

V(A). Planned Program (Summary)

Program # 4

1. Name of the Planned Program

Food Safety

Reporting on this Program

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	20%			
502	New and Improved Food Products	15%			
503	Quality Maintenance in Storing and Marketing Food Products	5%			
604	Marketing and Distribution Practices	5%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	50%			
806	Youth Development	5%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	1.0	0.0	0.0	0.0
Actual Paid Professional	1.2	0.0	0.0	0.0
Actual Volunteer	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
89622	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
71427	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
36868	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

The activities completed this programming year include: (1) conducted workshops related to food safety and value-added food products in the community; (2) provided technical consultant services about food safety and technology in community; (3) determining the values of tropical and subtropical of plants, fruits and vegetables related to human health benefits and food safety and quality; and (4) disseminated science-based information and technologies to processing and marketing safe and wholesome food products in the community.

2. Brief description of the target audience

The target audiences include food entrepreneurs, food workers, and food-safety educators, farmers, general consumers, youth, and school children.

3. How was eXtension used?

Some of information in eXtension related to food safety and processing was used in our food safety education program.

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	200	2500	50	200

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

Patent Applications Submitted

Year: 2012
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2012	Extension	Research	Total
Actual	0	1	1

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- # of peer reviewed publications

Year	Actual
2012	2

Output #2

Output Measure

- # of non-peer reviewed publications

Year	Actual
2012	1

Output #3

Output Measure

- # of workshops

Year	Actual
2012	5

Output #4

Output Measure

- # of dissemination of science-based information

Year	Actual
2012	500

Output #5

Output Measure

- # of work with media

Year	Actual
2012	2

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Changes (%)of particapants in knowledge of food safety and food processing
2	Changes (%) of participants in action of food safety and food processing
3	Numbers of new value-added products, which are safe and wholesome, in the community

Outcome #1

1. Outcome Measures

Changes (%)of participants in knowledge of food safety and food processing

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	20

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Lack of knowledge in properly handling foods and processing safe and wholesome food products

What has been done

We provided food safety education, noni juice processing workshops, and stirred soursop probiotic workshops in the community.

Results

Based on the pre- and post-tests during the workshops, the knoweldge of participants improved 19.5 (+ or - 11.7)% at the end of the workshops.

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
503	Quality Maintenance in Storing and Marketing Food Products
604	Marketing and Distribution Practices
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
806	Youth Development

Outcome #2

1. Outcome Measures

Changes (%) of participants in action of food safety and food processing

Not Reporting on this Outcome Measure

Outcome #3

1. Outcome Measures

Numbers of new value-added products, which are safe and wholesome, in the community

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Economy
- Competing Public priorities
- Competing Programmatic Challenges
- Other (Imported food items)

Brief Explanation

Due to high amount of imported food items (90%) in the island of Guam, it is a challenge for farmers and food entrepreneurs to use local products to process and market value-added food products even after increasing knowledge in food processing and safety of local produce.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

We evaluated our extension education in the area of workshop usefulness, providing science-based knowledge, practical information, addressing important issues, effective presentation, workshop organizing, and overall. The evaluation from audiences in workshops showed an average score of 4.7 in workshop usefulness, 4.6 in science-based knowledge, 4.6 in practical information, 4.5 in addressing important issues, 4.3 in effective presentation, 4.5 in workshop organizing, and 4.6 in overall. The evaluation system was based on: "1" = poor; "3" = good; and "5" = excellent.

Key Items of Evaluation

Based on the evaluation, our extension education was useful and practical to audiences. The knowledge that we delivered was science-based and addressed the important issues in the community. Audiences were very satisfied with our extension

education in workshops.