

Agenda MFP hands on lab Las Cruces, NM 2.5 days training

Day 1: 8 hours

Time and Title	Activity/ min	Leader	Reference	NMSU E-series
8:30 The changing world of food safety: FSMA impact on consumers	30 min	NC Flores	FSMA PSA/PC regulations	FSMA PCQI chapter 1
Freezing and Drying	Review OT 30 min	NC Flores	WSU Ch 8, 9	
9:30 Food preservation lab Dried and freeze lab set up	Beef jerky, Chile, green beans, berries 150 min	NC Flores	Measure Aw	Drying Foods Freezing Fruit Basics Freezing Vegetables
12:00 Lunch? On own	60 min			
1:00 Fermented foods	Review OT 30 min	NC Flores	WSU Ch 6	
1:30 Food preservation lab Fermented foods and lab set up	Red chile mash, kefir, kombucha 60 min	Cindy Davies NC Flores	Measure pH	Preparing and Canning Pickled and Fermented Foods at Home
2:30 Canning basics	Review OT 30 min		WSU Ch 3	USDA Canning guide, So Easy to Preserve book
3:00 Food preservation lab Check	Fermented, Dried, frozen foods 60 min	C. Davies NC Flores	Measure pH Aw	
4:00 Food preservation lab	Prep for Day 2 Finish & clean 60 min	EFT all		

Day 2- 8 hours

Title	Activity	Leader	Reference	NMSU E-series
8:30 Food preservation lab Check	Fermented, Dried, frozen 45 min	C. Davies NC Flores All Students	Measure pH Aw	
9:15 Low acid foods- pressure canning	So easy to Preserv video		WSU Ch 5	
9:45 Food preservation lab: Low Acid and lab set up	Green chile, 120 min	Desaree Jimenez	pH	Canning Green Chile Home Canning of Vegetables
11:45 lunch in house	60 min			
12:45 Acidified foods- boil water canning	So easy to Preserv video		WSU Ch 4	
Pickled foods	So easy to Preserv video	NC Flores	WSU Ch 6	
1:15 Food preservation lab: Acidified foods and pickles foods and lab set up	Jelly, prickly pear Jicama, salsa 150 min	R. Minjares Cydney Martin	pH	Home Canning of Fruits Making Jam, Jelly, and Sweet Spreads at Home Preparing and Canning Pickled and Fermented Foods at Home Home Canned Sweet Spreads Made with Green Chile Salsa Recipes for Canning
4:00 Food preservation lab Check	Fermented, Dried and frozen foods	C. Davies NC Flores all Students	Measure pH Aw	

4:30 Food preservation lab	Prep for Day 3 Finish & clean 30 min	all		
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Day 3- 4 hours

Time Title	Activity/min	Leader	Reference:	NMSU E-series
8:30 Food preservation lab Check	Fermented, Dried frozen foods, canned foods 15 min	C. Davies NC Flores All Students	pH, Aw	
8:45 Evaluate Food products as per judging guidelines	Discussion 75 min	NC Flores C. Davies	pH, Aw	NCFP guidelines Judging Home Preserved Foods
9:45 Responding to New Mexico Audiences	Discussion 20 min	Agents All students	Question bank	
10:10 Planning presenting and managing a MFP Volunteer program	Discussion 40 min	C. Davies D. Jimenez C. Martin All students	WSU ch 12	CES volunteer program
11:00 transitioning from home food processing to commercial products	Discussion	NC Flores		How to Submit a Commercial Food Product for Process Review Food Business in New Mexico Food Technology - Home
11:45 Exams, evaluation	Post exam, course evaluation	NC Flores GA Students	WSU post exam	