

MSU Extension's Food Safety Team Programs



MICHIGAN STATE
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For more information about scheduling any of these programs in your community please contact a member of the Food Safety Work Team (see the attached map)



8 or 16 Hour ServSafe. Call instructor to schedule class or learn when classes are being held. Cost for the 16 hour class is \$145. Cost for the 8-hour class is \$75. *Each participant must purchase a current 7th edition ServSafe Book with exam answer sheet prior to attending class.* <http://msue.anr.msu.edu/program/info/servsafe>

4 Hour ServSafe. This is 4-hour training is designed for hourly workers and other interested parties. Call instructor to register or schedule a training session for your group. Cost per participant \$15.



Cooking for Crowds. The Cooking for Crowds curriculum is designed for non-profit groups that prepare food for food fundraisers or food events for their organization or for the public. These groups traditionally don't have food safety training for serving food to the public. Cost for this three hour class is per participant \$10.



Food Preservation Classes 1~3 Hours. This is a demonstration style workshop to learn about food preservation methods that may include freezing, dehydrating, canning with a boiling water bath canner or a pressure canner. Classes can also be done in lecture format where review of materials and methods are covered or in a hands-on format in which participants follow a research-based recipe and prepare product together in class. Cost per participant \$10-20 depending on type of class scheduled. Scholarships are available for SNAP, Bridge Card and WIC participants



Safe Food = Healthy Kids. This 3 hour food safety program is designed for Child Care Providers. Learn what causes foodborne illness and how to keep food safe for children in your care. This session also provides training hours for licensing requirements. Cost per participant is \$10. Contact your local Educator to learn more or schedule a session in your community.



Put it Up! Food Preservation for Youth. Put it Up! Food Preservation for Youth curriculum is a series of informal educational lessons that guide youth to explore and understand the science of safe food preservation. The hands-on food preparation activities are designed for ages 4th – 12th graders. (Accommodations *may* be made for younger if accompanied by adult and instructor has been consulted.) The series is composed of six different food preservation methods: boiling water canning, making jam, pickling, pressure canning, drying and freezing. In addition to step-by-step procedures, reflection questions, and ideas for experimentation, each method also includes additional activities: a science-based fill-in-the blank challenge, a history-based word search, a glossary, a resource list, a knowledge test and more. Lessons may be taught as a series or individual one-time presentations. Cost is determined by course taught and number of participants.



Keeping Food Safe at Youth Gardens. This program is designed for volunteers, teachers and those responsible for planning and implementing a youth garden. Topics covered include what to consume, garden safety, protecting produce from contamination, weed control, storage tips for fresh produce and much more. This is currently a free program.



Food Safety in Food Pantries. Volunteers can be very busy in food pantries; and not always have a lot of time to learn about the food safety details of the food they handle. This two-hour informational training covers many food safety concepts of handling food in the pantry; keeping work areas clean, volunteers clean, knowing when to discard foods, knowing what to accept and what to reject, the FIFO method, storage and more. This program is being offered for \$10 per participant. Participants receive a workbook and certificate upon completion of the course.



Cottage Food Law. With the enactment of Michigan's 2010 Cottage Food Law (allowing the selling of homemade foods to be sold to the public at Farmer's Markets and other such venues) MSU Extension will be offering a program to train Michigan residents in food safety and want to learn about promoting their product at farm markets or other venues. The educator will cover what, how much and where foods can be sold, basic food safety guidelines, package labeling, and storage. A member of the MSU Product Center also discusses creating business plans, sharing information about MSU's Product Center, and criteria on how to take their business beyond a Cottage Food venture. Cost per participant is \$20.

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