



University of California

Agriculture and Natural Resources

■ UCCE Master Food Preserver Program

Become a Master Food Preserver

Master Food Preserver volunteers are trained by the University of California to educate and advise local communities on food safety and food preservation. Please register to attend an informational meeting or request a link to the recorded meeting at:

<http://ucanr.edu/2022-mfp-training-mtg>.

This training will be based out of Mariposa County and is open to residents of Mariposa, Tuolumne, Merced, Madera and Fresno Counties.



University of California
Cooperative Extension

**Master
Food
Preserver**

UCCE Master Food Preserver volunteers receive an intensive four-month training program in home food preservation, including:

- Food safety
- Boiling water and atmospheric steam canning
- Pressure canning
- Canning jams & jellies
- Pickling and fermenting
- Dehydrating fruits and vegetables
- Freezing foods

Classes meet several times a month, with multiple hands-on labs to learn the food preservation techniques, with outside study in addition to class time.

For more information, please call us at:

209-966-2417 or see our website:

https://cemariposa.ucanr.edu/Master_Food_Preserver_Program/

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Inquiries regarding ANR's nondiscrimination policies may be directed to Linda Marie Manton, Affirmative Action Contact, University of California, Agriculture and Natural Resources, 2801 Second Street, Davis, CA 95618, (530) 750-1318.