

# Master Food Safety Advisor Volunteer Training 2019



LARIMER COUNTY  
COLORADO STATE UNIVERSITY  
EXTENSION

## Master Food Safety Advisor Program

Do you enjoy the art and science of food preservation? Would you like to develop expertise in safe food preservation and teach others? Consider becoming a CSU Extension Master Food Safety Advisor volunteer!

The Master Food Safety Advisor is a trained volunteer educator and resource in the community to provide the public with up-to-date, research based information on food safety, preparation and preservation from Colorado State University and USDA.

## Who Can Become A Volunteer?

Anyone 21 years or older who has an interest in food safety, food preparation and preservation can apply. Applicants should possess a desire to enhance their skills and knowledge and enjoy working with people. There is no prior educational requirement for those interested in becoming a volunteer.

## Opportunities for Volunteer Service:

Volunteers help support Extension's family and consumer sciences agents through education and outreach efforts. There is something for everyone! Some volunteer experiences are:

- Assist with food preservation workshops
- Food preservation demonstrations
- General food safety presentations
- Handwashing lessons
- Farmers market and grocery store displays
- Judge at county fair
- Newspaper or newsletter articles on food safety and preservation
- Answer consumer phone calls and emails

## What Is Expected?

- Submit application by **February 15, 2019**
- Complete all sessions of the 30 hour training:  
**Monday, April 1: 12:00 pm—5:00 pm**  
**Tuesday, April 2: 8:30 am—5:00 pm**  
**Wednesday, April 3: 8:30 am—5:00 pm**  
**Thursday, April 4: 8:30 am—2:00 pm**  
**Location: Larimer County Extension Office**  
**1525 Blue Spruce Drive, Fort Collins**
- Pay training fee of **\$125**
- Pass final written exam
- Identify volunteer opportunities that suit your skills and interests
- Provide 30 hours of volunteer service annually (20 hours if serving as a Master Gardener)
- Participate in at least 5 hours of continuing education annually on topics related to the Master Food Safety Advisor program
- Complete reports on volunteer activities

## Training Includes:

- The Basics of Food Spoilage and Preservation
- Foodborne Illness and Prevention
- Basic Principles of Home Canning
- Water Bath Canning
- Pressure Canning Low-Acid Foods
- Preparation and Canning of Pickled Foods
- Making Jams, Jellies and Fruit Spreads
- Freezing Foods
- Drying and Smoking Foods
- Emergency Preparedness
- Aids for the Volunteer Educator

## For more information or to request an application contact:

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