What is the Master Food Preserver (MFP) Program?
The Master Food Preserver program started in 1980 with a dedicated group of volunteers from 4 Oregon counties. These volunteers were trained and certified to assist the county Extension staff in providing up-to-date food safety/preservation information to the citizens in their county. Because of increased interest in food safety/preservation in the past few years, we’re offering training in Central Oregon.

What do Master Food Preservers do?
See the Master Food Preserver (MFP) Job Description

Who can become a Master Food Preserver?
Any adult interested in food safety/preservation that is able to: 1) commit to an 8 week (48+ hours) training program, 2) pay the materials/lab fee, and 3) volunteer at least 48 hours during the canning season.

How do you become a Master Food Preserver?
When the application is received, it is reviewed by the Instructor. Candidates will be called to review their interest and goals in the program. If both parties agree an interview is scheduled. If selected, applicants pay the $50 class fee and complete an intensive 48+ hour course in all phases of food safety/preservation. Upon completion of the course, an open-book certification exam is given and those passing are certified Master Food Preserver.

What benefits do Master Food Preservers receive from the program?
Master Food Preservers are provided training, plus a resource notebook. Material is presented at the high school level so it is appropriate for people with differing educational backgrounds and food preservation experience. After the training, volunteers continue to receive updated information on the latest research in the area of food safety/preservation. Volunteers become part of a group of dedicated individuals who are very supportive and caring for one another. Through their experiences, volunteers develop skills in working with people, public speaking, and building self-confidence in addition to increasing their expertise in food safety/preservation.

How long am I committed to the program?
Although only 48 hours are required to “pay it forward” during one year, it is hoped that Master Food Preservers commit for more than one season. We have volunteers who have been with the program from one to many years. Each year additional training sessions are provided and continual update information is given to volunteers who re-certify each year. Volunteers are required to re-certify each year by taking the open-book certification exam.
What are the dates for the training program?
Eight six-hour workshops will be held, followed by monthly update sessions through the year. Volunteers must attend all of the eight training sessions to qualify for the program.

The following schedule is set up for the Spring, 2014 program:

<table>
<thead>
<tr>
<th>2014 Class Schedule</th>
<th>OSU/Deschutes County Extension Office, Fairgrounds, Redmond</th>
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<tbody>
<tr>
<td>Trainings</td>
<td>Session 1</td>
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<td>Session 8</td>
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<tr>
<td>Fair Judge’s Training (optional)</td>
<td>Wednesday</td>
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<tr>
<td>Updates/Additional Training Meetings</td>
<td>2nd Thursday</td>
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Any adult interested in becoming a Master Food Preserver should return the enclosed application before **Friday, March 7, 2014**. Class size is limited, so you should apply early! All applicants are phoned and invited for an interview. After the interview, final selections will be made.

For more information, contact Glenda Hyde, Senior Instructor, at 541-548-6088 or email glenda.hyde@oregonstate.edu.

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Revised for 2014

MASTER FOOD PRESERVER
Volunteer Application

(Please print answers to questions 1-5)

1. Name______________________________________________________

2. Address____________________________________________________

3. Home Number______________________Cell Number______________________

4. Work Number______________________May we call your work number? Yes_____No____

5. Email______________________________________________________

6. Experience in Food Preservation (Circle all that apply).
   a. Canning fruits and vegetables
   b. Pressure canning vegetables
   c. Pressure canning meats, fish, and poultry
   d. Freezing fruits
   e. Freezing vegetables
   f. Pickling fruits and vegetables
   g. Pickling fish
   h. Making fruit leather
   i. Drying fruits
   j. Drying vegetables
   k. Drying and smoking meats, fish
   l. Making jams and jellies (cooked)
   m. Making freezer jams
   n. Making low-sugar jams and jellies

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 that 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, either through employment or volunteer work?____
11. If you qualify as a Master Food Preserver, which areas of the program do you think you would like to work in? (Circle all that apply).
   a. Answering telephone (referrals sent to your home number)
   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 – filing, sorting, inventory of food preservation supplies and bulletins
   f. Testing pressure canner gauges
   g. Other______________________________

12. Why do you want to be a Master Food Preserver and what do you feel your commitment to the program will be?

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

14. List two references other than relatives that you have worked or volunteered for that we can contact for additional information.

(Please Print)

Name___________________________________How person knows you________________________

Address___________________________________Day Phone __________________________

________________________________________

Name___________________________________How person knows you________________________

Address___________________________________Day Phone __________________________

________________________________________

Application must be received by 5:00 PM Friday, March 7, 2014 at the OSU/Deschutes County Extension Service office, 3893 SW Airport Way, Redmond, OR 97756. For more information call Glenda Hyde, MFP Instructor at 541-548-6088 or email: glenda.hyde@oregonstate.edu.