

# Jr. Master Food Preserver 4-H Project

- This project is only approved in counties where there is an active MFP program and 4-H YDP program with appropriate academic support (e.g. Advisor and/or County Director approval).
- 4-H Jr. MFP project leaders must be **both** a Certified Master Food Preserver and an appointed 4-H Adult Volunteer.
- *Put It Up* curriculum, is the **only** curriculum currently approved for use in the project.

# 4-H Jr. Master Food Preserver Project Leaders

Become a Certified Master Food Preserver (MFP) Volunteer

Become a 4-H Adult Volunteer

Review Curriculum and Plan Project Meetings

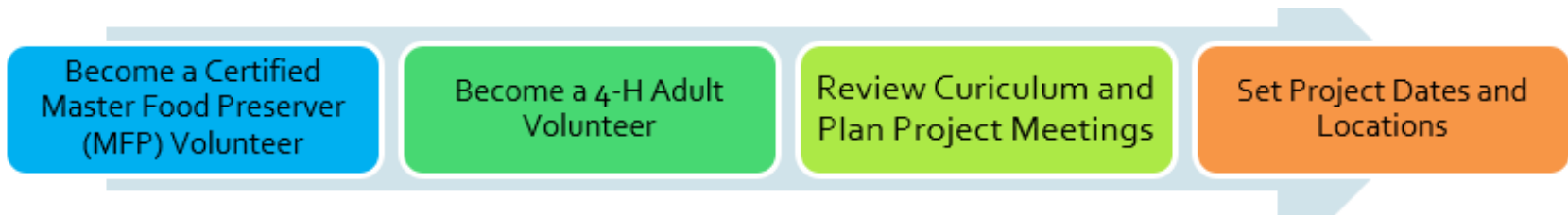
Set Project Dates and Locations



## **STEP 1: Become a Certified MFP Volunteer**

- Find your local MFP program here to request information to apply: [http://ucanr.edu/sites/camasterfoodpreservers/Contact/Find\\_a\\_Program/](http://ucanr.edu/sites/camasterfoodpreservers/Contact/Find_a_Program/)
- Complete application and interview process
- Upon acceptance, pay course fee (if applicable) and clear background check
- Complete 50 hours of core instruction and pass final exam
- Meet annual volunteer and continuing education hour requirements

# 4-H Jr. Master Food Preserver Project Leaders



## **STEP 2: Become a 4-H Adult Volunteer**

- Submit application (see the 4-H Adult Volunteer Enrollment Process Online & Paper Form)
- Pay enrollment fees to the Club Leader/Organization Unit Volunteer
- Complete the required Orientation (contact local county 4-H YDP for county procedure)
- Complete additional county requirements

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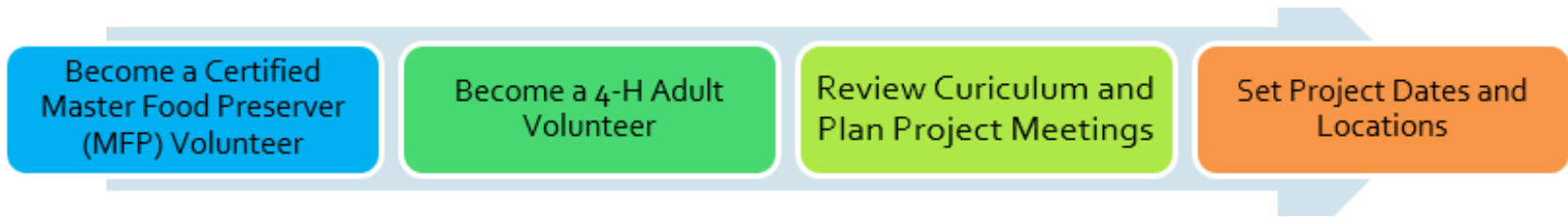
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## **STEP 3: Review Project Curriculum and Plan Meetings**

- Using the Master Food Preserver Curriculum, volunteers can plan out lessons for their project meetings.
- The University of Georgia's Put It Up curriculum, which is a research-based home food preservation curriculum for youth, is available for volunteers to use at the 4-H office for developing their meetings.
- In preparation for planning project meetings, volunteers should also review the Jr. Master Food Preserver 4-H Project Sheet and the 4-H Project Leader's Digest.

# 4-H Jr. Master Food Preserver Project Leaders



## **STEP 4: Set Project Dates and Locations**

- After volunteers have registered as a leader and have used the curriculum to plan their project meetings, all that's left is to set the dates and location. Remember, the UCCE Auditorium is available for all volunteers to reserve.

## Jr. Master Food Preserver 4-H Project – *Youth*

- Approved for youth ages 9 and older.
- Youth must complete a Beginning Food Preservation 4-H Project before enrolling in the Jr. Master Food Preserver 4-H Project (or equivalent experience).

## Jr. Master Food Preserver 4-H Project – *Youth*

- 4-H Jr. Master Food Preserver Project Leaders and 4-H members enroll in the Food - Preservation: Jr. Master Food Preserver project.
- Counties must add a project alias titled, “Jr. Master Food Preserver”. The county should add this project alias to the Food - Preservation Project.

# Jr. Master Food Preserver 4-H Project

- If interested please request a Jr. MFP 4-H Project packet.