



University of Wisconsin-Extension,  
U.S. Department of Agriculture and  
Wisconsin counties cooperating. UW-  
Extension provides equal  
opportunities in employment and  
programming, including Title IX and  
ADA.

# Wisconsin Master Food Preserver Training



**Summer 2008**

Offered by the University of  
Wisconsin-Extension,  
Cooperative Extension and the  
Wisconsin Nutrition Education  
Program.

### ***Overview and Certification:***

Master Food Preserver and Food Safety Volunteer is an intensive three-day training program designed to introduce participants to the basics of food safety and home food preservation. Participants completing the pretest, the three-day hands-on training, and scoring a satisfactory grade on the daily take-home examinations and the final test will receive Master Food Preserver certification. Trained Master Food Preservers are asked to provide at least 20 hours of volunteer service to UW-Extension in their county, helping to answer general food safety and food preservation questions.

Over the course of the three-day workshop, you will have the opportunity to learn about the following topics:

- ◆ general food safety, microorganisms and home food processing
- ◆ canning high acid foods
- ◆ canning low acid foods
- ◆ freezing food
- ◆ jams, jellies and related products
- ◆ food dehydration
- ◆ pickles, relishes and fermented products

There will be time set aside for learning, group discussion and hands-on exercises.

*"Issued in furtherance of Cooperative Extension work, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Carl O'Connor, State Director, Cooperative Extension, University of Wisconsin-Extension."*

### ***2008 Program Locations and Dates:***

#### **June 17-19 Iowa County**

Iowa County UWEX  
Contact: 608-935-0391

#### **June 30 – July 2 Price County**

Price County UWEX  
Contact: 715-339-2555

#### **July 8-10 Outagamie County**

Outagamie County UWEX  
Contact: 920-832-5121

#### **July 14-16 Rock County**

Rock County UWEX  
Contact: 608-757-5689

#### **July 29-31 Adams County**

Adams County UWEX  
Contact: 608-339-4237



### ***Who should attend?***

Master Food Preserver is designed for dedicated UWEX staff and community volunteers. Individuals who sign up are expected to attend **all 3 days** of training. The ideal candidate will have at least some exposure to canning food at home, will be open to learning new skills and knowledge, and, once trained, will be effective at supporting UWEX-sponsored programs. In addition to the 3-day training, materials will be provided in advance of training and there will be a **pre-test** due at registration on the first day, **take home assignments** during the training, and a **post-test** required of all participants.

### ***Schedule:***

8:00 a.m.- 4:00 p.m. daily. There will be morning and afternoon discussions and hands-on exercises each day. Look for plenty of time to exchange ideas and to share experiences. Lunch will be on your own - plan to bring a sack lunch.

### ***Cost and Registration:***

Please contact the program location for cost of the training and to register. Registration deadline is roughly 2 weeks prior to training. Travel, food and lodging (if necessary) will be the responsibility of each person attending. Space is limited! Prepayment is required to reserve your spot in this exciting training program.