

Programs Offered by MSU Extension's Food Safety Team



MICHIGAN STATE UNIVERSITY | **Extension**

For more information about scheduling any of these programs in your community please contact:

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8 or 16 Hour ServSafe. Call instructor to schedule class or learn when a session is being held. Cost for the 16 hour class is \$145. Cost for the 8 hour class is \$70 participant must be previously certified for this class. *Each participant must purchase a current 6th edition ServSafe Book with test answer sheet prior to attending class. See instructor for information on where to get the latest edition.*

4 Hour ServSafe. This is 4-hour training is designed for hourly workers and other interested parties. Call instructor to register. Cost per participant \$15.



Cooking for Crowds. The Cooking for Crowds curriculum was designed for non-profit groups that cook for their organization or for the public. These groups traditionally don't have professional training in cooking large volumes of food. This is taught in a 3-hour format. Cost per participant \$10.



Food Preservation Classes 1~3 Hours. This is a demonstration style workshop to learn about food preservation methods that may include freezing, dehydrating, canning with a boiling water bath canner or a pressure canner. Classes can also be done in lecture format where review of materials and methods are covered or in a hands-on format in which participants follow a research-based recipe and assemble together in class. Cost per participant \$10-20 depending on type of class scheduled. Scholarships are available for SNAP, Bridge Card and WIC participants

Put it Up! Food Preservation for Youth. Put it Up! Food Preservation for Youth curriculum is a series of informal educational lessons that guide youth to explore and understand the science of safe food preservation. The hands-on food preparation activities are designed for ages 4th – 12th graders. (Accommodations

may be made for younger if accompanied by adult and instructor has been consulted.) The series is composed of six different food preservation methods: boiling water canning, making jam, pickling, pressure canning, drying and freezing. In addition to step-by-step procedures, reflection questions, and ideas for experimentation, each method also includes additional activities: a science-based fill-in-the-blank challenge, a history-based word search, a glossary, a resource list, a knowledge test and more. Lessons may be taught as a series or individual one time presentations. Cost is determined by course taught and participants.

Keeping Food Safe at Youth Gardens. This program is designed to be done with volunteers, teachers and those responsible for planning and implementing a youth garden. Topics covered include what to consume, garden safety, protecting produce from contamination, weed control, storage tips for fresh produce and much more. This is currently a free program.



Food Safety in Food Pantries. Volunteers can be very busy in food pantries; and not always have a lot of time to learn about the food safety details of the food they handle. This one hour informational training covers many food safety concepts of handling food in the pantry; keeping work areas clean, volunteers clean, knowing when to discard foods, knowing what to accept and what to reject, the FIFO method, storage and more. In the course of an hour volunteers will have the opportunity to ask questions and learn more about food safety that can impact their operation regardless of size. This is currently a free program.



Cottage Food Law. With the enactment of Michigan's 2010 Cottage Food Law (allowing the selling of homemade foods to be sold to the public at Farmer's Markets and other such venues) MSU Extension will be offering a program to train Michigan residents in food safety and want to learn about promoting their product at farm markets or other venues. The educator will cover what, how much and where foods can be sold, basic food safety guidelines, package labeling, and storage. Cost per participant is \$10. This is also available in an on-line format.



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