

V(A). Planned Program (Summary)

Program # 8

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%		0%	
503	Quality Maintenance in Storing and Marketing Food Products	20%		0%	
504	Home and Commercial Food Service	60%		0%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	10%		0%	
	Total	100%		0%	

V(C). Planned Program (Inputs)

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

Year: 2010	Extension		Research	
	1862	1890	1862	1890
Actual	0.0	0.0	0.0	0.0

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	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

For 2010, information about Extension's Food Safety program will be reported on in the Sustainable Individuals, Families and Communities area, Outcome Target 1.

Field faculty will conduct workshops and meetings, deliver educational services, provide training, and conduct consultations with clientele. Researchers develop products, curricula and resources, provide training and conduct consultations with clientele. Educators and researchers will conduct needs assessments, work with the media, partner with other agencies and organizations, write articles, publications and fact sheets, and facilitate events, activities and teachable moments.

2. Brief description of the target audience

Food preparers in homes and schools, school teachers (public and private), individuals interested in healthy lifestyles, low- income individuals and families, especially women with young children, individuals interested in a subsistence lifestyle, individuals interested in food preservation, home food growers and hunters.

V(E). Planned Program (Outputs)

1. Standard output measures

2010	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Plan	{NO DATA}	{NO DATA}	{NO DATA}	{NO DATA}
Actual	6750	900	125	250

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

Patent Applications Submitted

Year: 2010
 Plan:
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2010	Extension	Research	Total
Actual	0	4	4

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Output Target 1: Extension faculty will offer workshops in a wide range of home economics and family and consumer science topics.
Not reporting on this Output for this Annual Report

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Outcome Target 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices.

Outcome #1

1. Outcome Measures

Outcome Target 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices.

Not Reporting on this Outcome Measure

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

Brief Explanation

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

1. Evaluation Studies Planned

- Before-After (before and after program)
- During (during program)
- Time series (multiple points before and after program)

Evaluation Results

Key Items of Evaluation