BENEFITS OF VOLUNTEERING

Increase knowledge and understanding of the principles of healthy eating, safe food handling, and food resource management.

Receive research-based information and resources.

Gain work experience.

Become a member of a working team, make new friends, and provide a valuable service to people in your community.

Gain leadership skills.

Have fun!

Oregon State University Extension Service offers educational programs, activities, and materials — without regard to race, color, religion, sex, sexual orientation, national origin, age, marital status, disability, and disabled veteran or Vietnam-era veteran status — as required by Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, and Section 504 of the Rehabilitation Act of 1973. Oregon State University Extension Service is an Equal Opportunity Employer.

Class Schedule

2011 Master Food Preserver Course

Wednesdays,

April 13—June 1

9 AM to 3 PM

at

OSU/Deschutes County Extension Office located at the Deschutes County Fair and Expo Center, Parking Lot D

Apply by March 30

Volunteerism strengthens individuals, families and communities.

OSU Extension Master Food Preserver Volunteer Program

Apply by March 30 for the Spring 2011 Course

Serving Central Oregon
Crook, Deschutes and Jefferson Counties
Glenda Hyde
Master Food Preserver Coordinator

Phone: 541-548-6088
Fax: 541-548-8919
extension.oregonstate.edu/deschutes
Email: glenda.hyde@oregonstate.edu

Apply by March 30!
HOW DO I BECOME A MASTER FOOD PRESERVER?

The Central Oregon Master Food Preserver Program trains and certifies adult volunteers in proper food preservation and safe food handling techniques.

In return for the 48 hours of training, volunteers assist others in learning correct food safety and preservation practices.

Master Food Preservers can be anyone (at least 18 years old) who is interested in food preservation and is able to commit to a 48 hour training program and volunteer at least 48 hours during the food preservation season. Participants will prepare samples during the hands-on labs and be able to take them home to share with family and friends.

Class fee: $50.00

WHAT DO MASTER FOOD PRESERVERS DO?

Master Food Preservers share their knowledge and excitement about preserving food safely by:

- Leading or assisting with demonstrations for groups.
- Serve as a resource for food preservation information in the community by conducting public workshops.
- Staffing information booths at fairs and farmer’s markets.
- Attend monthly meetings for planning demonstrations and receive updates and further training.

HOW DO I APPLY?

Submit an application by March 30
- Go to website: extension.oregonstate.edu/deschutes or
- Contact OSU/Deschutes County office

Interview with the instructor.
- Interviews are scheduled when the application is received.

If selected, applicants pay the $50.00 class fee and complete the course.

Upon completion of the course, pass an open-book certification examination.