

2021 UC Master Food Preserver Training Program

Who Can Apply

- Priority given to Solano & Yolo County residents. If space allows, neighboring county residents may be accepted.
- Applicants must be comfortable using a computer and accessing the internet. Class lessons, quizzes and homework are online; class communication is via email.

How to Apply

1. Attend the online informational meeting to learn more about the volunteer requirements as well as the selection and training process. Each session lasts one hour and will be recorded. Attendance or viewing of the information meeting is a mandatory pre-requisite in order to apply. Please RSVP online to attend the training information meeting, or to receive a link to the meeting recording at: <http://ucanr.edu/2021-mfp-training-mtg>.

Information meeting will be held:

Friday, February 5: 12:00 Noon—1:00 pm

2. **Registration closed on Sunday, February 7th.** Interviews will be held February 8th-11th.

What We'll Do

- Review your application. Criteria for acceptance will be: 1) prior community service, 2) experience teaching, either by giving presentations, writing, or in one-on-one situations, 3) experience/interest in home food preservation.
- Request a DOJ Clearance, including fingerprinting.
- Teach you how to preserve food successfully using scientifically researched home processes.
- Teach you how to educate our community about safe home food preservation.
- Provide you with plenty of fun volunteer and continuing education opportunities.

What You'll Need To Do If Accepted

- Pay the **\$120.00** course fee for books and manuals by **February 22, 2021**.
- Attend the 18 classes from 12 noon to 6:30 pm on the Friday dates listed. Hands-on lab classes will be scheduled once in-person activities resume. Only one class may be missed and must be completed outside of normal class time with a mentor.

Important Dates

2021

- 2/5 *Training Info Meeting*
- 2/7 *Applications Due*
- 2/8 *Interviews Begin*
- 2/22 *Payment Due*
- 3/5 *Class (Orientation)*
- 3/19 *Class (Food Safety)*
- 4/2 *Fingerprint Forms Due*
- 4/2 *Class (High Acid Canning)*
- 4/9 *Demo (High Acid Canning)*
- 4/16 *Class (Low Acid Canning)*
- 4/23 *Demo (Low Acid Canning)*
- 4/30 *Class (Pickling)*
- 5/14 *Class (Fermentation)*
- 5/21 *Demo (Pickle/Ferment)*
- 6/4 *Class (Fruit Spreads)*
- 6/11 *Demo (Fruit Spreads)*
- 6/18 *Class (Freezing)*
- 6/25 *Class (Dehydrating)*
- 7/9 *Demo (Freeze/Dry)*
- 7/16 *Class (Emergency Prep)*
- 7/23 *Class (Being an MFP)*
- 8/6 *Student Presentations*
- 8/13 *Class Completion Celebration*

Class Location:

Lecture classes & demos held online via Zoom

In-person hands-on labs Times and dates (TBD) 501 Texas Street Fairfield, CA
Training Fee: \$120.00
For Manuals and books
Lab Fee: ~\$130.00
For Cost of food and Materials for hands-on sessions.(final amt. TBD)

Class Times:

Friday: 2:00 pm - 4:00 pm

Hands-on Class Times: TBD

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| <ul style="list-style-type: none">• Pay the ~\$130.00 lab fee. The final lab fee amount is TBD, Fees are for cost of food and materials for hands-on sessions.• Complete the Live Scan fingerprinting process by April 2, 2021. Review, print, sign and retain the Live Scan Process Form for use later in the process.• Attend monthly MFP business meeting every 4th Tuesday of the month at 1:00 pm as often as possible. At this time all meetings are online via Zoom.• Complete 50 volunteer hours your first full program year, then 25 volunteer and 12 continuing education hours each year thereafter.• Pass an annual food safety reappointment quiz.• Have fun! | |
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