



Orientation Meeting Jan. 21st. 10am -12 pm Agriculture Center, Eureka
You can learn more about the program, and make your final decision about enrolling.

November 17, 2016

Dear potential applicant for the Humboldt County, Master Food Preserver Volunteer Program:

Thank you for requesting an application for the Humboldt County Master Food Preserver (MFP) Volunteer Training Program. Application deadline is: **Friday, January 7th at 5 pm.**

The Master Food Preservers of Humboldt County are a group of trained, dedicated volunteers who work as non-paid staff members of the University of California Cooperative Extension (UCCE) to conduct food safety and preservation public service activities in various communities throughout the county. All information disseminated to the public must be research-based, scientific methods of preserving foods at home safely that are approved by the University of California. Additionally, a MFP Volunteer cooperates with and assists other Cooperative Extension staff, helps prepare for and organize specific educational events, and adheres to the Affirmative Action policies of UCCE.

Applicants chosen to participate in the training program are selected on the basis of a written application and possibly an individual interview. Selected candidates are committed to volunteer public service. Anyone who wishes to promote a business venture through the Master Food Preserver Program need not apply. The Master Food Preserver title cannot be used for any commercial purposes or monetary gain; the program is strictly volunteer.

A Master Food Preserver's membership may be terminated if his/her conduct is judged inconsistent with the UCCE policies and guidelines, or is inappropriate for a representative of the University of California.

All trainees will be required to complete a State Department of Justice fingerprint background check. Fingerprint fees are your responsibility. The non-refundable, nine-week course fee is \$150 and is to be paid by January 30, 2017 which is after you have been notified that you are in the 2017 class. Participants need to bring their own sack lunches to each training session.

To Become a UCCE Master Food Preserver Volunteer, one must:

1. Successfully complete training program. The training offers classroom instruction on preserving food safely at home. Topics covered include: food safety; making jams and jellies; canning fruit, meats, and vegetables; pickling; drying; and freezing.
2. Each successful candidate will pass weekly quizzes and a final exam.
3. Must obtain fingerprint background clearance from the State Department of Justice.
4. Only one excused absence will be allowed. MFP trainees are required to make arrangements to make up for a missed classroom session.

During The First Year as a UCCE Master Food Preserver Volunteer:

1. MFPs must volunteer a minimum of 50 hours to MFP activities that are conducted in Humboldt County that are mutually agreed upon with the Academic Advisor. (25 hours in the second year)
2. Complete 12 hours of Continuing Education Credit, annually.
3. Must participate in presenting or assisting with outreach programs.
4. Must attend a minimum of 3 MFP monthly business meetings per year.
5. Submit monthly reports of volunteer hours, contacts, and continuing education activities online on the VMS.

We often have more qualified applicants than we can accept. The final candidates selected to participate in the MFP Volunteer Training Program will be notified.

If you have any further questions, please contact me at (707)-445-7351

Sincerely,

Deborah Giraud, Farm Advisor