



2025 UC Master Food Preserver Training

Course Schedule: All online classes are either on
Thursdays, 6:30 pm – 8:30 pm, or on Fridays, 2:00 pm – 4:00 pm

[Register for Thursday evening classes](#) or [Register for Friday afternoon classes](#)

Shaded class dates are in-person events with dates and times determined by the local program

Date	Class Topic
Jan 9 <i>Thursday, 7:00 pm</i>	Zoom Class Preparation (<i>optional</i>)
Jan 16/17	Training Orientation
Jan 23/24	Food Safety
Jan 26 <i>Sunday, 1pm-4:30pm</i>	Orientation & Knife Skills
Jan 30/31	Cold Storage & Being an MFP Part 1
Feb 2 <i>Sunday, 1pm-4:30pm</i>	Cold Storage Lab
Feb 13/14	High Acid Canning
Feb 15 <i>Saturday, 10am-4:30pm</i>	High Acid Canning Lab
Feb 27/28	Pickling & Fermenting
Mar 1 <i>Saturday, 10am-4:30pm</i>	Pickling & Fermentation Lab
Mar 13/14	Fruit Spreads
Mar 15 <i>Saturday, 10am-4:30pm</i>	Fruit Spreads Lab
Apr 3/4	Low-Acid Canning
Apr 5 <i>Saturday, 10am-4:30pm</i>	Low Acid Canning Lab
Apr 24/25	Dehydration & Being an MFP Part 2
Apr 26 <i>Saturday, 10am-4:30pm</i>	Dehydration Lab
May 8/9	Kitchen Pest Management
May 17 <i>Saturday, 10am-4:30pm</i>	Student Presentations
May 22/23	Emergency Prep & Being an MFP Part 3
May 29/30	Being an MFP Part 4 & Wrap Up

- *Students are expected to attend at least one on-line or in-person public class by April 19, 2025.*
- *Questions? Contact your local program coordinator.*