



2024 UC Master Food Preserver Training

Course Schedule: All online classes are either on

Thursdays, 6:30 pm – 8:30 pm OR Fridays, 2:00 pm – 4:00 pm

Participants will sign up for either Thursday evening or Friday afternoon classes.

Shaded class dates are in-person events held at: The Bistro at Shasta College, Room 2038 Student Campus Center, 11555 Old Oregon Trail, Redding CA 96049

| Date | Class Topic |
|------------------------------------|---|
| Jan 10 Thursday, 7:00 pm | Zoom Class Preparation (optional) |
| Jan 11/12 | Training Orientation |
| Jan 18/19 | Food Safety |
| Jan 25/26 | Cold Storage & Being an MFP Part 1 |
| Feb 8/9 | High Acid Canning |
| Feb 22/23 | Pickling & Fermenting |
| Feb 29/Mar 1 | Fruit Spreads |
| Mar 2 | Lab 1: Orientation & Cold Storage Lab Lab 2: Pickling & Fermentation Lab |
| Mar 14/15 | Low-Acid Canning |
| Mar 16 | Lab 3: High Acid Canning Lab Lab 4: Fruit Spreads |
| Apr 4/5 | Dehydration & Being an MFP Part 2 |
| Apr 13 | Lab 5: Low Acid Canning Lab |
| Apr 18/19 | Kitchen Pest Management |
| May 2/3 | Emergency Prep & Being an MFP Part 3 |
| May 11 | Lab 6: Dehydration Lab Student Presentations |
| May 16/17 | Being an MFP Part 4 & Wrap Up |
| May 23 | Graduation Celebration at UCCE Shasta County |

- Students are expected to attend at least one on-line **or** in-person public class by April 19, 2024.
- Questions? Contact Janessa Hartmann jlhartmann@ucanr.edu