Preserve @ Home
Course Syllabus
January 16 – March 7, 2014

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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 methods of 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/FCS 475 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 is posted in the classroom.

It will be the easier if you have a hard copy either printed from online, or secured at an Extension office. You can also purchase the USDA Complete Guide to Home Canning from Purdue Extension: The Education Store located at
https://mdc.itap.purdue.edu/item.asp?itemID=19265#.UWxxIcr74pQ.

Course Components: Preserve @ Home contains six weekly learning Modules. Each weekly module includes: online lesson, quizzes, real-time online chats, 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 16 and continuing to February 27th at 2 pm PDT. 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 8:00 am PDT the day of Chat so we can discuss any questions that might arise that afternoon in 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 23rd from 1:00 – 2:00 PM PDT; 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. You will be required to send in complete answers to the questions in the chat to all instructors to receive the chat points for chats missed.

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:

<table>
<thead>
<tr>
<th>Released</th>
<th>Lesson</th>
<th>Chat Topic – 10 points</th>
<th>Discussion Board – 10 points</th>
<th>Quiz points</th>
</tr>
</thead>
<tbody>
<tr>
<td>January 16</td>
<td>1. Causes and Prevention of FoodborneIllness</td>
<td>1/23 - Get acquainted; student expectations and Foodborne illness</td>
<td>Food Safety Case Study</td>
<td>26</td>
</tr>
<tr>
<td>January 23</td>
<td>2. Basis of Spoilage and CanningBasics</td>
<td>1/30 - The relationship between spoilage and preservation</td>
<td>Pros &amp; Cons of Home Food Preservation</td>
<td>34</td>
</tr>
<tr>
<td>January 30</td>
<td>3. Canning Acid Foods</td>
<td>2/6 - Boiling Water Canner vs. Pressure Canner</td>
<td>Canning Experience</td>
<td>26</td>
</tr>
<tr>
<td>February 6</td>
<td>4. Canning Low Acid foods</td>
<td>2/13 - Critical errors in pressure canning</td>
<td>Pressure Canning Fears</td>
<td>21</td>
</tr>
<tr>
<td>February 20</td>
<td>6. Freezing &amp; Drying Food</td>
<td>2/27 - Pickling and fermenting</td>
<td>Freezing and Drying Experience</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Chat and Forum points</td>
<td><strong>120</strong></td>
</tr>
<tr>
<td>February 27</td>
<td>Final Exam</td>
<td></td>
<td></td>
<td><strong>126</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Total possible</strong></td>
<td></td>
<td></td>
<td><strong>422</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Grading</strong></td>
<td></td>
<td>&lt;295, not passing</td>
<td>338-389 – B</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>390-422 A</td>
</tr>
</tbody>
</table>
Some FAQs

1. **How do I reply to the required Discussion questions?** Click on “icon” and you will see the example below:

   **Canning Experience**  
   **by Laura Sant** - Tuesday, November 19, 2013, 3:47 PM  
   Describe you best and worst canning experience before to 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?

   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 2 saves as you go but you will need to click: “Finish Attempt…” to submit the quiz for grading. 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.

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5. **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**.

6. **Is there any way to print out the quizzes/exam and answers with instructor feedback?** Once it has been graded you can print using the directions above, **but again**, it will only print one 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 January 13 by calling 208-852-1097, emailing lsant@uidaho.edu or visiting 561 West Oneida, Preston, Idaho.