# Master Food Preserver Class Schedule: July 12-16, 2021

## Monday, July 12th  9am-2:30pm

**Morning:** 9am-Noon  
Food science and microorganisms  
Basic Canning Review  
Jams, Jellies, Spreads-lecture. Includes discussion on pectin options, low sugar options, juice extraction and the use of the jelly maker.  
**Afternoon:** 12:30pm-2:30pm  
Jams, Jellies, Spreads-lab.  
Freeze drying-lecture and lab.

## Tuesday, July 13th  8am-2:30pm

**Morning:** 8am-Noon  
Canning fruits and pie filling-lecture and lab  
Proper equipment, costs, correct procedures, and altitude adjustments.  
Preparing fruit and preserving agents: Syrups and low-sugar canning  
Hot and Raw pack  
**Afternoon:** 12:30pm-2:30pm  
Dehydration (drying) foods--Preparing foods by blanching and other pretreatments-lecture and lab.  
A look at food dehydrators...what to look for and consider in purchasing.  
Dehydrating fruit and fruit leathers, veggies, jerky

## Wednesday, July 14th  8am-2:30pm

**Morning:** 8am-Noon  
Pressure canning low acid foods – using the pressure canner-lecture and lab.  
Reviewing the pH of low acid foods.  
Avoiding problems with syphoning  
Pressure lid testing  
**Afternoon:** 12:30pm-2:30pm  
Freezing--discussion on pretreatments and what methods of freezing preparations work best for which food.  
Freezer jellies/jams

## Thursday, July 15th  8am-2:30pm

**All Day:** 8am-2:30oon  
Canning tomatoes and tomato mixtures.  
Reviewing pH, acidification  
Preparing tomatoes – slipping skins  
Salsa...many varieties will be presented

## Friday July 16th  8am-2:00pm

**Morning:** 8am-Noon  
Canning pickles and relish-lecture and lab  
Fermentation and preservation  
Key ingredients for pickling  
**Afternoon:** 12:30pm-2pm  
Final exam  
Fair judging preserved food products  
Clean up the kitchens and take home canned goods

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All classes will be held at Roy High School (4800 S. 2150 W.) FACS kitchens-watch for signs.  
There will be a short 30 minute break each day at Noon for lunch. Bring your own lunch.  
*Hands on lab will include making pepper jelly, berry jams, jams without pectin, and using the microwave and jelly maker for some of our products.  
*Hands on water bath canning of fruit products: oranges, grapefruit, peaches, pears, pineapple, applesauce or fruit in season. Plus 3 pie fillings.  
There will be a short 30 minute break each day at Noon for lunch. Please feel free to bring your own lunch...snack provided.  
*Hands on lab will include preparing and dehydrating different foods...veggies and fruits.  
*Hands on lab will include pressure canning of meats, soup, beans and vegetables.  
*Hands on lab will include preparing and freezing different foods...veggies and fruits.  
*Hands on water bath canning of canned tomatoes, juice, other tomato products, and approved salsa varieties. We will be doing at least 5 different salsa recipes.  
We will be using tortilla chips and more for sampling!  
*Hands on lab will include relishes, pickled veggies, and other quick pack pickles. We will sample homemade sauerkraut and possibly kombucha.  
Pie and ice cream will be served—using our pie filling of course!