Comparing University of Idaho's Food Preservation Programs: Master Food Safety Advisor and Preserve@Home

University of Idaho Extension educators are offering two valuable home food preservation courses. Many who are interested have inquired, "What's the difference between the two?" Here's a compilation of our most frequently asked questions, to compare both programs so you can make the best decision for you and your circumstances.

Frequently Asked Questions	MASTER FOOD SAFETY ADVISOR University of Idaho Extension	PRESERVE @ HOME University of Idaho Extension
Who can participate?	Participants can be new or seasoned food preservers, eager to give back to the community regarding home food preservation methods and education, willing to follow all USDA standards as University of Idaho & MFSA representative.	Participants are interested in learning more about food preservation for home food storage, focused on USDA food safety and preservation standards.
Register / pay by date	Dec.12 th , 2024 / pay by Jan. 10 th , 2025	Jan. 14 th , 2025 / pay by Jan.13 th , 2025
First day of class	Wednesday, Jan. 22 nd , 2025	Thursday, Jan. 16 th , 2025
Length of program	7 weeks In-Person classes are Wednesdays, 9-3 pm	6 weeks Zoom Meet-up on Thursdays, 1-2 pm
Application required?	Yes.	No.
Certification	After completion of course and 20 volunteer hours, the participant will be a Certified Master Food Safety Advisor, endorsed to assist with other food preservation presentations, and eligible to attend additional seminars and workshops.	Certificate of completion
Cost	*\$120 (\$10 discount for referring a friend!) Covers text, resources, and food for labs	*\$35
Access to materials	Year-round access to course content, digital and hard-copy text, printed/online access to additional resources by topic, any scientific updates, and opportunities for volunteer development and updated resources.	Course & resources provided are limited: online, and only available till March 14 th , 2025.
Location	The class is held at the Jefferson County Extension Office (Rigby, ID). Volunteer hours are completed in the county where participant resides.	Online (zoom platform).
Additional Commitments	20 hours of volunteer experience: Including but not limited to assisting with phone calls, staffing educational booths at farmer's markets/preparedness fairs, assisting with canning classes taught by educators, etc.	None.
Approx. time spent outside of class:	3-4 hours. Read assigned chapters, complete weekly quiz. + 20 volunteer hours by end of year.	3-4 hours. Read assigned chapters, complete weekly quiz.
Includes hands-on experiences?	Yes: Hands-on lab experiences, resources for volunteering/presenting, role-playing scenarios.	No.
Final Exam	Yes. Take-home test, open resource exam. Participant must pass with 90% accuracy or better.	Yes, participant must pass with a 70% or greater accuracy.
Support to participants	MFSA program supervisor assistance for all volunteers to fulfill hours, U of Idaho educator support, updated handouts and materials.	U of Idaho educator support that is available to all community members.

^{*}For reference, a typical hands-on canning class runs about \$20 for a 3-hour session. To take each segment separately would cost over \$140.00 in total.

