



## 2022 Modoc Master Food Preserver Training

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

All labs Saturday, 3:00-6:00

Date	Pre-Class Homework	Class Topic (with Zoom link)	Post-Class Homework
<b>Feb 3</b> <i>Thursday</i> 7:00 pm		Zoom Class Preparation (optional)	
<b>Feb 4</b>		Training Orientation	Read Chapters 1 & 2
<b>Feb 18</b>	Watch Food Safety Videos, <a href="#">Quiz 1/2</a>	Chapters 1 & 2: Food Safety	Read Chapters 3 & 4
<b>Feb 25</b>	High Acid Lesson Recording, <a href="#">Quiz 3/4</a>	Chapters 3 & 4: High Acid Canning	Case Study Set #1
			Read Chapter 5
<b>Mar 11</b>	Low Acid Lesson Recordings, <a href="#">Quiz 5</a>	Chapter 5: Canning Low-Acid Foods	Case Study Set #2
<b>March 19</b>		Low Acid Canning Lab	Read Chapter 6 Kimchee & Kombucha Handouts
<b>Apr 1</b>	Pickling & Fermentation Lesson Recordings, <a href="#">Quiz 6a</a>	Chapter 6: Pickled & Fermented Foods	Case Study Set #3
<b>April 9</b>		High Acid, Pickling & Fermentation Lab	Read Chapter 7
<b>Apr 22</b>	Fruit Spreads Lesson Recording, <a href="#">Quiz 7</a>	Class 7: Fruit Spreads	Case Study Set #4
			Read Chapters 8 & 9
<b>May 13</b>	Cold Storage Lesson Recording, <a href="#">Quiz 8</a> Dehydration Lesson Recording, <a href="#">Quiz 9</a>	Chapter 8: Cold Storage Chapter 9: Dehydration	Case Study Set #5
<b>May 21</b>		Fruit Spreads, Freezing & Drying Lab	Read Chapter 10
<b>Jun 3</b>	Emergency Prep Lesson Recording, <a href="#">Quiz 10</a> , <a href="#">Quiz 11</a>	Chapter 10: Emergency Preparation Being a MFP Part 1	Student presentation topic <a href="#">Final Exam</a> distributed
			Final Exam
<b>Jun 17</b>		<a href="#">Final Exam</a> due, Being a MFP Part 2	
<b>June 25</b>	<a href="#">Training Evaluation</a>	Student Presentations and 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, Laura Snell 530-233-6400 or [lksnell@ucanr.edu](mailto:lksnell@ucanr.edu)