

# Program Highlights: Central Sierra Amador, Calaveras, El Dorado

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New MFP Training Programs

Regional CE Events

Videos

*Sue Mosbacher*



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## Training: Historically

- 8-10 weeks in a row
- Either all Saturday classes or weekday classes
  - Working? Kids? Traveling?
  - Share training room?
- Group presentations at end of training
- Certified after last class



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## Training: What are other programs doing?

- September MFP training group meeting
  - Stockton
- 8 programs represented
- Lightbulbs went off
  - What if we ....?



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## Training: Restructured priorities

- Wider age diversity of new members
- Outreach during training
- Home projects = Presentations throughout training
- New topics
- Class problem solving
- Class products for outreach events
- New member retention



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# What Changed

- 2 phases: class & field work/internship
- Class/lab: 4-5 months
  - 2 classes/month, 1 weekday & 1 Saturday
  - Field work/internship
- No manual regurgitation
- Class projects = fair tasters



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# What Changed

- Practice teaching
  - Monthly presentations on homework projects
  - Case studies on internet recipes
  - Oral Q&A section on final exam
- Encouraged event participation
  - VMS training on Day 1
  - New schedule = Time to sign up for events



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# What Changed

- New topics:
  - Kimchi, kombucha, yogurt
  - Preserving meat
  - Cheese making
  - Kitchen basics and knife safety
  - Emergency preparedness
  - Root cellars



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## Training: Did it work?

- Still evaluating
- Easier on trainers & students
- Lots of canning issues addressed after home projects
- More comfortable presenting
- More comfortable participating in events



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## Regional CE Events

- Saturday – 3 hours, quarterly
- Invite multiple counties
- So far:
  - Marmalades
  - Charcuterie
- Will replace general meetings

*Thanks, Joyce!*



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# Videos

- Demonstrate multi-day processes
  - *Thank you Charlene Stiles: Amador County!*
  - *iPhone & iMovie*
- Lesson learned: test it on-site!

Canning



Freezing



Fruit Leather



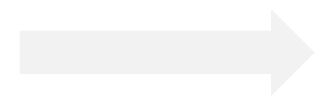
Kimchee



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## UCCE Central Sierra

- Amador and Calaveras Counties
- El Dorado County



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