

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