

## MASTER FOOD PRESERVER PROGRAM Oregon State University Extension Volunteer Program Douglas County

### What is the Master Food Preserver program?

The Master Food Preserver Program provides dedicated volunteers with an in depth training program in the area of food preservation/safety. In return for the training, volunteers are certified and assist the county extension staff in providing up-to-date food preservation/safety information to the citizens of Douglas County and statewide. The program has been active in Douglas County since 1996. There are currently over 50 active volunteers in Douglas County.

### What do MFP volunteers do?

MFPs are the local resource for up-to-date reliable food safety and preservation information. They present workshops and classes for the public, staff information booths at local events such as the Douglas County Fair, local celebrations, home shows, produce stands, and farmers' markets. MFPs in Lane and Douglas Counties staff a statewide food preservation/safety hotline from mid-July to mid- October as well as answer local questions during the year. MFPs test pressure canner gauges on a regular basis throughout the year. MFPs can become Food Pantry Volunteers with the Nutrition Education Program. Pantry volunteers serve low-income audiences at local food pantries.

### Who can be a MFP Volunteer?

Anyone interested in food safety and preservation who is able to: (1) commit to a 50+ hour training program; (2) pay the material/lab fee; (3) volunteer at least 60 hours in the two years after completion of the training series (40 hours in year one and 20 hours in year two); (4) commit to remaining active in the program beyond the initial year of service; and, (5) uphold the educational and service values of the OSU Extension Service.

### How do you become a MFP Volunteer and what does it cost?

Complete the attached application form and participate in an interview. If selected, applicants pay the class fee of **\$150 + volunteer time**. Persons interested in the training program only or who do not fulfill their 60 hour volunteer commitment are asked to pay **\$400**. To become a certified MFP volunteer, participants must attend all training classes and pass an open-book certification exam. To remain certified in the program returning volunteers are recertified each year by attending update sessions and completing the yearly certification exam. This assures us that our volunteers are up-to-date on the latest information in the area of food preservation/safety.

### What benefits do MFPs receive from the program?

Volunteers receive an in-depth training covering most aspects of food preservation. The training is presented in a practical, hands-on manner appropriate for people of different educational backgrounds, learning styles and food preservation experience. Participants receive a complete resource notebook containing a wealth of information. This book is regularly updated so volunteers have the latest, research-based information at their finger-tips. Another benefit is that the volunteers become part of a wonderful group of individuals, dedicated to supporting the program and each other through team-work. As part of the program, volunteers develop skills in working with people, public speaking, and build self-confidence while increasing their expertise in food safety/preservation. Most important, volunteers make an enormous contribution to the health and welfare of people throughout Douglas County through an active local OSU Extension Service.

### How long am I committed to the program?

Although your required volunteer commitment is 60 hours during the first two years, we seek persons willing to commit to the MFP program for more than one year. We have many volunteers who have been with the program for multiple years. Veteran volunteers play vital leadership roles and serve as invaluable mentors to our newer volunteers. Ongoing training is available to volunteers, and annual recertification events are offered to ensure all volunteers remain current on the important concepts taught through the MFP program.

**What are the dates for the training program?**

The 8.5 days of training plus an orientation and graduation will be held April 4 through June 6. Volunteers *must* attend the orientation, all eight of the training sessions, the hotline training, graduation, and pass the certification test to qualify for MFP certification.

**2018 Training Schedule**

**Location: Pine Grove Community Church, 1729 Buckhorn Rd., Roseburg, OR**

<b>2018 CLASS SCHEDULE</b>				
<b>Orientation</b>		Wednesday	April 4	9:00 AM–12:00 PM
<b>Trainings</b>	Session 1	Wednesday	April 11	9:00 AM–3:30 PM
	Session 2	Wednesday	April 18	9:00 AM–3:30 PM
	Session 3	Wednesday	April 25	9:00 AM–3:30 PM
	Session 4	Wednesday	May 2	9:00 AM–3:30 PM
	Session 5	Wednesday	May 9	9:00 AM–3:30 PM
	Session 6	Wednesday	May 16	9:00 AM–3:30 PM
	Session 7	Wednesday	May 23	9:00 AM–3:30 PM
	Session 8	Wednesday	May 30	9:00 AM-3:30 PM
<b>Graduation</b>		Wednesday	June 6	9 AM- 1:00 PM
<b>Hotline orientation and training</b>		TBD	Early July	3 hours
	<b>Monthly Douglas County MFP Meetings</b>	Third Wednesday of the month. 1-2 pm		

