Quality for Keeps: Home Food Preservation

Three-month Follow-up Survey

Consent to participate

A few months ago, you participated in a Home Food Preservation workshop offered by University of Missouri Extension. We are conducting this survey to get feedback on this program, and to find out how you have used the information from the class. If you decide to participate in this survey, you will be asked 10 to 15 questions about your experiences since participating in the Home Food Preservation workshop. This survey will take about 10 to 15 minutes to complete, and we do not foresee any risks associated with completing this survey. Completing this survey is voluntary and all responses are anonymous.

If you have questions about this survey, please contact Candy Gabel, Assistant Program Director (GabelC@missouri.edu or 573-884-6388). For questions about your rights as a research participant, please contact the University of Missouri Campus Institutional Review Board (umcresearchcirb@missouri.edu or 573-882-9585).
Follow-up Evaluation

1. Which Food Preservation topic(s) were covered in the workshop(s) you attended? (please check all that apply)

NOTE: Some topics may be combined into a single workshop.

- Pressure canning (green beans, carrots)
- Water bath canning (salsas)
- Jams/jellies
- Pickling
- Dehydrating/freezing
- Harvesting/storage

2. Which of the following best describes your experience with preserving food before you attended the workshop(s)?

- No prior experience
- Very limited prior experience
- A moderate amount of experience
- Very experienced

3. Please indicate how much you agree or disagree with the following statements:

I found the workshop(s) to be helpful in improving my understanding, knowledge, or skills in home food preservation.

- Agree strongly
- Agree
- Disagree
- Disagree strongly

I feel more confident in my ability to preserve foods after participating in the workshop(s).

- Agree strongly
- Agree
- Disagree
- Disagree strongly

4. Since taking the workshop(s), did you change any of your previous food preservation practices/techniques?

- Yes
- No

If yes, what were some of the changes?

5. Have you consulted any reputable sources of information on food preservation since taking the workshop(s)? Please check all of the sources below that you have used.

- I have used the MU Extension Food Preservation guide sheets from the workshop(s).
- I have used the National Center for Home Food Preservation website, or other websites that were recommended in the workshop(s).
- I have purchased a research-based food preservation book recommended in the workshop(s).

6. Have you purchased any food preservation equipment since taking the workshop(s)? Please check all of the items below that you have purchased.

- I bought a pressure canner
- I bought a water bath canner
- I bought a freezer
- I bought a food dehydrator
7. If you own or have used a pressure canner:

   Did you have your dial gauge on your pressure canner checked for accuracy?

   [ ] Yes  [ ] No

   If the dial gauge was inaccurate, did you take the recommended steps to replace it or to make the pressure reading adjustment?

   [ ] Yes  [ ] No

8. Did you preserve any foods since attending the workshop(s)?

   [ ] Yes, I have preserved food since taking the workshop(s).
   [ ] No, I have not preserved food since taking the workshop(s).

9. If you indicated that you have not preserved any foods since attending the food preservation workshop(s), please check the items that prevented you from preserving food:

   [ ] Lack of fresh produce
   [ ] Limited time
   [ ] Didn't have necessary equipment
   [ ] Didn't feel I had adequate skills and/or knowledge
   [ ] Cost

   Please list any other reasons:

10. How many quarts of food did you preserve using the following methods?

    Pressure canning
    [ ] Less than 10 quarts
    [ ] Between 10 to 25 quarts
    [ ] Between 25 to 50 quarts
    [ ] More than 50 quarts

    Water bath canning
    [ ] Less than 10 quarts
    [ ] Between 10 to 25 quarts
    [ ] Between 25 to 50 quarts
    [ ] More than 50 quarts

    Pickling
    [ ] Less than 10 quarts
    [ ] Between 10 to 25 quarts
    [ ] Between 25 to 50 quarts
    [ ] More than 50 quarts

    Freezing
    [ ] Less than 10 quarts
    [ ] Between 10 to 25 quarts
    [ ] Between 25 to 50 quarts
    [ ] More than 50 quarts

11. How many pints of food did you preserve using the following methods?

    Jams/jellies
    [ ] Less than 10 pints
    [ ] Between 10 to 25 pints
    [ ] Between 25 to 50 pints
    [ ] More than 50 pints

    Dehydrated foods
    [ ] Less than 10 pints
    [ ] Between 10 to 25 pints
    [ ] Between 25 to 50 pints
    [ ] More than 50 pints
12. Where did you get the majority of the products you preserved this year?

- My garden
- Local farmers market
- CSA (Community Supported Agriculture)
- Shared with me by friends/others
- Grocery store
- Hunting/Fishing

Please list other sources here:

13. Have you shared any of the information, skills, or resources from the workshop(s) with others?

- Yes
- No

14. Do you have any other comments or information that you would like to share?

15. To help us improve this program, please let us know the county where you live.