

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

Class fee is collected after your application has been submitted and approved.

Name

Phone

Address

City

State

Zip

Email

Mail to:

Owyhee Ext. Office
PO Box 400
Marsing, ID 83639

Call: (208)896-4104

Email: Owyhee@uidaho.edu

Cut Here

**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 7th – March 21st
9am to Noon
In-Person- March 28th – April 4th
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 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.*