

## Purpose

University of Idaho Extension offers the Master Food Safety Advisor Program (*aka Master Food Preserver*) to teach participants how to safely preserve high-quality foods. After completion of the coursework, participants work with the community to complete their volunteer time (see Phase 2 – Volunteer Service). This is a great opportunity to share your knowledge.



## Who Can Apply?

- Anyone with an interest in food preservation and food safety
- Anyone with little to no food preservation experience
- Anyone interested in expanding and sharing their knowledge with others
- Anyone who enjoys being involved in their community
- Residents who live in Ada, Adams, Canyon, Elmore, Gem, Owyhee, Payette, Valley, or Washington Counties

## Training Phases

**Phase 1 – Attend Each Educational Session**  
Bridget Morrisroe-Aman, Family & Consumer Sciences Extension Educator, and Nikki Telford, Family & Consumer Sciences Program Coordinator, will teach the 7-week course. The weekly classes will be in a hybrid format with online modules, followed by in person, hands-on preservation labs to enhance your learning experience.

### Topics include:

- Canning Acid Foods (Fruits and Tomatoes)
- Canning Low-Acid Foods (Meats and Vegetables)
- Jams, Jellies, and Preserves
- Pickling
- Dehydration
- Food Safety
- Freezing Methods
- Teaching Tips and Aids

### Phase 2 – Volunteer Service\*

Participants are required to complete 20 hours of volunteer service, which can be completed in their county of residence. Opportunities include answering food safety questions via phone, assisting with and/or teaching classes, staffing booths, and making displays.

**Where and When:** The course is offered weekly on Tuesdays at the UI, Ada County Extension office. Classes start February 1<sup>st</sup> – March 15<sup>th</sup>, 9a.m. – 3p.m.

## Certification

Participants are certified as University of Idaho Extension Master Food Safety Advisors when they have completed the 7-week course and 20 hours of volunteer service. Participants can recertify for the Advanced Master Food Safety Advisor Program in January of the following year.

## When Should I Apply?

A limited number of applicants are accepted each year on a first-come, first-served basis. An application will be mailed or emailed to those who complete this form.

### Application deadline:

**January 14, 2022**



**Cost – \$95**  
(with volunteer time)

\$95.00 fee includes a handbook, additional reference materials, food, lab supplies, and 40 hours of instruction time with hands-on labs

*\*If participants are unable to complete the 20 hours of volunteer service or if you choose to complete only phase 1, participants will be charged an additional \$100.00 (\$195.00 total). Preference will be given to individuals interested in completing both phases.*

**Please send me an application for the Master Food Safety Advisor Program.**

Class fee is collected after your application has been submitted and your application has been approved.

Name \_\_\_\_\_ Day Phone \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Email (please print clearly) \_\_\_\_\_

**Mail, call or email us to request a MFSA Application:**

**Mail: Master Food Safety Advisor Program**

University of Idaho Extension, Ada County

5880 Glenwood Street

Boise, Idaho 83714

**Email: [ada@uidaho.edu](mailto:ada@uidaho.edu)**

**Phone: (208) 287-5900**



**Questions? Contact Us**

**UI Extension, Ada County**

**Nikki Telford**

**FCS Program Coordinator**

**5880 Glenwood**

**Boise, ID 83714**

**(208) 287-5900**

**[ntelford@uidaho.edu](mailto:ntelford@uidaho.edu)**

*The University of Idaho is an equal opportunity/affirmative action employer and educational organization. We offer our programs to persons regardless of race, color, national origin, gender, religion, age, sexual orientation, or disability. In compliance with the Americans with Disabilities Act of 1990, those requesting reasonable accommodations need to contact Ada County Office Manager two weeks prior to the starting date of the program at 287-5900.*



**MASTER  
FOOD SAFETY  
ADVISOR**  
University of Idaho Extension

**Learn or Enhance Your  
Food Preservation Skills**



**Taught by: Bridget Morrisroe-Aman,  
and Nikki Telford  
FCS Ada County Extension**

*Education Outreach through Volunteers*