Tradition meets Technology

- Interest in food preservation growing
- Increasing reliance on electronic sources for information
- Mis-information rampant online
Extension incorporates digital platforms into food preservation education

- Complete, current food preservation information online
- Searchable websites
  - http://www.extension.uidaho.edu/resources
  - https://extension.oregonstate.edu/mfp/publications
Facebook
Facebook Page Promotes FCS programs in Southwest Idaho
Engagement & Education

Promotion & Advertisement

From Consumers to Chefs
FOOD SAFETY EDUCATION MATTERS
Interactive online service provides a timely response to consumer questions
Preserve@Home

- An online home food safety and preservation class taught through campus.extension.org

- Each lesson includes
  - online text
  - weekly online discussion
  - real-time online chat
  - open book quizzes and final
Preserve@Home

- College Students
- People from rural or remote areas
- People who lack time to take a class
- Hands-on lab added in some areas
• Audio recorded PowerPoint lessons online
• Weekly face-to-face trainings
  – Review materials
  – Questions
  – Hands-on labs
• Volunteers work with consumers in their communities
• Key piece of training is food demonstration given by each participant
Canning Timer and Checklist app

- This free app leads food preservers through the steps to safe, successful outcomes
- Based on USDA recommendations
  
  https://catalog.extension.oregonstate.edu/pnw689
User identifies product, elevation, jar size and pack

App self-populates:

- Checklist of steps
- Appropriate processing method
- Built-in timers for venting, processing and waiting
- Alarms and flashing screen indicate each step is complete
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