

MASTER FOOD PRESERVER

The UC Cooperative Extension of Colusa County is exploring the possibility of starting a Master Food Preserver program in Colusa County. This training is for adults.

About the UC Master Food Preserver program

The UC Master Food Preserver program teaches communities how to safely preserve foods, because we believe everyone should have access to safe and healthy food.

For more than 25 years, the UC Master Food Preserver program has been a leader in food safety and food preservation. Located at UC Cooperative Extension offices across California, its dedicated volunteers teach people practical food preservation so they may safely preserve foods at home.

By adopting UC recommendations, food preservers can eliminate some of the most common mistakes and risks associated with home and small-scale preservation. Properly done, food preservation retains not only the nutritional value of food, but also the delicious taste of produce at its peak.

Through extensive training, UC Master Food Preserver volunteers learn the science and best practices of safe home food preservation. After training is completed, volunteers share UC's research-based recommendations on food preservation methods in their local communities.

Nuts and Bolts

- You would train in another county (Sacramento, Yolo or Solano) but volunteer in Colusa County. County of training is still to be determined.
- The training is about 8 days, all day.
- The cost is about \$250.
- You will volunteer 50 hours the first year and 25 hours per year thereafter.
- Take an annual food safety recertification test.
- Attend monthly meetings in Colusa.
- Volunteers teach Colusa County residents through hands-on demonstrations, workshops, and help-lines. We will also staff booths at local events.

[Click here to show your interest in becoming a Master Food Preserver or if you would like to attend workshops.](#)

