



**Community Education      Winter 2025**

## **Learn with a Chef: Pickling & Canning - A Primer on Preservation**

**Instructor: Christian McDermott**

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### **Course Description:**

In this course, students can expect to learn the basic science behind food preservation, proper sanitation and canning techniques for different food types, and how to use a pressure canner.

### **Learning Outcomes:**

#### **Outcome #1:**

Understand the Concepts of Food Preservation, and how to apply them to a variety of foods in the home cooking setting.

#### **Outcome #2:**

Use proper sanitation and canning techniques to preserve your food safely.

### **Course Schedule**

**Week 1:** 03/03/2025, 6:00PM - 9:00PM

## **Selected Bibliography/Resources:**

**Class Evaluation:** Class evaluations are sent by email. Sometimes the email will be delivered to your “junk mail,” but we can assure you it’s from Clark College only. Your responses are completely anonymous. If you do not see your evaluation immediately after class, look in your junk mail and send it to your email address. If you do not receive an evaluation, please email [Continuingeducation@clark.edu](mailto:Continuingeducation@clark.edu) or call 360.992.2939.

## **Inclement Weather:**

If the College cancels due to icy conditions, you can find this on the college website [www.clark.edu](http://www.clark.edu). If Community Education concludes that the weather is too hazardous, we may also decide to cancel this class. In that case you will receive both a phone call and email. Make certain that we have your correct contact information by viewing the class roster.

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