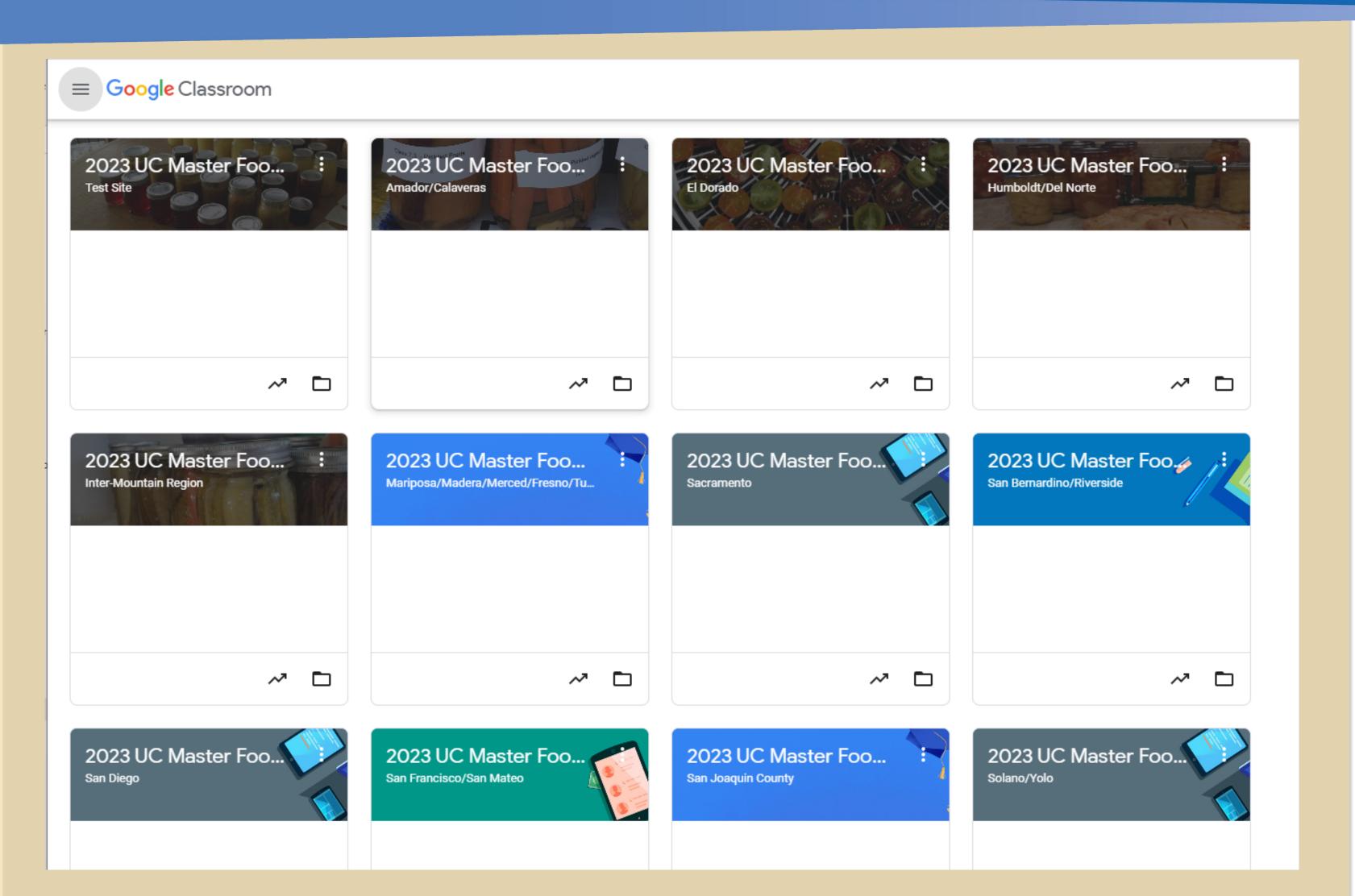
# Successful Online Statewide Volunteer Training on a Dime

#### UC Master Food Preserver Program



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With the onset of the pandemic, UC Master Food Preserver training programs suffered greatly. As a small statewide program with minimal staffing, no standard training materials existed, other than the training manual. No training funds were available.

Program coordinators collaborated to create an on-line training program with Zoom, Collaborative Tools, Site Builder, Excel spreadsheets, and local program administrative staff. Participants attended on-line classes February through August of 2021, with hands-on labs in the summer and fall when the risk of COVID was lower.

