

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

MFP
Certification
available to CCE
Volunteers &
Employees ,
CTLE Credits for
educators

\$325.00

**Includes all
materials,
manuals and
Lunch**

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”

Register

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

Cornell Cooperative Extension
Delaware County

Cornell Cooperative Extension is an employer and educator recognized for providing equal program and employment opportunities in accordance with applicable laws



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**

