



CSU Master Food Safety Advisor Program

Colorado
State
University

Extension

Do you enjoy the art and science of food preservation?

Would you like to develop expertise in food preservation and food safety?

Become a Master Food Safety Advisor volunteer!

[What is a Master Food Safety Advisor?](#)

The Master Food Safety Advisor program serves to extend CSU's Extension's education programs in food safety and food preservation to adults and youth. The Master Food Safety Advisor is a trained volunteer educator and resource person in the community to provide the public with research-based information from Colorado State University and USDA.

[Why you should become a Master Food Safety Advisor?](#)

- You enjoy or want to hone your skills in the art and science of home food preservation.
- You would like to develop expertise in food preservation and food safety.
- A desire to share your expertise with others in the community.

[Who is eligible to apply?](#)

Anyone 21 years or older is eligible to apply to take Master Food Safety Advisor training.

To become a Master Food Safety Advisor, applicants must meet the following qualifications:

- Attend training sessions for at least 30 hours.
- Pass written exam.
- Complete at least 40 hours of volunteer service as a Master Food Safety Advisor or 20 hours if also participating as a Master Gardner volunteer.
- Complete quarterly reports on the number of public contact made.

[What training is provided?](#)

CSU Extension offers 30 hours of intensive training on methods of canning, pickling, freezing, dehydrating, food safety and prevention of foodborne illness for a minimal fee, in exchange for commitment to 40 hours of volunteer service with a CSU county Extension office. Training is scheduled in the spring. See specific county links below for contact information, training dates and program cost.

[What does the training cover?](#)

During the lectures, discussion and labs in the demonstration kitchen, you will learn:

- The latest information on food safety and food preservation from Colorado State University and USDA
- Prevention of Foodborne Illness
- Food Storage and Safety
- Basis of Spoilage and Preservation
- Altitude adjustments for food preparation and safety
- Canning Basics
- Canning Acid Foods
- Canning Low-Acid Foods
- Pickled and Fermented Foods

- Preserving Fruit Spreads
- Freezing Foods
- Drying Food Products
- Nutritional Considerations
- Preparing for and Coping with Emergencies and Disasters
- Answering Consumer Questions

What are Master Food Safety Advisor volunteer experiences?

After completing your training, you will have an opportunity to choose your volunteer experiences. The 40-hour commitment can be fulfilled by:

- Helping others to learn, and provide research-based information from Colorado State University Extension.
- Answering consumer phone calls.
- Providing information at local Farmer's Markets, fairs, and/or supermarkets.
- Conducting presentations and workshops as part of a team or on your own for community groups and schools.
- Preparing educational displays, writing articles for newsletters, newspapers, etc.

How do you apply?

Check with the following CSU Extension agents regarding training programs and/or food preservation workshops in their region:

Larimer County Extension

Edie McSherry (970) 498-6008

Email: emcsherry@larimer.org

Website: www.colostate.edu/Depts/CoopExt/LARIMER/MFSA.volunteer.htm

Boulder County Extension

Anne Zander (303) 678-6238

azander@bouldercounty.org

Routt County Extension

Karen Massey (970) 879-0825

Karen.massey@colostate.edu

Mesa County Extension

Rhonda Follman (970) 244-1834

Rhonda.follman@colostate.edu

Pueblo County Extension

Lois Illick (719) 583-6566

loisi@coop.ext.colostate.edu