



Plan. Produce. Profit.

Workshops in Arkansas

Family and Consumer Sciences Programs

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**DIVISION OF AGRICULTURE
RESEARCH & EXTENSION**

University of Arkansas System



**FAMILY & CONSUMER SCIENCES
THE PEOPLE-CENTERED SCIENCES**

DEFINITION

Field of study focused on the science and the art of living and working well in our complex world.

VALUE

Through research, experiential education, and technology, our professionals help people develop the essential knowledge and skills to:

- Lead better lives
- Be work and career ready
- Build strong families
- Make meaningful contributions to our communities

CONTENT AREAS

Our primary areas of focus include:

- Culinary arts, hospitality, and tourism
- Education and training
- Food science and nutrition
- Health management and wellness
- Housing and interior design
- Human/child development and family relations
- Personal and family finance
- Textiles, apparel, and retailing

Sustainable practices, consumerism, and leadership principles are woven throughout the content areas.

#FCSsuccess www.aafcs.org

PRACTICE SETTINGS

You will find professionals in:

- Academic education at these levels
 - Early childhood
 - Elementary
 - Secondary
 - Higher Education
- Community education for adults and youth, including Cooperative Extension programs
- Business and industry
- Government
- Health and human services

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Family and Consumer Sciences:

Health

Nutrition

Food Safety & Food Preservation

Family Life & Child Care

Financial Resource Management

Arkansas Extension Homemakers

ServSafe Certification



Food Protection Manager Certification



Basic and advanced food safety concepts



5-year certification



Online or in-person



Food Safety Gold Standard

Employers
Customers
Department of Health

uaex.uada.edu/servsafe

- Training schedule
- Instructors in your county
 - 60+ counties

Home Food Preservation

Trainings and Workshops



Basic and advanced food preservation techniques



Dial Pressure Gauge Testing available in your county for free



In-person canning and food preservation workshops



Evidence-based food preservation resources

Safe techniques
Extension and USDA-backed
Keeping food safe



uaex.uada.edu/foodpres

- Food Preservation Agent Specialists
 - Freezing
 - Canning
 - Drying
 - Jams/Jellies
 - Pickling



National Center for Home Food Preservation

USDA-backed/Housed at UGA



Learn from national experts



Step-by-step resources for food preservation



Recipes can be used to home-produce your products



**Evidence-based
recommendations for home
food preservation**

Current research
Food Safety Extension
Network
So Easy to Preserve book

nchfp.uga.edu

- USDA Complete Guide to Home Canning, 2015 Revision
 - Principles of home canning
 - Select, prepare, and can products
 - Poultry, red meats, seafood
 - Fermented/pickled foods
 - Jams/Jellies

Additional Resources

AFFA Informational Webinar Recording:

- <https://uada.hosted.panopto.com/Panopto/Pages/Viewer.aspx?id=d512a8d1-4f34-41af-991b-ae2b0149e67f>

Process Authorities:

- <https://www.afdo.org/directories/fpa/>

Homemade Food Guide:

- https://www.healthy.arkansas.gov/images/uploads/pdf/Homemade_Food_Guide_FINAL.pdf

How to Start a Food Business in Arkansas:

- <https://uaex.uada.edu/food-business>

Share Grounds: Kitchen Incubator and Aggregation Center Development Project:

- <https://uaex.uada.edu/sharegrounds>

Arkansas Food Freedom Act Resource Webpage:

- <https://uaex.uada.edu/food-freedom-act>

UADA ServSafe:

- www.uaex.uada.edu/servsafe

Contact Information

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Thank You to our Sponsors!



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Funding for these workshops is provided by the Arkansas Department of Agriculture through the USDA Specialty Crop Block Grant Program.