

MFP Lessons 1-8 agenda Jan, Feb Mar 2020

Online date FRIDAYS 11:30a-1pm	Lesson	WSU chapter	Speaker	Expected time
01/24	1. Basic Food Preservation- Food microbiology	1	NCF	60 min
01/31	2. Food Safety and Emergency Preparedness	2 & 10	NCF	80 min
02/07	3. Canning basics	3	NCF	60 min
02/14	4. Acidified foods-water bath canning	4	NCF	60 min
02/21	5. Low acid foods- pressure canning	5	NCF	60 min
02/28	6. Pickled foods and Fermented foods	6 and NMSU E318	NCF	80 min
03/06	7. Drying and Freezing of foods	8 & 9	NCF	80 min
03/13	8. Outreach RECAP OF ONLINE PROGRAM EVALUATION	11	NCF	60 min
03/20	NO CLASS			
03/25-27/ 2020	Hands-on lab LAS CRUCES SEE LAB AGENDA	MANUALS WSU NMSU FP	NCF/ C.DAVIES K. KNIGHT C. MARTIN D. JIMENEZ	20 hours