Purpose

University of Idaho Extension offers the Master Food Safety Advisor Program *(aka Master Food Preserver)* to teach participants how to safely preserve high-quality foods. After completion of the coursework, participants work with the community to complete their volunteer time (see Phase 2 – Volunteer Service). This is a great opportunity to share your knowledge.

Who Can Apply?

- Anyone with an interest in food preservation and food safety
- Anyone with little to no food preservation experience
- Anyone interested in expanding and sharing their knowledge with others
- Anyone who enjoys being involved in their community
- Residents who live in Ada, Adams, Canyon, Elmore, Gem, Owyhee, Payette, Valley, or Washington Counties

Training Phases

Phase 1 – Attend Each Educational Session
Surine Greenway, Bridget Morrisroe-Aman, and Joey Peutz– Extension Educators, will teach the 7-week course in a lecture format using videos and hands-on preservation labs to enhance your learning experience. Demonstrations are taught by our Advanced Master Food Safety Advisors. Homework and readings are assigned to prepare you for the following session.

Topics include:

- Canning Acid Foods (Fruits and Tomatoes)
- Canning Low-Acid Foods (Meats and Vegetables)
- Jams, Jellies, and Preserves
- Pickling
- Dehydration
- Food Safety
- Freezing Methods
- Teaching Tips and Aids

Phase 2 – Volunteer Service*
Participants are required to complete 30 hours of volunteer service, which can be completed in their county of residence. Opportunities include answering food safety questions via phone, assisting with and/or teaching classes, staffing booths, and making displays.

Where and When: The course is offered weekly on Tuesdays at the UI, Ada County Extension office. Classes start February 4th – March 17th from 9:00 a.m. – 3:00 p.m.

Certification

Participants are certified as University of Idaho Extension Master Food Safety Advisors when they have completed the 7-week course and 30 hours of volunteer service. Participants can recertify for the Advanced Master Food Safety Advisor Program in January of the following year.

When Should I Apply?

A limited number of applicants are accepted each year on a first-come, first-served basis. An application will be mailed or emailed to those who complete this form.

Application deadline:

Wednesday, Jan 22nd

Cost – $95
(with volunteer time)

$95.00 fee includes a handbook, additional reference materials, food, lab supplies, and 40 hours of instruction time with hands-on labs

*If participants are unable to complete the 30 hours of volunteer service or if you choose to complete only phase 1, participants will be charged an additional $300.00 ($395..00 total). Preference will be given to individuals interested in completing both phases.

University *of* Idaho
Extension

MASTER
FOOD SAFETY
ADVISOR
University of Idaho Extension

Questions? Contact Us

UI Extension, Ada County
Nikki Telford
FCS Program Coordinator
5880 Glenwood
Boise, ID 83714
(208) 287-5900
ada@uidaho.edu

Learn or Enhance Your
Food Preservation Skills

The University of Idaho is an equal opportunity/affirmative action employer and educational organization. We offer our programs to persons regardless of race, color, national origin, gender, religion, age, sexual orientation, or disability. In compliance with the Americans with Disabilities Act of 1990, those requesting reasonable accommodations need to contact Ada County Office Manager two weeks prior to the starting date of the program at 287-5900.

Taught by Surine Greenway, Bridget Morrisroe-Aman, and Joey Peutz– Southern District II
FCS Extension Educators

Education Outreach through Volunteers