

UC Master Food Preserver Program

# BECOME A MASTER FOOD PRESERVER

Join the 2027 UC Master Food Preserver Training Class in Mariposa County

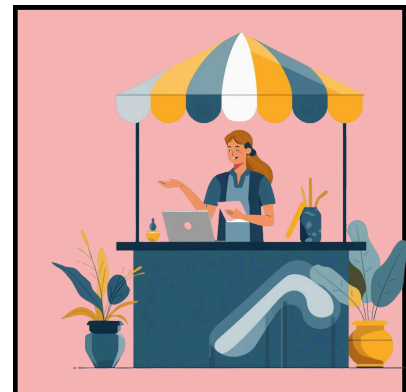


## What You'll Do as a Certified Volunteer

- Teach your community safe, research-based food preservation
- Lead hands-on workshops in canning, pickling, fermenting & more
- Staff booths at farmers markets, fairs, and community events

## What You'll Learn

- How to safely preserve your harvest, Canning, fermenting, and pickling techniques
- Food safety and shelf-stable storage, Using USDA-approved recipes and resources
- Hands-on practice with real equipment



Scan to Get on the Interest List  
<https://forms.gle/LHSghJkTBuYS7nuU7>  
No commitment required. We'll reach out  
when applications open.



**UC Master Food Preserver**  
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