



# HOME FOOD PRESERVATION Evaluation

**Thank you for your time in completing the evaluation.**

1. Date of class: \_\_\_\_\_
2. Location: \_\_\_\_\_
3. Please identify the session of the home food preservation series that you attended (select all that apply):
  - General/Basic Canning
  - Pressure Canning
  - Carrots
  - Boiling Water Canning
  - Tomatoes or Salsa
  - Jam or Jelly
  - Pickles
  - Freezing
  - Dehydrating
  - Other: \_\_\_\_\_
- a. What format did you attend/view the home food preservation series? (Select all that apply.)
  - In-Person
  - Live Online
  - Recorded Lesson
4. How long have you been preserving food at home?
  - Completely new to food preservation
  - 1-2 years
  - 3-5 years
  - 6-9 years
  - 10 or more years

5. Please indicate your level of agreement with the following practices before and after this program.  
(1 = strongly disagree to 5 = strongly agree)

	Before Program					After Program				
	1	2	3	4	5	1	2	3	4	5
I am confident in my ability to safely preserve food at home.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I understand the importance of following up-to-date, research-tested recipes.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I seek USDA resources if I have questions about safely preserving foods at home.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I am confident I can find research-based food preservation recommendations online.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

6. Mark all the items you will do related to how you will preserve food after participating in this event.

- Use the food preservation resources provided.
- Explore the information on the USDA and/or food.unl.edu website.
- Check if the food preservation resources, I have at home are up to date.
- Follow the research-based directions provided by Extension/USDA.
- Preserve food more often at home.
- Share what I learned with other people.
- Have my pressure canner dial gauge tested.
- Purchase additional/updated equipment.
- Other: \_\_\_\_\_

7. Would you recommend this program to others?  Yes  No

8. How could this program be improved?

---

9. Gender (please identify one)  Male  Female  Prefer not to answer

10. Age (please identify one)  5-17  18-29  30-59  60+  Prefer not to answer

11. Which of the following best describes your race and ethnicity? (Select all that apply)

- American Indian or Alaskan Native
- Black or African American
- Native Hawaiian/Other Pacific Islander
- Prefer not to answer
- Asian
- Hispanic or Latino
- White or Caucasian

12. What is your county of residence in Nebraska?

13. What town/city do you reside in?

14. Did you learn something new as a result of this program?  No  Yes

If yes, what did you learn?

15. Please share any additional comments you would like to share as a result of the training.

