Home Canning Science Meets Employability
School Food Labs Workshop

October 2019

AGENDA

8:30 - 9:00  Registration, Welcome, and Introductions

9:00 - 9:45  Home Food Preservation Basics
How Food Spoils and Controlling Food Spoilage
Scientific Principles of Food Preservation

9:45 - 10:30  Canning Methods
Processing Methods: Pressure Canning
Canning Equipment Demo

10:30 - 12:30  Lab: Canning Low Acid Food
Pressure Canning Carrots

12:30 - 1:30  Working Lunch / How to Incorporate
Employability Skills Into Any Lesson

1:30 - 3:00  Processing Methods: Boiling Water Canning
Lab: Canning Acid Foods
Boiling Water Canning Pickled Green Beans

3:00 - 3:30  Summary, Evaluation and Wrap-Up.

Presenters:
Carin Booth, Jackie Ogden, Roxie Price, and Alexis Roberts
UGA Extension County FACS Agents

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