

**PRODUCE PRESERVATION WORKSHOP  
REQUIRED RESOURCE LIST TEMPLATE**

<b>Item</b>	<b>Source</b>	<b>Responsibility</b>	<b>Deadline</b>	<b>Action required</b>	<b>Budget source</b>
Kitchen					
Classroom					
Additional Insurance Requirements					
Field Trip					
List of participants					
Freezer					
Camera					
Pressure Canner					
Hot Water Bath Canner					
Jars					
Snap Lids					
Screw Bands					
Dehydrator (electric)					
Fruit leather trays					
Jelly Bag					
Potato Masher (need ##)					
Ice cream buckets					
Freezer containers – plastic or glass					
“Used” freezer containers as samples that you don’t have to purchase containers					
Small freezer bags that can be labeled					
Dish detergent – anti bacterial					
Tea towels & Dish cloths					
Large stock pots					
Paring knives					

Chef's knife					
Bread knife					
Steamer basket					
Cutting Boards					
Pressure Cooker					
Wooden spoons					
Metal spoons					
Measuring spoons					
Measuring cups					
Mixing bowls					
1 Ice cube tray For herbs					
Spatulas					
Cookie sheets					
Pastry brush					
Oven mitts or pot holders					
Ladles					
Paper towels					

**Produce/Perishables**

<b>Produce/Perishable</b>	<b>Source</b>	<b>Responsibility</b>	<b>Deadline</b>	<b>Action required</b>	<b>Budget from</b>
10 cups/30 beets					
Med size jar of white vinegar					
2 large bags of ice - for blanching					
2 batches of fresh carrots with tops					
Cream/milk for coffee					
6 pears					
24 tomatoes or box of soft tomatoes					
One 10 kg bag of white sugar					
Bernardin mix for low sugar jam					
Bernardin mix for freezer jam					
Mix for generic jam – other than Bernadin					
Sugar substitute sample product					
Samples of dried vegetables/mushrooms/nuts					
10 lbs frozen/fresh blueberries					
Dried blueberries/cranberries					

Ingredients for Bannock to sample jam <ul style="list-style-type: none"> <li>• 4 cups flour</li> <li>• 2-3 Tbsp baking powder</li> <li>• 1 ½ tsp salt</li> <li>• 1 C sugar</li> <li>• oil for frying</li> </ul>					
Tortilla chips – to sample salsa					
Box of apples					
Frozen berries – home picked preferred					
Ingredients for salsa <ul style="list-style-type: none"> <li>• 4 onions</li> <li>• 3 green peppers</li> <li>• 12 jalapeno peppers</li> <li>• 5 cloves garlic</li> <li>• 2 cans tomato paste</li> <li>• One bunch cilantro</li> <li>• ½ tsp cumin</li> </ul>					
One package pickling spice					

**Audio-Visual**

A/V	Source	Responsibility	Deadline	Action required	Budget Source
Screen					
Laptop					
LCD projector					
TV/DVD player					
Internet connection					

**Trainer/Participant Package**

Materials	Source	Responsibility	Deadline	Action required	Budget from
Participant Workbooks	BC Food Processors Association				
Slides					
Bernardin Guide to Home Preserving Book					
Aprons					
Latex Gloves					
Felt pens for labeling					
Name tags					
Certificate of Completion					



**Facilitator Materials**

<b>Materials</b>	<b>Source</b>	<b>Responsibility</b>	<b>Deadline</b>	<b>Action required</b>	<b>Budget from</b>
First Aid Certificate					
Food Safe Certificate					
Facilitator's Guide					
PPP Videos					
Slides					
Canning Kit					

**Extra Curricular Activities**

<b>Materials</b>	<b>Source</b>	<b>Responsibility</b>	<b>Deadline</b>	<b>Action required</b>	<b>Budget from</b>
Lunches					
Coffee					
Photo Release Forms					
Website consent form					