

Master Food Safety & Preservation Advisor Training

The Pueblo County Office of Colorado State University Extension is offering 30 hours of intensive training on methods of canning, freezing, drying, jam & jellies, pickling and food safety.

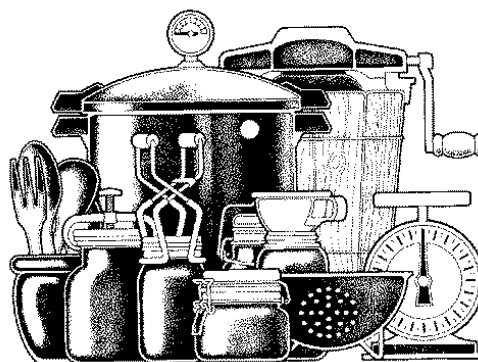
During the lectures, discussion and labs in the demonstration kitchen, you will learn:

- The latest information on food safety and food preservation from Colorado State University.
- Signs, causes, and prevention of food spoilage.

A *Food Safety Advisor Volunteer Handbook* is included along with current CSU publications and fact sheets from The National Center for Food Preservation. There will be "hands on" activities during the lab times where the safety and preservation techniques are put into practice with plenty of opportunity for questions.

The cost is \$45 (*with a commitment of 35 hours of volunteer service*) or \$130 if you choose not to volunteer – payable with your application form.

Former Master Food Safety & Preservation Advisors may take the course at no charge with certification and volunteer 20 hours of service.



Colorado
State
University

Extension

Colorado State University, U.S. Department of Agriculture and Pueblo County cooperating. Extension Programs are available to all without discrimination.

MASTER FOOD SAFETY AND PRESERVATION PROGRAM 2009



Presented by:
Colorado State
University
Extension
Pueblo County

Master Food Safety & Preservation Advisors are Colorado State University Volunteers

After completing your training, you will have an opportunity to choose the volunteer experiences that would be most enjoyable. The experiences enhance the knowledge and skills gained through the training and assist others in the community. In 2005, the MFSP Advisors volunteered 641 hours and assisted 1,783 people!

The 35 hour commitment can be fulfilled by:

- Answering consumer phone calls
- Providing information at local Farmer's Markets, the Pueblo County Fair, or other venues
- Conducting presentations or classes as part of a team or on your own
- Preparing educational displays
- Writing articles for newsletters, etc,
- Making samples for use in classes and workshops



Schedule of Classes

The Master Food & Safety Preservation Advisor classes will be held on the following Saturdays:

March 21	9:00 a.m. to 4:00 p.m. Orientation & General Food Safety Colorado State Fairgrounds Creative Arts Building
March 28	9:00 a.m. to 4:00 p.m. High Acid/Water Bath Canning Colorado State Fairgrounds Creative Arts Building
April 4	9:00 a.m. to 4:00 p.m. Low Acid/Pressure Canning Colorado State Fairgrounds Creative Arts Building
April 11	9:00 a.m. to 4:00 p.m. Jams, Jellies and Pie Fillings Pickled and Fermented Food Colorado State Fairgrounds Creative Arts Building
April 18	9:00 a.m. to 4:00 p.m. Freezing and Dehydrating Review Test & Volunteer Criteria Colorado State Fairgrounds Creative Arts Building

Topic order subject to change

How to Become a Master Food Safety & Preservation Advisor

To have an application packet sent to you, please contact the CSU Extension Office.

You may send a letter requesting an application be sent to you. The address is:
CSU Extension-Pueblo County
212 W. 12th St., Room 220
Pueblo, CO 81003.

Or you may call the office and have an application sent to you. The number is:
719-583-6566.

You may also e-mail the office for an application. Send requests to:
pauletich@co.pueblo.co.us

All applications must be completed and returned to the office by March 1.

