

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
703	Nutrition Education and Behavior		25%		0%
724	Healthy Lifestyle		25%		0%
802	Human Development and Family Well-Being		25%		0%
806	Youth Development		25%		0%
	Total		100%		0%

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	4.0	0.0	0.0
Actual Paid Professional	0.0	2.0	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
0	105876	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	86634	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

Services offered by the WVSU Extension Service in 2012 were comprehensive. Through the Families and Consumer Sciences Program Area, programs offered were:

Dining with Diabetes: The "Dining with Diabetes" program is designed to educate individuals with diabetes, those who have been diagnosed with pre-diabetes and family members about the fundamentals of nutrition; how to prepare foods by reducing carbohydrates, sugar, and salts; and how to be more aware of proper serving sizes. Additionally, food safety practices are consistently interwoven into each lesson as food demonstrations are a part of each class. Following basic precautions, such as thorough hand-washing, avoiding cross-contamination, cooking thoroughly, and properly storing leftovers, are habits commonly not followed by most Americans. Those with diabetes are at higher risk for foodborne illness secondary to compromised immune systems.

Summer Food Service Program for Children (SFSP): The Summer Food Service Program (SFSP) is a federally funded program designed to provide children in low-income communities with nutritious and well-balanced lunches during the summer months when they are out of school. West Virginia State University Extension is one sponsor of SFSP. WVSUE currently partners with AVI Food Systems, Inc. to distribute reimbursable lunches to at least 12 different Summer Food sites. The SFSP is another program which strictly enforced food safety practices, such as ensuring prepared foods are stored and transported to supervised sites at proper temperatures, WVSUE works closely with the Office of Child Nutrition and WV Department of Agriculture representatives to ensure sites and the foodservice sites are running up to code.

EFNEP: West Virginia State University Extension Service's EFNEP program offers two curricula: "Cent\$ible Nutrition," for adults and "Show Me Nutrition" for youth. "Cent\$ible Nutrition" was developed by the University of Wyoming and "Show Me Nutrition" was developed by the University of Missouri. Both curricula consist of a variety of lessons focused on nutrition, health, food safety, food resource management, and/or physical activity. Food demonstrations are conducted during each lesson so that participants can try new and more healthful foods.

Fast Track Health and Nutrition will allow at least 100 youth will receive 36 hours of lessons related to health and wellness including food and kitchen safety components which will enhance their ability to prevent illness from food spoilage and food-bourne disease, and cross contamination. They will also learn proper methods for using potentially dangerous appliances and utensil when preparing meals.

Germ City is an integrated education, Extension and research program. Our program consists of activities conducted at fairs, festivals, schools, and community events focused on hand washing behavior change related to safe food handling and health. The focal point of the program is a large, walk-through tunnel equipped with black lights. Youth and adults apply a black light sensitive lotion and enter the tunnel, seeing pretend germs on their hands. After initial observation, participants are asked to wash their hands normally, re-visit Germ City, and assess their effectiveness. It's a hands-on experience, which teaches the importance of frequent, effective hand washing.

2. Brief description of the target audience

- Residents from low to moderate income level communities. Individuals experiencing difficulty

with family resource management practices, health or nutrition issues, or any other at risk factors related to the family unit will be permitted to participate in the extension programs. The target age for this population will be adults of any particular range and youth in middle to high school.

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

2012	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	146	309	1425	14128

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	1	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- After completing the healthy lifestyles education workshop, participants will be able to prepare, cook, and store food safely.

Year **Actual**
 2012 0

Output #2

Output Measure

- Number of participants that report an increased knowledge level about managing blood sugars through diabetes education.

Year	Actual
2012	0

Output #3

Output Measure

- Number of participants report; they had an opportunity to learn effective meal techniques through healthy lifestyles education programs.

Year	Actual
2012	0

Output #4

Output Measure

- Number of individuals will be provided with more tools for making better decisions about the dietary choices through the healthy lifestyles education programs.

