**Master Food Preserver Volunteer Agreement**

What does it take to be a successful Master Food Preserver and Food Safety Volunteer? A successful Volunteer Master Food Preserver will be:

- **Open to new ideas!** During training, you will have the chance to learn the most up-to-date information on food safety and home food preservation. You may find that your family’s favorite pickle recipe isn’t safe for home canning, or you may be challenged to try a whole new type of canning, such as pressure canning. The successful volunteer will be open to these new ideas and will change their own practices and help others to adopt safe ways of canning.

- **Willing to learn.** During classroom sessions, discussions, and hands-on training, all participants will be exposed to many opportunities to learn from others in the group. The successful Master Food Preserver volunteer will come to the training ready to learn, and to teach others!

- **Dedicated to helping others preserve food safely.** You are being trained as a community volunteer. No matter what personal choices you make, the successful volunteer will be dedicated to helping others preserve food safely, always following University of Wisconsin-Extension guidelines and procedures.

- **Willing to provide community serve.** The best way to learn is to teach someone else. As a trained volunteer, you agree to offer 20 hours of volunteer service each year in support of UW-Extension food preservation efforts in your county. [Note: Your county Family Living agent/educator is asked to sign this volunteer agreement as an acknowledgement that you will work with him/her in your volunteer support efforts.]

- **Welcoming of diversity.** The chance to train others provides each educator with the chance to learn, to be respectful, and to share. As a trained Master Food Preserver and Food Safety Volunteer you will welcome the diversity that you see in your learners and embrace the chance to help each learner do their very best!

By signing this form, you are agreeing to do your best to be a successful Master Food Preserver and Food Safety Volunteer. Please have this form signed by your county’s Family Living agent/educator, and return with your registration fee to the training site. Welcome aboard!

Name (print): _______________________________ Date:_________________

Signature:__________________________________

County: ___________________________________

Sponsoring UW-Extension Family Living Educator: ____________________________

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