Anyone interested in becoming a Master Food Preserver volunteer should return the attached application no later than **Monday, March 5th, 2018**. Applicants will be contacted by phone on a first-come, first-served basis and interviewed for the program. Persons who, in the estimation of the interview committee, meet the program’s criteria will be admitted and asked to pay their class/materials fee to hold their place in the class. Note that class space is limited so participants can receive in-depth hands on training. All applicants must be pre-approved for admission through the interview process. The class fee is due by March 16<sup>th</sup> and can be paid with cash, check, or credit card. A limited number of scholarships are available, please contact Sara Runkel for more information.

Applications must be sent to the OSU Extension Service – Douglas County Office, 1134 SE Douglas Ave., Roseburg, OR 97470. Contact Sara Runkel, Small Farms and Food Systems Coordinator for more information: 541-672-4461

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## OSU Extension Service – Douglas County Master Food Preserver (MFP)

### Volunteer Application

Application must be received by **5 p.m. Monday, March 5, 2018** at the OSU Extension Service – Douglas County Office, 1134 SE Douglas Ave., Roseburg, OR 97470. For more information call the Douglas County Extension Office 541-672-4461. Space is limited and applications will be processed on a first-come, first served basis, so apply early for the best chance of being accepted.

(Please print answers)

1. Name \_\_\_\_\_
2. Address \_\_\_\_\_  

# Street	City	State	Zip
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3. Home Number \_\_\_\_\_ Cell Number \_\_\_\_\_
4. Work Number \_\_\_\_\_ Please \* preferred number
5. Email \_\_\_\_\_
6. Experience in Food Preservation (Circle all that apply).
 

<ol style="list-style-type: none"> <li>a. Canning fruits and vegetables</li> <li>b. Pressure canning vegetables</li> <li>c. Pressure canning meats, fish, and poultry</li> <li>d. Freezing fruits</li> <li>e. Freezing vegetables</li> <li>f. Pickling fruits and vegetables</li> <li>g. Pickling fish</li> </ol>	<ol style="list-style-type: none"> <li>h. Fruit leather</li> <li>i. Drying fruits</li> <li>j. Drying vegetables</li> <li>k. Drying and smoking meats, fish</li> <li>l. Making jams and jellies (cooked)</li> <li>m. Freezer jams</li> <li>n. Low-sugar jams and jellies</li> </ol>
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7. Have you had previous food safety/preservation training? Yes \_\_\_ No \_\_\_  
If yes, when and where?
8. What resource materials do you presently use for food safety/preservation instructions, recipes, etc.?
9. What are the times during the year you would **not** be available for volunteer service? Example - vacation, work, events, etc.
10. What experiences have you had in working with people, answering telephones, and public speaking, staffing information booths, etc. either through employment or volunteer work?

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11. If you qualify as a MFP volunteer, which areas of the program do you think you would like to work in? (Circle all that apply).
- a. Answering telephone (hot line staff)
  - b. Giving demonstrations and workshops
  - c. Assisting with demonstrations and workshops/set up/clean up
  - d. Staffing information booths at fairs and shows
  - e. Office assistance
  - f. Testing pressure canner gauges
  - g. Other \_\_\_\_\_

12. Why do you want to be a MFP volunteer and what do you hope to learn.

13. What do you feel your commitment to the program will be?

14. Other comments you have that will help us get better acquainted with you (work experience, other volunteer work, etc.).

15. Volunteer Contribution Time: Volunteers will be expected to help with MFP sponsored events and classes, community information booths, the Food Safety and Preservation Hotline, and other community out-reach events.

Are you willing to commit to 60 hours of volunteer time?

Yes                      No                      If no, describe limitations

Are you willing to commit to additional volunteer service beyond the first year?

Yes                      No                      If no, describe limitations

Have you been involved in other OSU Extension Programs? (example, Master Gardeners, Nutrition Education, 4-H )

Yes                      No                      If yes, please list:

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