



Preserve @ Home Course Syllabus
January 19 – March 9, 2017

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It is the student's responsibility to communicate with instructors. Please direct **all** communication to **ALL** instructors listed above, because we are not in the same office or even the same state.

Welcome to Preserve @ Home:

Course Description: Students will be introduced to food safety and food preservation science. Students will gain an understanding of the principles and science behind foodborne illnesses and food preservation methods. They will learn how to apply these principles to safely preserve food by boiling water canning, pressure canning, pickling, freezing and drying.

Objectives are:

- To understand the impact, causes and prevention of foodborne illness.
- To understand the relationship between food spoilage, food safety and food preservation.
- To examine, learn, and understand the basics of food preservation principles and skills necessary to achieve high quality preserved food products.

Attendance: Students are encouraged to take part in all lessons, chats, and discussion boards, and take all quizzes. Points are awarded for *quality* participation in each learning module's chat and posting and/or responding to discussion questions.

Text/Supplemental Materials –

Preserve @ Home uses the USDA Complete Guide to Home Canning and a series of Pacific Northwest (PNW) publications. Some of these publications will be used each week in the lessons and to complete the quizzes. The complete list of approved references will be sent to you via email before the class begins. It will also be posted in the classroom. It will be easier if you have a hard copy either printed from online or secured at an Extension office.

Course Components: Preserve @ Home contains six weekly learning Modules.

Each weekly module includes: an online lesson, quiz, real-time online chat, discussion post, and open forum.

1. **Online Lessons:** Following the chart below, the online lesson modules will be opened or **released each Thursday beginning January 19 at 2 p.m. PST for six weeks.** You will have one week to complete the module, take the quiz, and participate in chat and the discussion board activity.
2. **Quizzes:** The **quiz should be completed no later than 12:00 p.m. PST the day before the Chat** so we can discuss any questions that might arise in the Chat. This allows time for quizzes to be graded.

All answers for quizzes must be referenced with an approved publication name and page number. This reference or publication name will appear as a question following the actual question (acts as another question). Use only the number printed at the bottom of each page of the publication. If you are using Adobe Reader online *don't* use the Adobe Reader Tool Bar page number. If you choose to use a publication title that is not in the questions, then cite the publication and the page number.

3. **Real-time Online Chats:** Attendance is strongly encouraged (6 @ 10points) – 60 points
Online chats will be held on **Thursdays beginning January 26th from 1:00-1:45 p.m. PST;** *you may need to adjust this to your local time.*

The class chat is done online and is a written chat, not an audio chat. The class will start with the instructor asking if everyone is ready. Each student will respond with an “*” (asterisk) to indicate readiness. The “*” (asterisk) will continue to be used as a readiness and question transitional indicator.

Please bring your questions to chat as this is your opportunity to interact in real time with instructors and classmates. Chats are accessible through the Chat link located at the bottom of any lesson if you want to go back and review them. Please let instructors know if you are unable to attend. To receive points for chats that you have missed, send in complete answers to the questions in the chat asked by instructors by the following Wednesday.

4. **Discussion Posts or Forum Activity Board:** posting (6 @ 10 points) – 60 points
A Discussion question is posted with each learning module. Learners are encouraged to contribute to the discussion board each week by posting *meaningful responses* to the questions

and to other student's replies. Responses to your online classmates demonstrate interest and participation. Encourage one another through your thoughtful and timely responses. To be eligible for points, Student Postings must be made prior to weekly chat.

5. **Open Forum: (optional)** The Open Forum is a place for students to ask/post questions not related to the week's assigned topic. Open Forum is not graded.

Course Schedule:

Released	Lesson	Chat Topic – 10 points	Discussion Board (10 pts)	Quiz Points
January 19	1. Causes & Prevention of Foodborne Illness	1/26 – Get acquainted, expectations, & foodborne illness	Food Safety Case Study	26
January 26	2. Basis of Spoilage and Canning Basics	2/2 – Relationship between spoilage and preservation	Pros & Cons of Home Food Preservation	34
February 2	3. Canning Acid Foods	2/9 – Boiling water canner vs. pressure canner	Canning Experience	26
February 9	4. Canning Low Acid foods	2/16 – Critical errors in pressure canning	Pressure Canning Fears	21
February 16	5. Canning Specialty Foods	2/23 – Canning specialty foods	Past Specialty Foods Practices	37
February 23	6. Freezing & Drying Food	3/2 – Pickling & fermenting	Freezing and Drying Experience	32
Chat and Forum points - 120				
March 2 Final Exam (126 points) must be completed by March 9, 2017 Class closed March 16, 2017.				
Total possible – 422 points				
	Grading	<295, not passing	338-389 – B	380-422 A

Some FAQs

1. **How do I reply to the required Discussion questions?** On the main website page under the lesson, click on the words of the discussion board following this icon . OR on the lesson page, scroll down until you see  Discussion. The link to the discussion board is underneath.

Canning Experience
 by [Laura Sant](#) - Thursday, January 26, 2017, 1:45 PM

Describe you best and worst canning experience before taking this course. What resources (books, recipes, websites, blogs, etc.) did you use for canning before taking this class? After taking part of this course, do you think that they are safe and reliable sources?

[Edit](#) | [Reply](#)

To respond, click on the **Reply** button (**highlighted above**) of the initial question. By doing this the conversation will be threaded and flow better for reviewing. This is also the only way that instructors can rate (grade) you reply. Set your view to “Display replies in nested form” to easily follow the discussion.

2. **How do I ask a question not related to the Rated topic?** Go to the Open Forum and click on the box “Add a New Discussion Topic”. You will give your Topic a brief heading and then type your question in the box below. At the bottom of the page, you will click on “Post to Forum”. Your classmates and instructors will respond in the manner stated above but posting here will not be graded.
3. **Does it matter how long I take to complete the quiz or final?** No, you will not be penalized for the time to take the quiz or final. *Moodle* saves as you go but you will need to click: “Finish Attempt...” to submit the quiz for grading by the deadline listed in this syllabus. When you submit your quiz, the computer will automatically grade some of the questions and will give you an artificial score. The rest need to be graded manually by your instructors. Once it is graded completely, you can go back into your quiz to see any errors in your quiz and the instructor comments. You may have partial credit for a question and that will be explained, too.
4. **Why is my grade so low, I know I did better?** Some questions the computer can grade and some have to be graded by instructors and *most likely the manual grading has not been done.*
5. **Is there any way to print out the quizzes/exam?** Yes, print quizzes/exams before you take it or after it has been graded by using your browser’s print function. It will only print one quiz/exam screen at a time.

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Persons with disabilities who require alternative means for communication of program information or reasonable accommodations need to contact Laura Sant by calling 208-852-1097, emailing lsant@uidaho.edu or visiting 561 West Oneida, Preston, Idaho.