

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

**Program # 5**

**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
303	Genetic Improvement of Animals	2%		0%	
311	Animal Diseases	0%		10%	
501	New and Improved Food Processing Technologies	0%		10%	
502	New and Improved Food Products	0%		10%	
504	Home and Commercial Food Service	43%		0%	
701	Nutrient Composition of Food	0%		10%	
702	Requirements and Function of Nutrients and Other Food Components	0%		10%	
704	Nutrition and Hunger in the Population	0%		40%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	0%		10%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	55%		0%	
	<b>Total</b>	100%		100%	

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

1. Actual amount of FTE/SYs expended this Program

Year: 2012	Extension		Research	
	1862	1890	1862	1890
Plan	2.0	0.0	5.1	0.0
Actual Paid Professional	2.6	0.0	8.2	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
42640	0	253213	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
42640	0	253730	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	993816	0

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

**1. Brief description of the Activity**

1. Conduct experiments and develop theories that can be used to develop a safer food supply from production, through processing, and to the final consumer.
2. Conduct experiments and develop theories that can be used to develop new food products or improve existing food products.
3. Publish studies and make presentations related to these two areas of concern.
4. Extend research to Utah residents, family consumer scientist agents, small and medium sized food processors, restaurant food safety managers to provide educational training and in-depth information on: safe food handling practices, safe food preservation and storage practices, certification to food safety managers, safe food handling practices for processors, and 4-H nutrition and health safety curricula and programs.

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

The target audience will include food processors, agricultural producers, general consumers (both within and without Utah), family consumer science agents, at risk groups and their families, and other scientists.

**3. How was eXtension used?**

There is a link to eXtension's "Ask an Expert" feature from the USU Extension webpage .

**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>	7936	345362	1489	64799

**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	40	0

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

**Output Target**

**Output #1**

**Output Measure**

- Number of Graduate Students/Post Docs Trained

Year	Actual
2012	9

**Output #2**

**Output Measure**

- Contract/Grant Dollars Generated

Year	Actual
2012	993816

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

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

O. No.	OUTCOME NAME
1	Number of clientele who gain knowledge about home and commercial food service.
2	Number of clientele who implement home and commercial food service practices.

**Outcome #1**

**1. Outcome Measures**

Number of clientele who gain knowledge about home and commercial food service.

**2. Associated Institution Types**

- 1862 Extension
- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	893

**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>
303	Genetic Improvement of Animals
311	Animal Diseases
501	New and Improved Food Processing Technologies
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
704	Nutrition and Hunger in the Population
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

**Outcome #2**

**1. Outcome Measures**

Number of clientele who implement home and commercial food service practices.

**2. Associated Institution Types**

- 1862 Extension
- 1862 Research

**3a. Outcome Type:**

Change in Knowledge Outcome Measure

**3b. Quantitative Outcome**

<b>Year</b>	<b>Actual</b>
2012	686

**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>
303	Genetic Improvement of Animals
311	Animal Diseases
501	New and Improved Food Processing Technologies
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
704	Nutrition and Hunger in the Population
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

### **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**

Everyone of the above checked factors have had a negative impact on this program area!

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

#### **Evaluation Results**

Evaluations in Food Safety included twenty-two entrepreneurs who attended the first F.O.O.D. Workshop, Farm Products to Food Products. The workshop received an overall rating of 5.7 (7 = very helpful, 1=not helpful), with attendees estimating the value of the workshop to be \$500. Several attendees commented on the value and usefulness of the workshop, for example "Good starting point for me. This is very possibly unlimited \$\$ to me" and "I would love more workshops like this."

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