Home Food Preservation Slide Outline

I. Introduction
   a. Canning & Home Food Preservation- slide 1
   b. Learning objectives- slide 2-3
   c. Botulism cases, the most important safety concern of home canning- slides 4-5
   d. History of Canning- slides 6-7
   e. Quick basics of canning- slide 8
   f. How to can safely- slide 9
   g. Methods of boiling water bath canner- slide 10
   h. Methods of pressure canning- slide 11
   i. Boiling water bath vs. pressure canner- slide 12
   j. Food pH list- slide 13
   k. High acid vs. low acid- slide 14
   l. Causes of Spoilage in Food - slide 15
   m. *Clostridium Botulinum* - slide 16 - 17
   n. Botulism - slide 18
   o. Preventing Botulism When Canning - Slide 19
   p. Follow Recipe Exactly - slide 20
   q. Altitude Adjustment - slide 21
   r. Unsafe Canning Methods - slide 22

II. Boiling Water Bath
   a. Parts of the equipment- slide 24
   b. Methods of packing- slide 25
   c. Headspace- slide 26
   d. Headspace issues- slide 27
   e. Jars and Lids- slide 28
   f. Processing time- slide 29
   g. What affects processing time? - slide 30
   h. Step by Step: boiling water bath canner - slide 31-32

III. Pressure Canning- slide 33
   a. Pressure Canning - slide 34
   b. Pressure Canning - picture showing Dial and Weighted Gauge Canners - slide 35
   c. Weighted Gauge - slide 36
   d. Dial Gauge - slide 37
   e. Video - Testing Dial Gauge in Your Extension Office - slide 38
   f. Knowing Your Pressure Canner - slide 39
   g. Step-by-Step: Pressure Canning - slide 40 - 43
   h. Testing for Seals - slide 44
   i. Storage - slide 45
IV. Pickling
   a. What do we mean by pickling? Pickling definition - slide 46
   b. Fermented Pickling - slide 47
   c. Quick Process/Fresh Pack - slide 48

V. Blanching
   a. Blanching - slide 49
   b. Under-blanching & Over-blanching - slide 50
   c. Step by Step: Blanching Vegetables - slides 51 - 53

VI. Freezing/Thawing
   a. Freezing introduction - slide 54
   b. Freezing instructions - slide 55
   c. Types of Packaging - slide 56-57
   d. Packing food - slide 58
   e. Freezer emergencies - slide 59
   f. Safe methods of thawing - slide 60

VII. Dehydrating
   a. Dehydrating Methods - slide 61
   b. Drying Background - slide 62
   c. Sun Drying - slide 63
   d. Vine Drying - slide 64
   e. Oven Drying - slide 65
   f. Food Dehydrators - slide 66
   g. Packaging and Storing - slide 67

VIII. Resources
   a. Selling Home Preserved foods - slide 68
   b. Helpful resources - slide 69-70