

V(A). Planned Program (Summary)

Program # 3

1. Name of the Planned Program

Food Safety

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
502	New and Improved Food Products		10%		10%
504	Home and Commercial Food Service		10%		10%
701	Nutrient Composition of Food		10%		10%
702	Requirements and Function of Nutrients and Other Food Components		10%		10%
703	Nutrition Education and Behavior		20%		20%
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources		10%		10%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins		10%		10%
724	Healthy Lifestyle		20%		20%
	Total		100%		100%

V(C). Planned Program (Inputs)

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

Year: 2010	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	13.0	0.0	7.0
Actual	0.0	5.0	0.0	9.0

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

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
0	300797	0	372235
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	260000	0	493256
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	9000

V(D). Planned Program (Activity)

1. Brief description of the Activity

Research scientists in food safety collaborated with their counterparts in other program areas (sustainable agriculture, nutrition, family and human development, etc.) and other institutions (LSU Ag Center and Texas Tech University) to conduct research on identified food safety issues such as E-coli, which effect farm animals. Research findings and other information were communicated directly to citizens and through extension personnel in the form of publications, conferences, workshops, field days, home/office visits, food demonstrations and other educational resources. Other venues of disseminating information were focus groups, advisory committees, use of health tips to ensure food safety during school activities, health fairs, and by partnering with faith-based organizations. Research findings were also shared with the scientific community in the form of paper and poster presentations at professional meetings and conferences.

2. Brief description of the target audience

There is a large number of low income and limited resource families in Louisiana that are found in target areas which SUAREC serves. Most of these families live below the poverty level. They lack knowledge, information, and skills to utilize existing resources to improve their diet, nutrition, health, and quality of life. Children and adolescents who are placed at risk and those that are potentially at risk will also be beneficiaries. The SU Ag Center continued to utilize data from the Louisiana Health Report Card to identify and target other audiences.

V(E). Planned Program (Outputs)

1. Standard output measures

2010	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Plan	57000	250500	0	0
Actual	20063	60205	0	0

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

Patent Applications Submitted

Year: 2010
 Plan: 0
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2010	Extension	Research	Total
Plan	1	2	
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- 1. Number of educational program activities

Year	Target	Actual
2010	1500	410

Output #2

Output Measure

- 2. Number of educational contacts

Year	Target	Actual
2010	307500	90108

Output #3

Output Measure

- 3. Number of published materials distributed

Year	Target	Actual
2010	54000	58600

Output #4

Output Measure

- 4. Number of research & extension outreach publications

Year	Target	Actual
2010	18	81

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	1. Percent of clients who gained new knowledge/skills, awareness and/or changed attitudes.
2	2. Percentage of clients who adopt healthy recommendations
3	3. Percentage of clients who changed behavior

Outcome #1

1. Outcome Measures

1. Percent of clients who gained new knowledge/skills, awareness and/or changed attitudes.

2. Associated Institution Types

- 1890 Extension
- 1890 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2010	80	80

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Food-related diseases affect tens of millions of people and kill thousands. Increasingly, fresh fruit and vegetable products have been implicated as the source for foodborne pathogens causing foodborne illnesses. Outbreaks due to Salmonella and E-Coli contamination were reported during the year. This has led to the development of recommendations for some commodity producers, that precautions be taken in the fields and during post-harvest processing and handling to prevent pathogen contamination. Some Louisiana environmental conditions provide great opportunities for food borne illnesses particularly the hot humid climate. As a way of life, Louisiana citizens participate in many outdoor events where foods are pre-cooked, kept for a longer period and served outside.

What has been done

Tracking single cases of foodborne illness and investigating outbreaks are critical public health functions in which Center for Disease Control (CDC) is deeply involved. Research scientists and extension personnel in the Nutrition and Health Program at the SU Ag Center collaborated and worked with citizens of Louisiana to increase their understanding of the impacts of foodborne illnesses. The goal was to help citizens especially the elderly, low income, educationally disadvantaged and poor families enhance their skills in proper food selection, storage and preparation. To ensure a sustainable and safe food, research and educational information was also directed at producers, food businesses and food handlers. In collaboration with EFNEP staff, nutrition educators reached over 2,965 families through schools, head start sites, libraries, churches and community centers.

