



COLORADO STATE UNIVERSITY
EXTENSION

Master Food Safety Advisor Certification

CSU Extension offers a special opportunity for Extension agents, program assistants and support staff to complete training for MFSA certification. Training fee: \$125

MFSA Certification Training

May 13—16, 2019, 2019

Gunnison County Fairgrounds

Monday, May 13: 12:00 pm—5:00 pm

Tuesday, May 14: 8:30 am—5:00 pm

Wednesday, May 15: 8:30 am—5:00 pm

Thursday, May 16: 8:30 am—2:00 pm

Benefits of MFSA training: Because of the risk of foodborne illness and/or death from unsafe home food preservation, *FCS agents* conducting food preservation programming at the county level must be knowledgeable in the basic principles of food safety and home food preservation. MFSA certification provides agents with competencies and skills required to conduct food preservation programming. MFSA certified *program assistants and support staff* play an important role in extending CSU Extension's reach by providing food safety and safe food preservation information in their county. MFSA trained staff provide the public with up-to-date, research based information from Colorado State University Extension and USDA.

Training Includes:

- The Basics of Food Spoilage and Preservation
- Foodborne Illness and Prevention
- Basic Principles of Home Canning
- Water Bath Canning
- Pressure Canning Low-Acid Foods
- Pickling and Fermenting
- Making Jams, Jellies and Fruit Spreads
- Freezing Foods
- Drying and Smoking Foods
- Emergency Preparedness

For More Details Contact:

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