

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

**Program # 3**

**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			50%	
502	New and Improved Food Products			50%	
	<b>Total</b>			100%	

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

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	0.0	0.5	0.0
Actual Paid Professional	0.0	0.0	0.5	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
0	0	20000	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	20000	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

Biological properties, and safety of tropical and subtropical foods, plants, or herbals in the Western Pacific was studied. The optimum conditions of pasteurization and quality of food under refrigeration were further studied and determined. Beneficial and adverse effects of natural, bioactive dietary chemicals on human health of different local food was studied and presented in several workshops.

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

food service  
 general public  
 students

**3. How was eXtension used?**

workshops, newspaper articles, TV program

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

**1. Standard output measures**

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
<b>Actual</b>	20	100	100	0

**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
<b>Actual</b>	1	1	2

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

**Output Target**

**Output #1**

**Output Measure**

- Journal Publications

<b>Year</b>	<b>Actual</b>
2012	1

**Output #2**

**Output Measure**

- Newspaper articles

<b>Year</b>	<b>Actual</b>
2012	2

**Output #3**

**Output Measure**

- Presentations

<b>Year</b>	<b>Actual</b>
2012	5

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

**V. State Defined Outcomes Table of Content**

O. No.	OUTCOME NAME
1	Implement food safety practices at all stages of the food handling system
2	Learn proper food handling practices

**Outcome #1**

**1. Outcome Measures**

Implement food safety practices at all stages of the food handling system

**2. Associated Institution Types**

- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

Year	Actual
2012	0

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

{No Data Entered}

**What has been done**

{No Data Entered}

**Results**

{No Data Entered}

**4. Associated Knowledge Areas**

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies

**Outcome #2**

**1. Outcome Measures**

Learn proper food handling practices

**2. Associated Institution Types**

- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	0

**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**  
{No Data Entered}

**What has been done**  
{No Data Entered}

**Results**  
{No Data Entered}

**4. Associated Knowledge Areas**

<b>KA Code</b>	<b>Knowledge Area</b>
501	New and Improved Food Processing Technologies
502	New and Improved Food Products

**V(H). Planned Program (External Factors)**

**External factors which affected outcomes**

- Economy
- Appropriations changes

**Brief Explanation**

There was no external factors affected outcomes.

**V(I). Planned Program (Evaluation Studies)**

**Evaluation Results**

Stakeholders expressed their appreciation to administrators numerous times.

**Key Items of Evaluation**