



CSU Master Food Safety Advisor Program

Colorado
State
University

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!

Extension

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

The Master food Safety Advisor program serves to extend CSU 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 30 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 contacts 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 of 30 hours of volunteer service each year 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 30-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 Farmers' Markets, fairs, 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?

Larimer County

Edie McSherry, Extension Agent

Email: emcsherry@larimer.org

Telephone: 970-498-6008

Website: www.larimer.org/ext

Boulder County

Anne Zander, Extension Agent

Email: azander@bouldercounty.org

Telephone: 303-678-6238

Eagle County

Glenda Wentworth, Extension Agent

Email: Glenda.wentworth@colostate.edu

Telephone: 970-328-8632

LaPlata, Montezuma and Archuleta Counties

Wendy Rice, Extension Agent

Email: wendy.rice@co.laplata.co.us

Telephone: 970-382-6461

Mesa County

Rhonda Follman, Extension Agent

Email: Rhonda.follman@colostate.edu

Telephone: 970-244-1834

Pueblo County

Lois Illick, Extension Agent

Email: loisi@coop.ext.colostate.edu

Telephone: 719-583-6566

Routt County

Karen Massey, Extension Agent

Email: Karen.massey@colostate.edu

Telephone: 970-879-0825