

Food Preservation * Food Safety

MSU Extension offers a variety of online educational resources and programs in food preservation and food safety.

[Serving up Food Safety - The Art of Safe Sourdough](#)

April 6, 2026 | 12:00 p.m. – 12:30 p.m.

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

[ServSafe Manager Training and Certification Exam - Wayne County - April 7, 2026](#)

April 7, 2026 | 9:00 a.m. – 5:00 p.m.

MSU Extension-Focus Hope, 1360 Oakman Blvd., Detroit, MI 48238

MSU Extension offers 8-hour ServSafe® training, which is a national certification program. This class is designed for anyone working in the food service industry, including non-profit organizations. Cost: \$75. Materials extra.

[Preserving MI Harvest- I Saw it on Social Media](#)

April 9, 2026 | 1:00 p.m.-2:00 p.m. and 6:00 p.m.-7:00 p.m.

You found a preservation recipe on Facebook, YouTube, or Instagram... but is it safe? Join us to learn research-tested recipes that are delicious and safe!

[Serving up Food Safety - Jammin with Frozen Fruits](#)

April 13, 2026 | 12:00 p.m. – 12:30 p.m.

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

[Preserving MI Harvest- Modifying Recipes for Preservation](#)

April 16, 2026 | 1:00 p.m.-2:00 p.m. and 6:00 p.m.-7:00 p.m.

Join us to learn how to modify research-based preserving recipes and have a safe product.

[Serving up Food Safety - Freezer Meals Prep](#)

April 20, 2026 | 12:00 p.m. – 12:30 p.m.

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

[Preserving MI Harvest-Fresh Flavors All Year: Preserving Spring Produce & Herbs](#)

April 23, 2026 | 1:00 p.m.-2:00 p.m. and 6:00 p.m.-7:00 p.m.

Fresh produce like rhubarb and asparagus will be here soon! Join us to learn easy and effective ways to preserve your spring harvest, including herbs, so you can enjoy those fresh flavors all year long.

[Serving up Food Safety - Kombucha 101: Sip, Savor, and Start Brewing!](#)

April 27, 2026 | 12:00 p.m. – 12:30 p.m.

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

[Preserving MI Harvest-Preserving the Sale](#)

April 30, 2026 | 1:00 p.m.-2:00 p.m. and 6:00 p.m.-7:00 p.m.

Freezing is a smart way to stretch your budget and reduce waste. Discover best practices for buying foods on sale and then freezing them for future meals.

