Do you enjoy the art and science of food preservation and canning? Are you interested in updating your skills? If so, this training is just for you! It can be taken as a series or in parts by your topics of interest.

You will learn the latest information on:

- Food safety in food preservation
- Prevention of food borne illness
- Food storage and safety
- Canning basics
- Canning acidic foods
- Canning low-acidic foods: meats, vegetables, etc.
- Pickled and fermented foods
- Preserving jams and jellies
- Freezing foods
- Freeze drying
- Drying food products
- Canned pie fillings

LOGAN, UTAH

June 13, 14, 15, & 16  8 AM - 4:00 PM

Cache County High School (Logan or Green Canyon)

$140 for full series
$35 for single day

Register Here

Or call: April at 435-695-2544
Jenna at 435-752-6263

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