



Cost: \$100 for full course, \$20 for full day, \$10 for half day

Location: South Ogden Jr. High School FACS Kitchens, 650 East 5700 South, South Ogden

Registration: Call (801) 399-8207

JUNE 5, 10, 12, 24, 26, & JULY 2

MASTER PRESERVER COURSE

Do you enjoy the art and science of food preservation and canning?

Would you like to develop expertise in food preservation? Consider becoming a Master Food Preserver. This is a 10-part, 35-hour training but can be taken for just the individual subjects you may need.

After completing the entire course, if you are interested in becoming a Master Food Preserver Volunteer, you will have an opportunity to choose if you want to volunteer for such community experiences as:

- Providing information at local farmers' markets, fairs, or community events.
- Answering canning calls during canning season.
- Teaching presentations and workshops as part of a team or on your own for community groups and schools.
- Preparing educational displays, writing articles for newsletters, newspapers, etc.

To view the full outline and schedule, go to extension.usu.edu/weber and look under Food Preservation on the Family & Consumer Science page.

During the lectures, discussions and hands-on kitchen lab experiences, you will learn:

- the latest information on food safety and food preservation;
- prevention of food-borne illness;
- food storage and safety;
- canning basics;
- canning acid foods;
- canning low-acid foods;
- pickled and fermented foods;
- preserving jams and jellies;
- freezing foods; and
- drying food products.



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