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**COOPERATIVE EXTENSION**  
**University of California - Humboldt County**  
**MASTER FOOD PRESERVER PROGRAM**

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Agriculture Center 5630 S Broadway, Eureka, CA

Telephone (707) 445-7351 Fax (707) 444-9334

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**MASTER FOOD PRESERVER – TRAIN THE TRAINER**  
**VOLUNTEER TRAINING APPLICATION 2017**

Orientation is January 21, 10am-12pm at the UC Cooperative Extension Office. Classes are Saturdays and Mondays, February 4 - March 13. Saturdays 9am-4pm and Mondays 5:30pm-8:30pm. Class location: Bear River Community Kitchen in Loleta. Graduation will take place on March 13, 5:30pm-8:30pm at the UC Cooperative Extension Office in Eureka.

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Telephone \_\_\_\_\_ Email Address \_\_\_\_\_

**Please complete the following questions. Attach additional pages if necessary.**

1. Have you had previous food preservation training? Yes No

If yes, when and where?

2. Experience in Food Preservation, if any (*circle all that apply*)

- |   |                                   |
|---|-----------------------------------|
| A. Canning fruit & vegetables             | H. Fruit leather                  |
| B. Pressure canning vegetables            | I. Drying fruits                  |
| C. Pressure canning meats, fish & poultry | J. Drying vegetables              |
| D. Freezing fruits                        | K. Drying & smoking meats & fish  |
| E. Freezing vegetables                    | L. Making jams & jellies (cooked) |
| F. Pickling fruits & vegetables           | M. Freezer jams                   |
| G. Pickling fish                          |                                   |

3. How many years of experience do you have in food preservation? \_\_\_\_\_.

4. What resource materials do you presently use for food preservation instructions, recipes, etc.?

5. List volunteer experience in working with the community: schools, churches, senior citizens, hospitals, handicapped, etc. Include dates and length of volunteer service.

6. List any special skills you have which would be useful to the Master Food Preserver Program (e.g. public speaking: large groups (25+ people), public speaking: small groups (less than 25 people), writing articles/newsletters, demonstrations to groups, TV/Radio interviews, coordinating community festivals/events, art/design tabletop displays, foreign language, computer, office assistance, etc.)

7. Why do you want to be a Master Food Preserver Volunteer?

8. Master Food Preserver volunteers set up and staff display booths to answer questions and provide information on food safety and preservation at the community events. Since the program is new to Humboldt County, not all events are listed below. For each of the following MFP Volunteer activities, how much would you be able to participate?

<b>MFP Volunteer Activities</b>	<b>A Lot</b>	<b>Some</b>	<b>Not At All</b>
Certified Farmer's Markets (weekly at several locations May-Nov.)			
Answer food safety and preservation phone calls at the office.			
Serve as a demonstrator during monthly public demonstration workshops			
Graphic arts, poster, etc.			
Humboldt County Fair Demonstrations (August)			
Office help, such as copying booklets.			
Redwood Acres Fair Demonstrations (June)			
Monthly Public Demonstrations (One 3 <sup>rd</sup> Wednesday Evening. Participate in presenting demos to the public either as a demonstrator or assisting with registration or Kitchen help			
MFP Speaker's Bureau (Half hour to 2 hour talks/demonstrations for community groups)			

9. What are the times during the year that you would **NOT** be available for volunteer service? (vacation, work, events, etc.)

10. How did you hear about the University of California Cooperative Extension's Master Food Preserver Volunteers?

*I wish to be considered for acceptance into the Humboldt County Master Food Preserver Volunteer training program offered by the University of California Cooperative Extension. If accepted to participate, I understand that I will become a UCCE Master Food Preserver Volunteer upon successful completion of the nine week training course, including passing the written final examination. I also understand that in exchange for the training provided by Cooperative Extension, during my first year as a UCCE Master Food Preserver, I will volunteer a minimum of 40 hours to Master Food Preserver public service activities conducted in Humboldt County. I will recommend and follow the food preservation procedures approved by the University of California. I will not use the Master Food Preserver title for commercial purposes or monetary gain. I will attend monthly Master Food Preserver business meetings and I will complete 8 hours of continuing education. I will also submit monthly records of my volunteer hours, contacts, and continuing education credit hours. I agree to be fingerprinted by the State Department of Justice.*

**I UNDERSTAND THERE IS A NON-REFUNDABLE \$150 COURSE FEE TO BE PAID NO LATER THAN JANUARY 15, 2017.**

Signed \_\_\_\_\_ Date \_\_\_\_\_

**Submit application no earlier than November 1, 2016. This application must be returned by 5:00 pm, Friday, January 7, 2017 to:**

Master Food Preserver Program  
UC Cooperative Extension  
5630 S Broadway  
Eureka CA 95503

Checks made payable to UC Regents.