



2024 UC Master Food Preserver Training

Course Schedule: All online classes are either on Thursdays, 6:30 pm – 8:30 pm, or on Fridays, 2:00 pm – 4:00 pm

Participants will sign up for either Thursday evening or Friday afternoon classes

Shaded class dates are in-person events with dates and times determined by the local program

Date	Class Topic
Jan 10 <i>Thursday, 7:00 pm</i>	Zoom Class Preparation (<i>optional</i>)
Jan 11/12	Training Orientation
Jan 18/19	Food Safety
Jan 25/26	Cold Storage & Being an MFP Part 1
Feb 8/9	High Acid Canning
Feb 22/23	Pickling & Fermenting
<i>Local program's date</i>	High Acid, Pickling & Fermentation Lab
Feb 29/Mar 1	Fruit Spreads
<i>Local program's date</i>	Fruit Spreads Lab
Mar 14/15	Low-Acid Canning
<i>Local program's date</i>	Low Acid Canning Lab
Apr 4/5	Dehydration & Being an MFP Part 2
Apr 18/19	Kitchen Pest Management
May 2/3	Emergency Prep & Being an MFP Part 3
May 16/17	Being an MFP Part 4 & Wrap Up
<i>Local program's date</i>	Dehydration, Cold Storage Lab, Student Presentations and Graduation Celebration

- *Students are expected to attend at least one on-line or in-person public class by April 19, 2024.*
- *Questions? Contact your local program coordinator.*