



MASTER FOOD PRESERVATION TRAINING

Science & Researched Based

This hands-on, science-based training is designed for anyone who wants to safely and confidently preserve food. Using research-based methods from Cornell Cooperative Extension, this course will help you learn the skills needed to preserve food with confidence.

Topics Covered:

- Safe canning (Boil Water Bath & Pressure Canning)
- Understanding “why” methods (acid, temp, bacteria control)
- Preservation methods (not just canning)
- Safety of recipes
- Jams & jellies (low/no sugar)
- Drying (fruit, vegetables, herbs, jerky)
- Freezing for quality and safety

\$325.00
Includes all materials, manuals and Lunch



Online Trainings

May 14th, 21st

June 8th

6-8 PM

In-Person Trainings

June 10th & 11th

**4-H Camp Shankitunk
2420 Arbor Hill Rd
Delhi, NY 13753**

Who Should Attend?

- Beginners: “no experience needed- we teach everything step by step”
- Experienced preservers: “Great for refining skills and learning updated safety standards”
- Educators/volunteers: “Ideal if you want to teach others in your community”



MFP Certification available to CCE Volunteers & Employees

Register

<https://square.link/u/1GDzNdHr>

**Cornell Cooperative Extension
Delaware County**



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