

April 2025 Educational Webinars - MSU Extension Food Safety Team

Michigan State University Extension is your resource for food safety education. Michigan State University Extension helps people improve their lives by bringing the vast knowledge and resources of MSU directly to individuals, communities, and businesses. The Food Safety Team will be hosting live online webinars and in-person classes (call your local MSU Extension Office for information on local sessions).

Serving Up Food Safety (Online, Free Sessions)

Monday's at 12 p.m. EDT

Join MSU Extension food safety educators as they dive into food safety topics each week and answer your questions.

To learn more and to register, visit: <https://events.anr.msu.edu/FoodSafety2025/>

- **April 7, 2025 - Leeks, Everything You Need to Know!**
Using, storing, and preserving leeks and what you need to know about foraging for wild leeks.
- **April 21, 2025 - Sourdough**
Let's chat about food safety issues to keep in mind when making sourdough bread and other goodies!
- **April 28, 2025 - What's new in Food Safety**
Find out what is going on in the world of Food Safety. What should you be aware of with recalls, allergens, Government regulations, disaster preparedness, and much more!

Preserving MI Harvest (Online, Free Sessions)

Thursday's at 1 p.m. and 6 p.m. EDT

Learn the latest methods and research for preserving foods at home. Let us help you fill your pantry and freezer by preserving food safely at home. To learn more and to register, visit:

<https://events.anr.msu.edu/PreservingMIHarvest2025/>

- **April 3 - Preserving Proteins that Swim, Walk, and Fly**
Discover preserving tips for fish, meat, and poultry.
- **April 10 - Foraging and Preserving Michigan Plants**
Some of us are green thumbs, and some of us like to forage for our food - maybe you do both! It is important to make sure that the plants you pick in the wild are safe AND we preserve them safely.
- **April 24 - Preserving Spring Produce and Herbs**
Fresh produce like rhubarb and asparagus will soon be available. Join us to discover how to preserve produce and herbs from your spring harvest.

Pantry Food Safety – It's Your Job! (Online, Free Session)

Food safety training for volunteers or staff working in a food bank or food pantry will cover food safety guidelines for handling and receiving food products. After completing the free, 3-hour Pantry Food Safety training, participants will receive a certificate of completion. To learn more and to register, visit:

https://events.anr.msu.edu/2025_January_June_pantry/

- April 22, 1 p.m. EDT

Michigan Cottage Food Law (Online, Free Sessions)

Learn how to safely prepare and sell allowable foods to the public made in home kitchens. The Michigan Cottage Food Law workshop reviews the food safety aspects and guidelines of preparing and selling cottage foods. The MSU Product Center joins us to cover the business aspects of the Cottage Food Law. A Michigan Department of Agriculture and Rural Development Inspector will be available for the Q&A portion of this workshop. To learn more and to register, visit: <https://events.anr.msu.edu/MiCFL2025/>

- April 3, 10 a.m. EDT
- April 21, 6 p.m. EDT

Moving Beyond Cottage Food (Online, Free Session)

Entrepreneurs and cottage food operators can learn basic knowledge to guide them in the right direction for becoming a licensed food operator and Moving Beyond Cottage Foods. To learn more and to register, visit:

<https://events.anr.msu.edu/MBCFWinter2025/>

- Apr. 2, 6 p.m. EDT

Selling Michigan Honey & Maple Syrup Safely

Food safety is key to successfully selling honey and maple syrup in Michigan. Learn how to safely handle, package and store honey and maple syrup, and understand the exemption guidelines for selling these products in Michigan. Michigan Department of Agriculture and Rural Development allows for collection and production of honey and maple syrup that can be sold without a license, and there is an expectation that this is done safely. Personal hygiene, food safe containers, storage, cleaning and sanitizing methods, and MDARD's exemption guidelines are topics covered on this workshop. To learn more and to register, visit: <https://events.anr.msu.edu/HoneySyrup/>

- Apr. 2, 2 p.m. EDT

Safe Food = Healthy Kids (Online, Free Session)

Safe Food = Healthy Kids is an interactive workshop designed for childcare providers. Learn what the best practices are for food safety to help keep kids safe. To learn more and to register, visit:

<https://events.anr.msu.edu/SFHKJantoJune25/>

- April 8 & 9, from 1 - 2:30 p.m. EDT (two-part class)

Guidance for Food Handlers and the Management of Halal Food

Halal Food training is for food handlers and educators with responsibilities related to nutrition and food. Key concepts of what food is considered halal and how to preserve the integrity of this food is covered in this training. Participants will increase their knowledge and confidence in how to properly handle halal food for consumers requiring a halal diet and will be able to incorporate with relevant food safety knowledge. To learn more and to register, visit:

https://events.anr.msu.edu/2025_January_June_Halal/

- Apr. 22, 9 p.m. EDT

Cooking for Crowds (Online/In-person)

A volunteer's guide to food safety. Cooking for Crowds classes educate volunteers who offer food fundraisers and events such as dinners and bake sales. A \$15 registration fee includes the online training along with a food safety manual. To learn more visit: https://www.canr.msu.edu/cooking_for_crowds/index

ServSafe® (In-person)

Earn ServSafe® Manager certification with help from MSU Extension. ServSafe® is a national food safety certification program. This class is designed for anyone working in the foodservice industry, including non-profit organizations. MSU Extension offers an 8-hour ServSafe® training and exam proctoring, with a class fee of \$75. MSU Extension will also be offering proctoring of the ServSafe® Manager Certification Exam by appointment.

Contact your local MSU Extension Food Safety staff for more information or for a list of upcoming classes, visit:

<https://www.canr.msu.edu/servsafe/events>

Dial Gauge Pressure Canner Testing

Contact your local MSU Extension Office to schedule an appointment to have your dial gauge pressure canner tested.

Use the link below to find your local County MSU Extension office: <https://www.canr.msu.edu/outreach/county>

For more information or questions, contact Kellie Jordan jorda136@msu.edu