

<https://nmsuondemand.nmsu.edu/?category%5Bid%5D=138642&category%5Bname%5D=Extension%20Food%20Technology>

This course is designed as a refresher and introduction to several topics in food preservation. In general, the modules support the practice of food preservation starting with home canning. Learning materials such as videos and publications presented in this course support each of the learning objectives. Activities allow for practice or application of concepts presented in each chapter. Assessments such as discussions, personal reflections, and video sharing among students allow for peer interactions and networking; and demonstrate knowledge gained by each participant.

1. Understand how methods of preservation control microbial growth and prevent quality losses in food.
2. Understand the common sources of food born illness and the foods often associated with these pathogens.
3. Understand how to assure safety of food and drinking water during and after an emergency.
4. Understand the sciences of home canning, freezing, drying, and freeze drying foods.