



Q: Are these jars canned correctly?

A: Nope!

Preserve@Home provides research-based food preservation education online throughout the state of Colorado. **Participants** learn how to produce high quality preserved foods and the science behind current food preservation techniques, high elevation adjustments, and food safety.

Individuals with little or no previous food preservation experience are welcome. Anyone with an interest in food preservation and food safety can enroll in **Preserve@Home**. **Colorado Cottage Food producers** can benefit from this online training, especially if they want to make sure they have updated information and resources related to food preservation. This online training provides you with safe techniques and recipes for the products you make at home and sell to consumers!

Eventbrite Registration & Payment Deadline: January 16, 2018

To register – visit: <https://csu-ext-food-preservation.eventbrite.com>

Course Available Online to View: January 18, 2018 at 1:00 p.m. MST

Chats Thursday's 1:00 MST (saved if missed): January 25 – March 1, 2018

Online access NOT available after: March 15, 2018

At the conclusion a final exam is given and a **Certificate of Completion is awarded for **80%** or greater of the total available points for the six weekly Lessons..

Six Weekly Lessons available to print or save as pdf documents:

1. Causes and Prevention of Foodborne Illness
2. Spoilage and Canning Basics
3. Canning Acid Food - Boiling Water Bath
4. Canning Low Acid Foods - Pressure Canner Dial/Weighted
5. Canning Specialty Foods (jams, jellies and preserves; salsas; pickled & fermented foods)
6. Drying and Freezing

Location: Online training so you need access to computer and internet. You will receive log in information prior to January 18th so that you can log on.

Please Contact: Anne Zander, azander@bouldercounty.org 303-678-6238 if you have questions about **Preserve@Home** Online Food Preservation 6 Week Training