2023 UC Master Food Preserver Training

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| Date | Time | Class |
| Jan 26 | 7:00 pm | Online: Zoom Class Preparation (optional) |
| Jan 27 | 2:00-4:00 | Online: Training Orientation |
| Feb 3 | 2:00-4:00 | Online: Food Safety |
| Feb 10 | 2:00-4:00 | Online: Cold Storage & Being an MFP Pt 1 |
| Feb 11 | 9:00-1:00 | In-Person Lab: Cold Storage and Basic Skills |
| Feb 24 | 2:00-4:00 | Online: High Acid Canning |
| Feb 25 | 9:00-1:00 | In-Person Lab: High Acid Canning |
| Mar 10 | 2:00-4:00 | Online: Pickling & Fermenting |
| Mar 11 | 9:00-1:00 | In-Person Lab: Pickling & Fermenting |
| Mar 18 | 9:00-1:00 | In-Person Lab: Makeup Labs |
| Mar 24 | 2:00-4:00 | Online: Fruit Spreads |
| Mar 25 | 9:00-1:00 | In-Person Lab: Fruit Spreads |
| Apr 14 | 2:00-4:00 | Online: Low Acid Canning |
| Apr 15 | 9:00-1:00 | In-Person Lab: Low Acid Canning |
| Apr 28 | 2:00-4:00 | Online: Dehydration & Being an MFP Pt 2 |
| May 5 | 2:00-4:00 | Online: Emergency Prep & Being an MFP Pt 3 |
| May 6 | 9:00-1:00 | In-Person Lab: Dehydration & Makeup Labs |
| May 19 | 2:00-4:00 | Being an MFP Pt 4 & Wrap Up |
| May 20 | 10:00-1:00 | Graduation Celebration |

*To graduate, students are expected to*

* *Complete homework and quizzes for each unit,*
* *Pass a take-home final exam,*
* *Complete a short student presentation during in-person labs, and*
* *Attend at least one online or in-person public workshop by April 30, 2023*