



**Intro**

Thank you for attending the webinar.  
The feedback you provide in this evaluation  
will help us better understand areas we can  
improve and show program benefit.



Please select which Preserve the Harvest class you attended today:

- May 17 Freeze Drying
- May 24 Pressure Canning
- May 31 Tomatoes and Salsa
- June 7 Jams, Jellies, Fruits and Fillings
- June 15 Dehydrating

**1st presentation watched**

Is today's presentation the first class you watched in this 2022 webinar series?

- yes
- no

How did you hear about this webinar? (mark all that apply)

- USU Email Newsletter
- Facebook
- Instagram
- Referral from friend or family
- Referral from USU employee
- Eventbrite
- Other, please specify:

Are you *completely* new to home food preservation?

- Yes
- No

Why do you preserve food (or why do you want to)? Please rate the importance of each of the following reasons.

	Not Important	Very Important
	0 1 2 3 4 5 6 7 8 9 10	
Home preserved food tastes better	<input type="radio"/>	<input type="text"/>
I have a garden or fruit trees	<input type="radio"/>	<input type="text"/>
I want to use and/or support local foods	<input type="radio"/>	<input type="text"/>
It is part of disaster preparedness	<input type="radio"/>	<input type="text"/>
I can control amount of sugar, salt and other additives	<input type="radio"/>	<input type="text"/>
Other (please specify):	<input type="radio"/>	<input type="text"/>
<input type="text"/>		

How long have you been preserving food at home?

- less than 1 year
- 1-3 years
- 3-5 years
- 5-10 years
- More than 10 years

About how much food do you usually preserve at one time?

- A few pounds
- Several pounds
- A significant number of pounds

What methods of food preservation do you currently use? (mark all that apply)

- Boiling water bath canning
- Pressure canning
- Freezing
- Dehydrating
- Freeze drying
- Quick pickling
- Fermenting
- Atmospheric Steam Canning (large dome lid steamer)
- other (please specify):

**BEFORE**

Please share your confidence level **BEFORE** the program began today:

NOT Confident    A Little Confident    Somewhat Confident    Confident    Very Confident

your confidence in making an informed cost/benefit decision regarding purchasing a home freeze dryer	<input type="radio"/>				
your knowledge of freeze drying process	<input type="radio"/>				

Please share your confidence level **BEFORE** the program began today:

NOT Confident    A Little Confident    Somewhat Confident    Confident    Very Confident

your knowledge of necessity to use a pressure canner to safely can all low-acid vegetables and meats	<input type="radio"/>				
your knowledge of need to have pressure canner DIAL gauge tested annually	<input type="radio"/>				
your knowledge of venting a pressure canner for 10 minutes prior to building pressure	<input type="radio"/>				
your knowledge of operating a pressure canner	<input type="radio"/>				

Please share your confidence level **BEFORE** the program began today:

NOT Confident    A Little Confident    Somewhat Confident    Confident    Very Confident

your knowledge of necessity to add acid to tomato products to safely can	<input type="radio"/>				
your knowledge of never adding more pepper or onions to scientifically tested canning salsa recipes	<input type="radio"/>				

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of NOT creating your own salsa recipe for canning	<input type="radio"/>				

Please share your confidence level **BEFORE** the program began today:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to process fruits, jams and jellies in a boiling water canner (if storing in canning jars)	<input type="radio"/>				
your knowledge of using appropriate low-sugar pectin to reduce/exchange sugar	<input type="radio"/>				
your knowledge of making single-batch jam or jelly recipes for better end product	<input type="radio"/>				
your knowledge of preventing a lid seal failure	<input type="radio"/>				

Please share your confidence level **BEFORE** the program began today:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to blanch most vegetables prior to dehydrating	<input type="radio"/>				
your knowledge of necessity of pre-treating wild game prior to dehydrating	<input type="radio"/>				
your knowledge of heating/pasteurizing jerky meat before or after dehydrating for safety	<input type="radio"/>				

## AFTER

Now, at the end of the workshop, please share your confidence level **AFTER** the program began today:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your confidence in making an informed cost/benefit decision regarding purchasing a home freeze dryer	<input type="radio"/>				
your knowledge of freeze drying process	<input type="radio"/>				

Do you intend to try some of the recommendations made by the instructor in the Freeze Drying webinar?

- Definitely yes
- Probably yes
- Might or might not
- Probably not
- Definitely not

Did you learn something about freeze drying during this webinar today?

- Definitely yes
- Probably yes
- Might or might not
- Probably not
- Definitely not

Now, at the end of the workshop, please share your confidence level **AFTER** the program:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to use a pressure canner to safely can all low-acid vegetables and meats	<input type="radio"/>				
your knowledge of need to have pressure canner DIAL gauge tested annually	<input type="radio"/>				
your knowledge of venting a pressure canner for 10 minutes prior to building pressure	<input type="radio"/>				
your knowledge of operating a pressure canner	<input type="radio"/>				

Now, at the end of the workshop, please share your confidence level **AFTER** the program:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to add acid to tomato products to safely can	<input type="radio"/>				
your knowledge of never adding more pepper or onions to scientifically tested canning salsa recipes	<input type="radio"/>				
your knowledge of NOT creating your own salsa recipe for canning	<input type="radio"/>				

Now, at the end of the workshop, please share your confidence level **AFTER** the program:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to process fruits, jams and jellies in a boiling water canner (if storing in canning jars)	<input type="radio"/>				
your knowledge of using appropriate low-sugar pectin to reduce/exchange sugar	<input type="radio"/>				

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of making single-batch jam and jelly recipes for better end product	<input type="radio"/>				
your knowledge of preventing a lid seal failure	<input type="radio"/>				

Now, at the end of the workshop, please share your confidence level **AFTER** the program:

	NOT Confident	A Little Confident	Somewhat Confident	Confident	Very Confident
your knowledge of necessity to blanch most vegetables prior to dehydrating	<input type="radio"/>				
your knowledge of necessity of pre-treating wild game prior to dehydrating	<input type="radio"/>				
your knowledge of heating/pasteurizing jerky meat before or after dehydrating for safety	<input type="radio"/>				

Select ALL the items you plan to do when preserving food at home, based on what you learned **today** (mark all that apply):

- Use the food preservation resources provided
- Explore information on USU Extension's website
- Check if the food preservation resources I have at home are up to date
- Follow research-based directions provided by USU Extension and the USDA
- Preserve food more often at home
- Share what I learned with other people
- Have my pressure canner dial gauge tested
- Purchase additional and/or update equipment
- other--please specify:

Additional comments regarding this webinar?

**Location**

Do you currently reside in Utah?

- Yes
- No

In which county do you currently reside?

Select County

In which country do you currently reside?

In which state do you currently reside?

**Demographics**

What is your age?

What is your gender?

- Male
- Female
- Other

Please select your race and ethnicity.

- Hispanic/latino
- American Indian/Alaskan Native
- Asian
- Black
- Native Hawaiian/Pacific Islander
- White/Caucasian
- Other