Year	Actual
2012	0

Output #5

Output Measure

- Participants 18 years and under or 21 years of age with a disability, will receive one nutritious lunch per day through the Summer Food Service Program. Federal food guidelines will be followed in meal preparation. Appropriate temperature time and preparing of meals will be ensured prior to delivery. Meals will be served in an adequate time frame following delivery. Site staff will ensure that appropriate meal counts are received and ordered daily. Program administrators will conduct site and process training for site supervisors.

Year	Actual
2012	13138

Output #6

Output Measure

- Number of participants graduating from EFNEP programming.

Year	Actual
2012	583

Output #7

Output Measure

- After completing the EFNEP program, participants will report having a better understanding of food handling practices.

Year	Actual
2012	583

Output #8

Output Measure

- Participants completing the EFNEP program, will report an increased knowledge about cooking appropriate times and temperatures.

Year	Actual
2012	0

Output #9

Output Measure

- Number of youth participants learned kitchen safety techniques, including using cooking appliances and knives

Year	Actual
2012	0

Output #10

Output Measure

- Number of youth participants learned safe practices to prevent food spoilage

Year	Actual
2012	0

Output #11

Output Measure

- Number of youth participants learned safe guidelines to prevent food borne illness

Year	Actual
2012	0

Output #12

Output Measure

- Number of youth participants learned practices to prevent cross contamination of raw and fresh foods

Year	Actual
2012	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	After completing the healthy lifestyles education workshop, participants will be able to prepare, cook, and store food safely.
2	Individual's participating in diabetes education workshops, will monitor and record blood sugars regularly. This will be indicated through Pre/Post test, to determine that they are keeping adequate account of blood sugar levels.
3	As a result of the healthy lifestyles program; participants will report incorporating at least one effective meal planning technique in their daily lives.
4	After completing the healthy lifestyles programs; participants will report adopting of one or more tools for making better decisions about making dietary choices.
5	Participants engaging in healthy lifestyles programs will report using between one to two new food handling practices.
6	Youth will practice and decimate information about kitchen safety, especially safe operation of stoves, blenders and cooking appliances, and proper handling of knives
7	Youth will practice and decimate information to their families about food storage temperatures to prevent spoilage
8	Youth will practice and decimate information to their families about preventing food bourne illnesses from consumption of uncooked or spoiled food
9	Youth will practice and decimate information to their families about the prevention of cross contamination between raw and fresh food in cooking and during preparation.
10	Youth participating in the SFSP will receive one balanced, nutritionally correct meal per day that is prepared and held at safe temperatures.
11	Site supervisors operating the SFSP; will report having a complete understanding about, appropriate temperture times and preparation of meals; the adequate time frame for serving meals and appropriate methods for counting, ordering, and storing meals daily. This information will be monitored by Pre/Post testing at the conclusion of the site supervisor training.
12	By attending the EFNEP, participants will be able to choose adequate portion sizes of foods, according to the MyPyramid recommendations.
13	By completing EFNEP, participants will be able to explain safe food handling practices.
14	After completeing the EFNEP program, participants will demonstrate their ability to prepare a safe, nutritious, and affordable meal.

Outcome #1

1. Outcome Measures

After completing the healthy lifestyles education workshop, participants will be able to prepare, cook, and store food safely.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action 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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being
806	Youth Development

Outcome #2

1. Outcome Measures

Individual's participating in diabetes education workshops, will monitor and record blood sugars regularly. This will be indicated through Pre/Post test, to determine that they are keeping adequate account of blood sugar levels.

2. Associated Institution Types

- 1890 Extension

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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #3

1. Outcome Measures

As a result of the healthy lifestyles program; participants will report incorporating at least one effective meal planning technique in their daily lives.

2. Associated Institution Types

- 1890 Extension

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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #4

1. Outcome Measures

After completing the healthy lifestyles programs; participants will report adopting of one or more tools for making better decisions about making dietary choices.

2. Associated Institution Types

- 1890 Extension

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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #5

1. Outcome Measures

Participants engaging in healthy lifestyles programs will report using between one to two new food handling practices.

