



**Preserve@Home-Oregon Course Syllabus  
January 14 – March 11, 2021**

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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 14 at 2 p.m. Pacific Time (PT) 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. PT 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. **Protected Zoom Chats:** Attendance is strongly encouraged (6 @ 10 points) 60 points. Zoom chats will be held on Thursdays beginning January 21st from 1:00-1:45 p.m. PT); you may need to adjust this to your local time zone. A Zoom invitation and link will be emailed to participants the day before the chat.

For those who are not familiar with Zoom, an instructional video will be available to watch on the Preserve@Home eXtension website. A link will also be sent out with the introduction email. Additionally, a Preserve@Home Zoom Q & A class will be held on January 14th from 1:00-1:45 PT. A Zoom invitation and link will be emailed to participants the day before the chat.

The class chats are video and audio chats through Zoom. It is strongly encouraged that you download the Zoom app (<https://zoom.us/download>) for your computer, phone or tablet. If you are unable to participate through video, there will be phone numbers that you can call to participate. A Zoom invitation will be sent to participants the day before each chat with a password for access which is not to be shared with anyone as this is what makes it secure.

Please bring your questions about how Preserve@Home will operate in the next 6 weeks to the chat as this is your opportunity to interact in real time with instructors and classmates. Chats will be recorded and available through a link located at the bottom of each lesson if you want to go back and review them. Please let instructors know if you are unable to attend or do not wish to be recorded. To receive credit for chats that you have missed, contact Laura Sant ([lsant@uidaho.edu](mailto:lsant@uidaho.edu)) for a make-up assignment. The chat make-up assignments will be due by the following Wednesday.

**4. Lesson Question:** posting (6 @ 10 points) – 60 points

A lesson 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.

**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 14	1. Causes & Prevention of Foodborne Illness	<b>1/21</b> – Get acquainted, expectations, & foodborne illness	Get Acquainted (10 Points) Food Safety Case Study (10 Points)	26
January 21	2. Basis of Spoilage and Canning Basics	<b>1/28</b> – Relationship between spoilage and preservation	Pros & Cons of Home Food Preservation	34
January 28	3. Canning Acid Foods	<b>2/4</b> – Boiling water canner vs. pressure canner	Canning Experience	26
February 4	4. Canning Low Acid foods	<b>2/11</b> – Critical errors in pressure canning	Pressure Canning Fears	21
February 11	5. Canning Specialty Foods	<b>2/18</b> – Canning specialty foods	Past Specialty Foods Practices	37
February 18	6. Freezing & Drying Food	<b>2/25</b> – Pickling & fermenting	Freezing and Drying Experience	32
<b>Chat and Forum points - 130</b>				
<b>February 25 Final Exam (126 points) must be completed by March 4, 2021 Class closed March 11, 2021.</b>				
<b>Total possible – 422 points</b>				
	<b>Grading</b>	<b>&lt;295, not passing</b>	<b>338-389 – B</b>	<b>380-422 A</b>

## Some FAQs

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

### Canning Experience

by Laura Sant - Thursday, January 24, 2021, 1:45 PM

Lesson Question: Canning Experience

Describe your canning experience before taking this course. What resources (books, recipes, websites, blogs, etc.) did you use for canning before taking this class? If you have not canned before, what has motivated you to learn? What resources have you heard, viewed or collected? After taking part of this course, can you identify resources that may not be safe and reliable sources? What do you plan to can after taking this class?

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.

The University of Idaho does not discriminate in education or employment on the basis of human differences, as required by state and federal laws.

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](mailto:lsant@uidaho.edu) or visiting 561 West Oneida, Preston, Idaho.