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Food Preservation

Ohio State University Extension Family and Consumer Sciences' home food preservation workshops focus on teaching the basics of canning, freezing, and other methods of food preservation. Hands-on classes are offered across the state and typically address:

- Basic food safety principles
- Water bath canner and pressure canner methods
- Principles involved in canning tomatoes, pickling and making jams and jellies
- Methods for freezing fruits and vegetables
- Reliable, research-backed resources from the U.S. Department of Agriculture, OSU Extension, and others



Gardeners and other lovers of fresh produce are often interested in extending the season's bounty by learning more about home-preserving fruits and vegetables. In OSU Extension's home food preservation workshops, the science behind home food preservation is emphasized so that everyone who cans or freezes fresh fruits and vegetables understands why certain procedures must be followed precisely to ensure a high-quality, safe product that they and their family can enjoy.

fcs.osu.edu/food-safety/home-food-preservation



THE OHIO STATE UNIVERSITY

FAMILY AND CONSUMER SCIENCES
THE COLLEGE OF EDUCATION AND HUMAN ECOLOGY
THE COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES