

### 3.1 Nutrition, Food Safety and Health

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**V(A). Planned Program (Summary)**

**1. Name of the Planned Program**

3.1 Nutrition, Food Safety and Health

**V(B). Program Knowledge Area(s)**

**1. Program Knowledge Areas and Percentage**

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
501	New and Improved Food Processing Technologies	16%		16%	
502	Nutrient Composition of Food	18%		18%	
503	Quality Maintenance in Storing and Marketing Food Products	23%		23%	
701	Nutrient Composition of Food	2%		2%	
702	Requirements and Function of Nutrients and Other Food Components	2%		2%	
703	Nutrition Education and Behavior	4%		4%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	7%		7%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	14%		14%	
722	Zoonotic Diseases and Parasites Affecting Humans	7%		7%	
723	Hazards to Human Health and Safety	7%		7%	
<b>Total</b>		100%		100%	

**V(C). Planned Program (Inputs)**

**1. Actual amount of professional FTE/SYs expended this Program**

Year: 2007	Extension		Research	
	1862	1890	1862	1890
<b>Plan</b>	71.0	0.0	16.0	0.0
<b>Actual</b>	463.5	0.0	37.4	0.0

**2. Institution Name: Cornell University**

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**Actual dollars expended in this Program (includes Carryover Funds from previous years)**

Extension		Research	
<b>Smith-Lever 3b &amp; 3c</b> 2035857	<b>1890 Extension</b> 0	<b>Hatch</b> 720802	<b>Evans-Allen</b> 0
<b>1862 Matching</b> 2035857	<b>1890 Matching</b> 0	<b>1862 Matching</b> 720802	<b>1890 Matching</b> 0
<b>1862 All Other</b> 21939897	<b>1890 All Other</b> 0	<b>1862 All Other</b> 1433793	<b>1890 All Other</b> 0

**2. Institution Name: NY State Agricultural Experiment Station**

**Actual dollars expended in this Program (includes Carryover Funds from previous years)**

Extension		Research	
<b>Smith-Lever 3b &amp; 3c</b> 0	<b>1890 Extension</b> 0	<b>Hatch</b> 126082	<b>Evans-Allen</b> 0
<b>1862 Matching</b> 0	<b>1890 Matching</b> 0	<b>1862 Matching</b> 126082	<b>1890 Matching</b> 0
<b>1862 All Other</b> 0	<b>1890 All Other</b> 0	<b>1862 All Other</b> 1687896	<b>1890 All Other</b> 0

**V(D). Planned Program (Activity)**

**1. Brief description of the Activity**

This is a comprehensive, statewide educational program entailing multiple education methods depending on local context and need. Campus-based faculty and extension associates and county-based educators are involved in designing, implementing, and evaluating tailored educational efforts depending on the focus and scope of their role.

**2. Brief description of the target audience**

Audiences reached include: moderate and low income families; 4-H youth; nutrition, health, and family professionals; front-line family workers; food service and food production staff and their managers and directors; and government and agency leaders at the local, state, and federal level.

**V(E). Planned Program (Outputs)**

**1. Standard output measures**

**Target for the number of persons (contacts) reached through direct and indirect contact methods**

	<b>Direct Contacts Adults</b>	<b>Indirect Contacts Adults</b>	<b>Direct Contacts Youth</b>	<b>Indirect Contacts Youth</b>
<b>Year</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>
<b>Plan</b>	55000	250000	20000	100000
2007	83530	4717142	91182	198510

**2. Number of Patent Applications Submitted (Standard Research Output)**

**Patent Applications Submitted**

<b>Year</b>	<b>Target</b>
<b>Plan:</b>	8
2007:	13

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#### Patents listed

Biodegradable Soy Protein-Based Compositions and Composites Formed Therefrom  
Method for Increasing the Expression of Pulmonary Surfactant Protein-B  
Method for Preventing or Reducing Elevated Triglyceride Levels  
Method for Preventing or Treating Obesity  
Method for Regulating Gene Expression  
Protein and Calcium Fortification System for Clear and Opaque Beverages  
Tocopherol Derivatives and Uses  
Treatment of Cancer or Obesity with Conjugated Linoleic Acids  
Use of DHA and ARA in the Preparation of a Composition for Inducing the Expression of Pulmonary Surfactant Protein-B  
Use of DHA and ARA in the Preparation of a Composition for Preventing or Treating Obesity  
Use of DHA and ARA in the Preparation of a Composition for Reducing Triglyceride Levels  
Use of DHA and ARA in the Preparation of a Composition for Regulating Gene Expression  
Use of DHA and ARA in the Preparation of A Composition for the Prevention or Treatment of Anemia

#### 3. Publications (Standard General Output Measure)

##### Number of Peer Reviewed Publications

	Extension	Research	Total
<b>Plan</b>			
2007	0	0	370

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#### V(F). State Defined Outputs

##### Output Target

##### Output #1

###### Output Measure

# non-credit instructional activities directed to this program.

Year	Target	Actual
2007	0	29326

##### Output #2

###### Output Measure

# non-credit instructional hours directed to this program.

Year	Target	Actual
2007	0	749835

##### Output #3

###### Output Measure

# funded applied applied research projects directed to this program.

Year	Target	Actual
2007	35	78

##### Output #4

###### Output Measure

# of children, youth, and adults completing education programs on: food, nutrition and health topics including attitudes about healthy eating, healthy food choices, selection of healthy foods, and preparation of healthy foods. (3.1.1a)

Year	Target	Actual
2007	0	0

##### Output #5

###### Output Measure

# of children, youth, and adults completing education programs on: benefits of physical activity and physical activity recommendations for health, and, obesity prevention. (3.1.1b)

Year	Target	Actual
2007	0	0

##### Output #6

###### Output Measure

# of women and health care providers completing education programs addressing healthy weight gain during pregnancy and breastfeeding. (3.1.1c)

Year	Target	Actual
2007	0	0

##### Output #7

###### Output Measure

# of community members completing educational programs on issues that influence food and health behavior and associated appropriate actions including obesity prevention programs and policy. (3.1.1d)

Year	Target	Actual
2007	0	0

##### Output #8

###### Output Measure

# of children, youth, and adults completing education programs on: identifying food insecurity, obtaining food assistance, balancing available resources by planning food choices, and lack of sufficient quality food/ hunger. (3.1.2a)

Year	Target	Actual
2007	0	0

##### Output #9

###### Output Measure

# of policy makers participating in education programs on status of food security in their communities and possible actions to promote increased food security. (3.1.2b)

Year	Target	Actual
2007	0	0

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**Output #10**

**Output Measure**

# of participants in programs on: reducing food safety and/or food borne risks and illnesses including recommended food purchase, storage, handling, and preparation practices. (3.1.3a)