Results

Research-based information on fresh fruit and vegetable products implicated as the source for foodborne pathogens causing foodborne illnesses and recent news about Salmonella and E-Coli

contamination was disseminated. Participants gained knowledge about the USDA's food guidance system, dietary guidelines and the importance of implementing some type of physical activity into their daily lifestyles. Ninety-five percent of them learned how to make their own healthy snacks and how to ensure that food safety guidelines are adhered to while doing so.

4. Associated Knowledge Areas

KA Code	Knowledge Area
502	New and Improved Food Products
504	Home and Commercial Food Service
701	Nutrient Composition of Food
702	Requirements and Function of Nutrients and Other Food Components
703	Nutrition Education and Behavior
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #2

1. Outcome Measures

2. Percentage of clients who adopt healthy recommendations

2. Associated Institution Types

- 1890 Extension
- 1890 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2010	60	65

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Food-related diseases affect tens of millions of people and kill thousands. Increasingly, fresh fruit and vegetable products have been implicated as the source for foodborne pathogens causing foodborne illnesses. Outbreaks due to Salmonella and E-Coli contamination were reported during the year. This has led to the development of recommendations for some commodity producers, that precautions be taken in the fields and during post-harvest processing and handling to prevent

pathogen contamination. Some Louisiana environmental conditions provide great opportunities for food borne illnesses particularly the hot humid climate. As a way of life, Louisiana citizens participate in many outdoor events where foods are pre-cooked, kept for a longer period and served outside.

What has been done

Research scientists and extension personnel in the Nutrition and Health Program at the SU Ag Center collaborated and worked with citizens of Louisiana to increase their understanding of the impacts of foodborne illnesses. The goal was to help citizens especially the elderly, low income, educationally disadvantaged and poor families enhance their skills in proper food selection, storage and preparation. To ensure a sustainable and safe food, research and educational information was also directed at producers, food businesses and food handlers. Research and extension staff provided nutritional instruction, food safety and food resource management workshops to the clientele throughout the state. In collaboration with EFNEP staff, nutrition educators reached over 2,965 families through schools, head start sites, libraries, churches and community centers.

Results

Ninety-five percent of the participants learned how to make their own healthy snacks and how to ensure that food safety guidelines are adhered to while doing so. According to pre/post data 90 percent of all participants can correctly identify healthy foods; 89 percent can correctly read the nutrition facts label; 90 percent comparison shop and 70 percent plan meals. A total of five undergraduate students gained knowledge of obesity research and information dissemination through their involvement in the project.

4. Associated Knowledge Areas

KA Code	Knowledge Area
502	New and Improved Food Products
504	Home and Commercial Food Service
701	Nutrient Composition of Food
702	Requirements and Function of Nutrients and Other Food Components
703	Nutrition Education and Behavior
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #3

1. Outcome Measures

3. Percentage of clients who changed behavior

2. Associated Institution Types

- 1890 Extension
- 1890 Research

3a. Outcome Type:

Change in Condition Outcome Measure

3b. Quantitative Outcome

Year	Quantitative Target	Actual
2010	35	40

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
502	New and Improved Food Products
701	Nutrient Composition of Food
702	Requirements and Function of Nutrients and Other Food Components
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

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

The ongoing economic crisis caused serious setback on the availability of state funds in Louisiana. In FY 2010, the state budgets were again drastically reduced, oftentimes in the middle of the fiscal year. This action resulted in severe loss of funding for planned activities which in turn negatively affected outcomes. Additionally, budget problems and government priority changes caused the relocation of some program participants resulting in decline in number of citizens impacted. Furthermore, the continuing recovery from hurricanes of 2005 and 2008 and the 2010 oil spill inflicted much havoc to the state and impacted outcomes.

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

1. Evaluation Studies Planned

- After Only (post program)
- Before-After (before and after program)
- During (during program)
- Comparisons between program participants (individuals, group, organizations) and non-participants

Evaluation Results

Program appropriate survey and evaluation instruments were developed and used to collect quantitative and qualitative information from program participants during conferences, workshops, meetings, training sessions, etc. Results were used in some instances to compare program participants with non program participants.

Key Items of Evaluation