In 2022, the class administration format was simplified by switching to Google classroom. The videos were revamped and divided into small chunks and placed on YouTube. A new statewide website housed all class materials, providing continuing educational opportunities for existing volunteers.

With the return to normal program activities, most programs continue to use the online statewide training format. It allows new programs to easily start and connect with other programs.

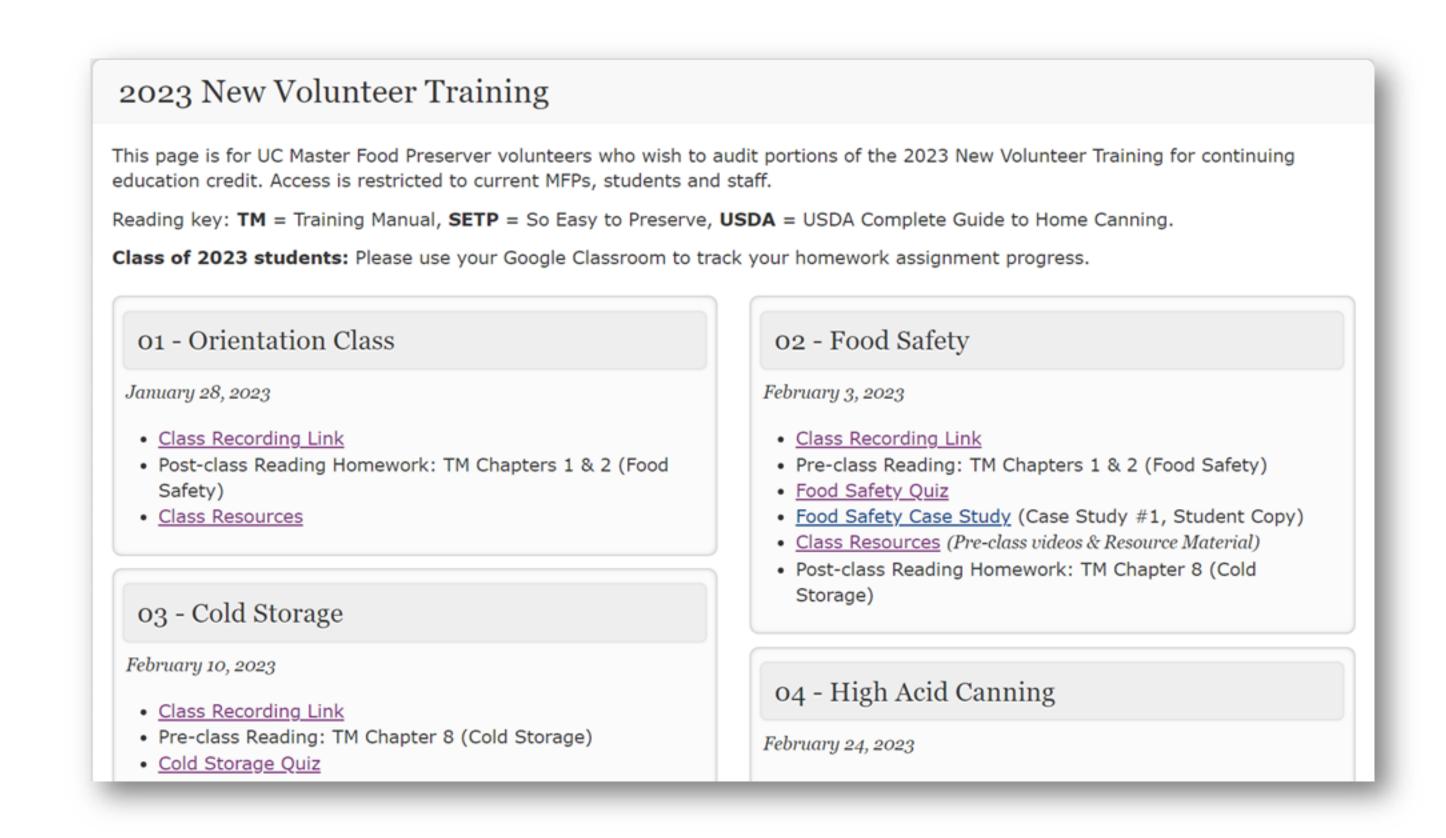
Cost for participants is \$130 for statewide materials (3 books, insurance, shipping, and a \$25 administrative fee) plus the cost of the local lab materials, which varies by program.