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	0	0

**Output #11**

**Output Measure**

# refereed publications directed to this program

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	290	370

**V(G). State Defined Outcomes**

O No.	Outcome Name
1	# of program participants who demonstrate knowledge or skill gains related to food, nutrition and health topics including: attitudes about healthy eating, healthy food choices, selection of healthy foods, preparation of healthy foods. (3.1.1e)
2	# of program participants who demonstrate knowledge or skill gains related to benefits of physical activity, physical activity recommendations for health and obesity prevention. (3.1.1f)
3	# of program participants who demonstrate knowledge or skill gains related to healthy weight gain during pregnancy and breast feeding. (3.1.1g)
4	# of program participants who demonstrate knowledge or skill gains related to issues that influence food and health behavior and associated appropriate public/community actions, programs, and policy. (3.1.1h)
5	# of program participants who demonstrate knowledge or skill gains related to status of food security in their communities and possible actions to promote increased food security. (3.1.2c)
6	# of program participants who know what to do related to food insecurity problems such as actions to obtain food assistance, balance available resources by planning food choices, and lack sufficient quality food/hunger. (3.1.2d)
7	# of program participants who demonstrate knowledge or skill gains related to reducing food safety and/or food borne risks and illnesses including recommended food purchase, storage, handling, and preparation practices. (3.1.3b)
8	# of program participants documented to have applied dietary and food safety recommendations daily in meals and snacks. (3.1.1i)
9	# of program participants documented to have increased activity levels. (3.1.1j)
10	# of program participants documented to have managed food budgets and related resources to meet family needs. (3.1.1k)
11	# of program participants documented to have increased participation in public/community health-related programs. (3.1.1l)
12	# of program participants documented to have reduced one or more chronic disease indicators. (3.1.1m)
13	# of participating communities documented to have made practice and policy changes to promote healthy food and fitness lifestyle choices. (3.1.1m)
14	# of program participants who have acted to improve their food security status. (3.1.2e)
15	# of participating communities that assess food insecurity and develop appropriate action plans. (3.1.2f)
16	# reported instances of changes made in school nutrition/wellness policies. (3.1.2g)
17	# of household and food handler participants documented to have increased application of safe food preparation practices (storage, preparation, and serving, i.e, HACCP standards. (3.1.3c)
18	# of vulnerable children, youth and members of other priority groups documented to have reduced incidence of overweight and obesity as a result of participating in relevant educational programs. (3.1.1o)
19	# of priority group members documented to have increased fitness levels as a result of participating in relevant educational programs. (3.1.1p)
20	# of participating communities reporting decline in indicators of chronic diseases associated with obesity. (3.1.1 q)
21	# of individuals or households documented to have improved food security status. (3.1.2h)
22	# of participating communities reporting declines in food insecurity indicators. (3.1.2i)
23	# of communities/firms/or organizations documented to have implemented improved practices or food safety policies as a result of participating in relevant educational programs. (3.1.3d)
24	# of participating communities reporting declines in food-related illness levels. (3.1.3e)
25	Electrochemical Microbiosensor for Botulinum Toxin Detection on the Farm and in Food
26	Predisposition to Juvenile Obesity: Influence of Prenatal Nutrition
27	Maternal and Infant Nutrition Education Project
28	Albany Fire Department Wellness
29	Retired Senior Volunteer Program Bone Builders

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#### **Outcome #1**

##### **1. Outcome Measures**

*Not reporting on this Outcome for this Annual Report*

##### **2. Associated Institution Types**

##### **3a. Outcome Type:**

##### **3b. Quantitative Outcome**

<b>Year</b>	<b>Quantitative Target</b>	<b>Actual</b>
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##### **3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

**What has been done**

**Results**

##### **4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
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#### **V(H). Planned Program (External Factors)**

##### **External factors which affected outcomes**

Natural Disasters (drought, weather extremes, etc.)

Economy

Appropriations changes

Public Policy changes

Government Regulations

Competing Public priorities

Competing Programmatic Challenges

Populations changes (immigration, new cultural groupings, etc.)

##### **Brief Explanation**

See plan.

#### **V(I). Planned Program (Evaluation Studies and Data Collection)**

##### **1. Evaluation Studies Planned**

After Only (post program)

Retrospective (post program)

During (during program)

Comparisons between program participants (individuals, group, organizations) and non-participants

Comparisons between different groups of individuals or program participants experiencing different levels of program intensity.

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#### **Evaluation Results**

Evaluation results are reflected in the outcome indicators and impact statements associated with each planned program and result from a broad variety of evaluation approaches appropriate to the individual programs and contexts they represent.

#### **Key Items of Evaluation**

Each of our planned programs represents broad program emphases and strategies. Absent selection criteria, individual "findings" are not useful. See impact statements associated with this planned program for representative results.

Example results from impact statements: •

Botulism sensors developed in this project provide food producers and consumers with the ability to determine the safety of their products. •

The 260 person Albany Fire Department initiated a cardiac health program.