

# FNG-623 : Historic Food Preservation

A lab-based course focused on food preservation methods of local, seasonal produce. Food sanitation and safety will be integrated into the course through ServSafe training. Students will gain an understanding of the principles and science behind food safety techniques and food preservation methods. Students will learn to safely preserve food by methods of boiling water canning, pressure canning, pickling, freezing and drying. Each student will research a specific food preservation method and lead the class in a food preservation workshop that includes a presentation of the literature, recipe selection and teaching demonstration of the concept. Students will be required to complete the USDA Guide to Home Canning self-study modules and pass a food preservation certification exam.

**Credits** 3

**Instructional Method**

LEC

**Semester Offered**

Summer