

HOME FOOD PRESERVATION

VIRTUAL PROGRAM

More people than ever are growing their own food at home. This self-paced virtual course will teach you how to safely preserve your fresh foods for year-round enjoyment using techniques such as canning, freezing, dehydration and fermentation.

You'll learn the science behind these techniques and receive step by step guidance on how to do them at home. After registering, you can complete the course at your own pace until December 31, 2021.

For more info and to register, go to:
tinyurl.com/VCE-HomeFoodPreservation

Enroll

starting February 15.
Registration deadline
October 15, 2021



Course fee

\$15

*If you have any questions,
please contact Dr. Renee
Boyer at rrboyer@vt.edu.*