



UCCE Sutter-Yuba-Colusa

Become a Master Food Preserver

Application Deadline: November 18, 2022

Training: January 26 to May 20, 2023

Cost: \$260.00

[Access the QR code to reserve your spot](#)



Informational
Session RSVP



Online Application

UCCE Master Food Preserver volunteers receive an intensive four month training program in home food preservation, including:

- Food safety
- Cold Storage & Equipment Usage
- High Acid Canning
- Pickling & Fermentation
- Fruit Spreads
- Low Acid Canning
- Food Dehydration
- Emergency Food Preparation

Classes will be via Zoom on Fridays, with multiple hands-on labs to learn the food preservation techniques, with outside study in addition to class

Volunteer Commitment:

- 1st year: Complete and record a minimum of fifty (50) hours of UCCE sponsored volunteer service within the county you live in: Sutter-Yuba or Colusa County.
- Attend monthly meetings: Monthly meetings may be via Zoom with an in-person meeting every quarter beginning in July 2022 in Yuba City.
- After 1st year: Complete a minimum of twenty-five (25) hours of UCCE sponsored volunteer service and earn twelve (12) hours of continuing education credit through approved

For more information, please call us at: 530-822-7515 or email at sutteryuba@ucanr.edu