# Please send me an application for the Master Food Safety Advisor Program.

Owyhee@uidaho.edu Marsing, ID 83639 208)896-4104 Mail to: Owyhee Ext. ( PO Box 400 Email: Class fee is collected after your application has been submitted and approved. Zip Phone State City Address Name Email

# **QUESTIONS? CONTACT US**

### UNIVERSITY OF IDAHO **OWYHEE COUNTY EXTENSION**

238 8th Ave W | PO Box 400 Marsing, ID 83639 (208) 896 - 4104 Owyhee@uidaho.edu

Suriñe Greenway FCS Extension Educator

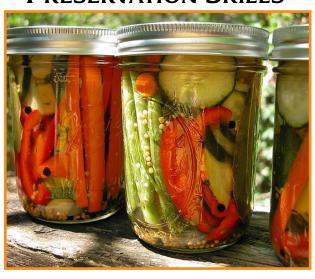


# University of Idaho Extension **Owyhee County**

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# **LEARN AND ENHANCE** Your Food Preservation Skills



Taught by Suriñe Greenway Southern District 2 FCS Extension Educator Education Outreach through Volunteers

### **Purpose**

University of Idaho Extension offers the Master Food Safety Advisor Program 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 with advanced food handling and 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 PHASE**

PHASE 1 – Attend Each Educational Session Surine Greenway, Extension Educator, will teach the 9-week course in a lecture and demonstration format. Videos and hands-on preservation labs are used to enhance your learning experience.

Weeks 1- 9 are interactive virtual lectures and weeks 8- 9 are in-person labs. 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

Owyhee County Extension office.

Course is offered weekly on Tuesdays
Virtual- February 7<sup>th</sup> – March 21<sup>st</sup>

9am to Noon
In-Person- March 28<sup>th</sup> – April 4<sup>th</sup>

9am to 3pm

### **CERTIFICATION**

Participants are certified as University of Idaho Extension Master Food Safety Advisors when they have completed the 9-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: JANUARY 20, 2023



# Cost - \$95.00 (with volunteer time)

\$95.00 fee includes a handbook, reference materials, food, lab supplies, and 40 hours of instruction time with handson 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.