Feedback is positive, and the online training program will continue to evolve.

Sue Mosbacher, UC Master Food Preserver Program Coordinator

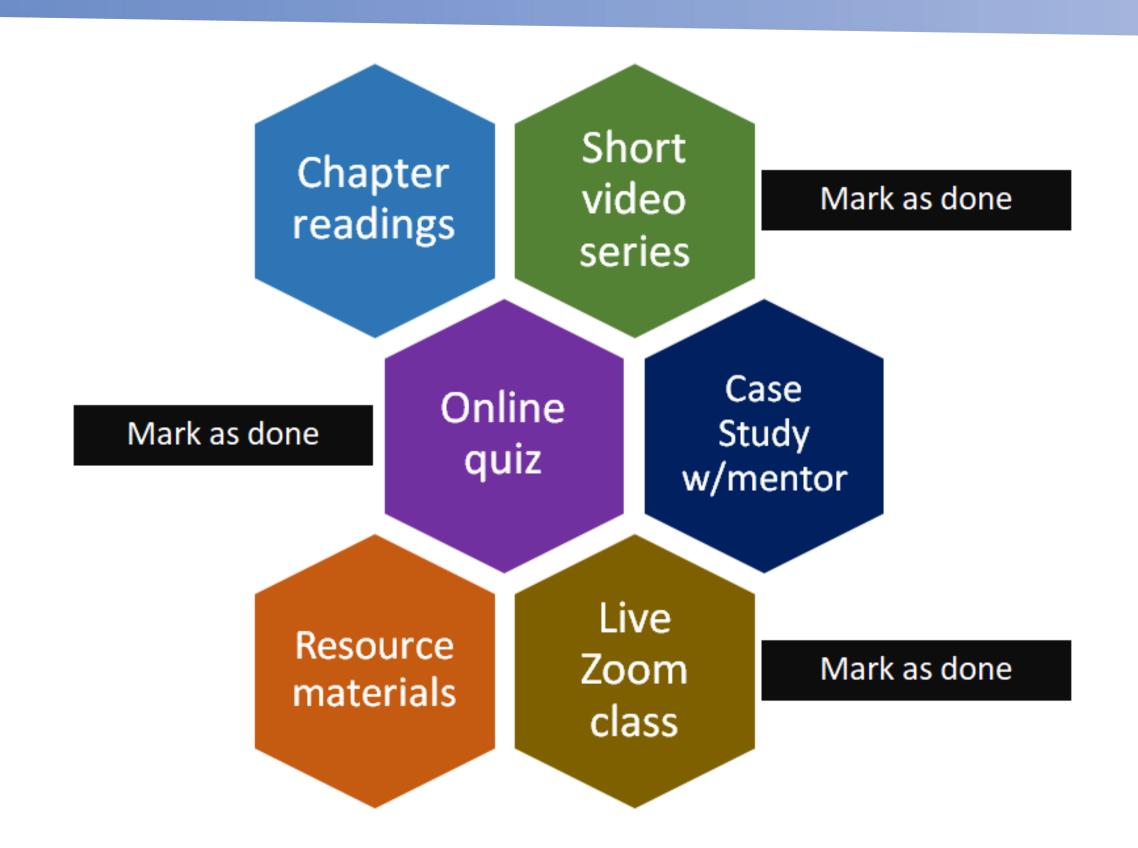
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#### Classroom Structure

- One Google Classroom Account, separate classrooms for each participating program
- Zoom recordings of individual mini-lessons posted on unlisted YouTube channel; reused annually
- Quizzes in Google Forms, reused annually
- Link to live Zoom class posted; replaced with link to recording
- Live class format: interactive Q&A/discussion by pre-identified groups, breakout rooms by program
- Case study discussions with mentors: food safety issues with general internet recipes, core questions to answer verbally; mimic public interaction at educational events
- Assignments added to one classroom, copied to all classrooms, scheduled for posting
- Students mark assignments Done when completed; program coordinators monitor progress for their students



### Statewide Training Impact

- Since 2021, 310 new volunteers, 86% of original 362 students
- Five new programs started

2020: 12 programs serving 18 counties Training programs: All done locally

2023: 17 programs serving 34 counties Training programs: 13 on-line, 2 local, 2 waiting until 2024

- Consistent content statewide for students
- Continuing education opportunities for existing volunteers
- Cross-program collaboration with existing programs providing remote mentors for new programs
- In-person local hands-on labs provide personal connections
- Content available on-line to all volunteers

