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## Partners/Collaborators

In the wake of the COVID-19 pandemic, UC MFP began collaborating more frequently with food banks to broaden our audience and impact. Every month, our staff and volunteers provide food bank clients with relevant recipes as well as techniques for preserving food that would otherwise spoil and end up in the landfill.

In San Luis Obispo alone, UC MFP volunteers taught more than 1,800 food bank clients how to safely and affordably preserve food. Over 98% of participants surveyed indicated that they learned useful information from participating in these lessons.

## Future Goals

UC MFP is committed to growing to become more racially, ethnically and culturally representative of the counties where we work. Our goal is to be more inclusive in order to better connect with the diversity of people we serve. We also want to expand our repertoire of culturally resonant programming, and to become responsive to the priorities and appetites (pun intended!) of our communities.

## You Can Join Us!

Whether you choose to attend training, become a volunteer, build organizational partnership, or make a financial contribution, there is a role for each of us to play:

- [Attend a local in-person training or an online training](#) to get acquainted with food preservation techniques.
- [Become a certified UC Master Food Preserver volunteer](#) and teach community members how to preserve food.
- [Build organizational partnerships by networking with your local Program Coordinator](#) and making introductions to your community organizations (e.g., food banks, churches, youth centers, libraries, schools, and more).
- [Make a financial contribution](#) to support programming in your region.

**98%**

**Indicated that they  
learned useful  
information from  
UC MFP volunteers.**



## Contact Us

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