



2022 UC Master Food Preserver Training

Course Schedule: All regular classes on Fridays, 2:00 – 4:00

Date	Pre-Class Homework	Class Topic (with Zoom link)	Post-Class Homework
Feb 3 <i>Thursday</i> 7:00 pm		Zoom Class Preparation (optional)	
Feb 4		Training Orientation	Read Chapters 1 & 2
Feb 11	Watch Food Safety Videos, Quiz 1/2	Chapters 1 & 2: Food Safety	Read Chapters 3 & 4
Feb 18	High Acid Lesson Recording, Quiz 3/4	Chapters 3 & 4: High Acid Canning	Case Study Set #1
Mar 4&5		High Acid Canning Lab	Read Chapter 5
Mar 11	Low Acid Lesson Recordings, Quiz 5	Chapter 5: Canning Low-Acid Foods	Case Study Set #2
Mar 18&19		Low Acid Canning Lab	Read Chapter 6 Kimchee & Kombucha Handouts
Apr 1	Pickling & Fermentation Lesson Recordings, Quiz 6a	Chapter 6: Pickled & Fermented Foods	Case Study Set #3
Apr 8&9		Pickling & Fermentation Lab	Read Chapter 7
Apr 22	Fruit Spreads Lesson Recording, Quiz 7	Class 7: Fruit Spreads	Case Study Set #4
Apr 29&30		Fruit Spreads Lab	Read Chapters 8 & 9
May 13	Cold Storage Lesson Recording, Quiz 8 Dehydration Lesson Recording, Quiz 9	Chapter 8: Cold Storage Chapter 9: Dehydration	Case Study Set #5
May 20&21		Freezing & Drying Lab	Read Chapter 10
Jun 3	Emergency Prep Lesson Recording, Quiz 10 , Quiz 11	Chapter 10: Emergency Preparation Being a MFP	Student presentation topic Final Exam distributed
Jun 10&11		Student Presentations	Final Exam
Jun 17		Final Exam due, group class	
Jun 18	Training Evaluation	Graduation Celebration	

- Links to the upcoming pre-class homework recordings and videos will be emailed to students after each class.
- Additional homework projects include online chapter quizzes and optional home processing projects.
- Students are expected to attend at least one on-line or in-person public class during the training program.
- Questions? Contact your local program coordinator.