



## Preserve@Home

University of Idaho and Oregon State  
University Extension offer

**Preserve@Home** to teach adults how to safely preserve a variety of food products. Participants learn how to produce high quality preserved foods and the science behind food preservation and food safety.

Individuals with little or no previous food preservation experience are welcome. Anyone with an interest in food preservation and food safety can enroll in **Preserve@Home**.

Students progress through weekly lessons at their own pace or at a time convenient to them, with an online chat each Thursday at 1 pm.

**Enrollment deadline:**  
**January 13, 2017**  
**Class starts:**  
**January 19, 2017**



### Cost

\$55 for 6-weeks of on-line classes and a hands-on lab held in various locations around Oregon on March 4 or March 11.



### On-line Course Description

The on-line classroom instruction uses University of Idaho Moodle software facilitated by UI and OSU Extension Educators through eXtension.

Each lesson includes online text (that can be downloaded), on-line forum to facilitate student discussion, a real-time chat to interact with classmates and a quiz to assess student knowledge. At the conclusion of the course work a final exam is given. Certificates will be awarded.

### Weekly Lessons

1. Foodborne Illness - causes and prevention
2. Spoilage and Canning Basics
3. Canning High Acid Foods
4. Canning Specialty High Acid Foods - pickles, salsa, jams, jellies, etc.
5. Canning Low Acid Foods
6. Freezing and Drying

### Hands-on Lab

The lab will be **March 4** (Deschutes, Harney, Hood River, Linn & Tillamook counties) or **March 11** (Klamath & Douglas counties). The lab will give participants an opportunity to practice using pressure and water-bath canners.





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## To Apply

Register online by **January 13** at  
<http://bit.ly/Preserveathome>

*When you register, you will choose a location/date for the hands-on lab. If you would like to pay by check, you still need to complete the online registration and then mail your check by as soon as possible to OSU Extension Office/Tillamook County, 2204 Fourth Street, Tillamook, OR 97141. Your space is guaranteed once payment is received. Contact the OSU Extension Office in Tillamook at 503-842-3433 if you need assistance.*



To view the **Preserve@Home** course syllabus go to:  
<http://extension.oregonstate.edu/tillamook/preserve-at-home>

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In compliance with the Americans with Disabilities Act of 1990, those requesting reasonable accommodations need to contact Laura Sant one week prior to the starting date of the program at [lsant@uidaho.edu](mailto:lsant@uidaho.edu)



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University of Idaho Extension

A Web-based  
Food Preservation Course

UI and  
OSU  
Extension  
Outreach



With  
Hands-On Lab for  
Oregon  
Participants