2. Associated Institution Types

- 1890 Extension

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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #6

1. Outcome Measures

Youth will practice and decimate information about kitchen safety, especially safe operation of stoves, blenders and cooking appliances, and proper handling of knives

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action 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
802	Human Development and Family Well-Being
806	Youth Development

Outcome #7

1. Outcome Measures

Youth will practice and decimate information to their families about food storage temperatures to prevent spoilage

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action 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
703	Nutrition Education and Behavior
802	Human Development and Family Well-Being
806	Youth Development

Outcome #8

1. Outcome Measures

Youth will practice and decimate information to their families about preventing food borne illnesses from consumption of uncooked or spoiled food

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action 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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being
806	Youth Development

Outcome #9

1. Outcome Measures

Youth will practice and decimate information to their families about the prevention of cross contamination between raw and fresh food in cooking and during preparation.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Action 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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being
806	Youth Development

Outcome #10

1. Outcome Measures

Youth participating in the SFSP will receive one balanced, nutritionally correct meal per day that is prepared and held at safe temperatures.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	13138

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The Summer Food Program is sponsored by the WV Office of Child Nutrition through funding provided by the USDA. During the school year, many children receive free and reduced-price breakfast and lunch through the School Breakfast and National School Lunch Programs. The Summer Food Service Program is designed to fill the nutrition gap and make sure children can

get the nutritious meals they need during the non-school months. Good nutrition is important throughout the year. The SFSP provides well-balanced, nutritious meals for children during summer breaks. The target Audience for WVSU SFSP, are limited-resource children living in Kanawha County are targeted for this project.

What has been done

West Virginia State University Extension Service has been a sponsor for more than 10 years. Sponsoring this program is a commitment of time, effort and funding. WVSU has served 10-14 summer food sites in Kanawha County each summer. WVSU provides two extension staff members to manage the 10 week program. The management of this program requires that one of the staff members be trained in Nutrition Education and must attend trainings that are provided by the WV Office of Child Nutrition (OCN). In addition that individual plans nutritious meals using the USDA guidelines and submits them for approval to the OCN. An approved vendor is contracted to provide the meals each day. WVSU has utilized the food service vendor on campus which is AVI Food Systems.

Results

A 10 weeks successful summer feeding service program was administered by WVSU Extension Services, for youth needing to be fed throughout the summer months. More than 13,000 lunches were served to youth meeting the guidelines of this national feeding initiative. 11 locations throughout the capitol city of Charleston and its vicinity, received opportunities to be served by this program. Hundreds of youth were provided and free, healthy and nutritious meal in a safe and nurturing environment.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #11

1. Outcome Measures

Site supervisors operating the SFSP; will report having a complete understanding about, appropriate temperature times and preparation of meals; the adequate time frame for serving meals and appropriate methods for counting, ordering, and storing meals daily. This information will be monitored by Pre/Post testing at the conclusion of the site supervisor training.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	15

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The Summer Food Program is sponsored by the Office of Child Nutrition through funding provided by the USDA. During the school year, many children receive free and reduced-price breakfast and lunch through the School Breakfast and National School Lunch Programs. The Summer Food Service Program is designed to fill the nutrition gap and make sure children can get the nutritious meals they need during the non-school months. Good nutrition is important throughout the year. The SFSP provides well-balanced, nutritious meals for children during summer breaks. The target Audience for WVSU SFSP, are limited-resource children living in Kanawha County are targeted for this project.

What has been done

Two FCS staff member attended the SFSP workshop offered by the WV Office of Child Nutrition. In turn, the extension professionals provided a site supervisor training for the designated representative at each location. For anyone not being able to participate in that workshop or that came later, were trained in supplemental sessions. During the orientation, site leaders were educated on the mandated rules of compliance for each site. Filing out appropriate meal tickets and placing orders were major components of the information conveyed. Keeping meals stored at required temperatures, ensuring the thermometers are working appropriately, and keeping ours of operation remained significant components. Serving meals and ensuring procedures are being followed effectively; with leftover food or providing seconds, became points of discussion for the group. Displaying posters, safety, adult roles and participation, were also included in the training. Finally, the WVSU FCS staff constantly conducted site reviews of all location to ensure compliance was being upheld on every level.

Results

Site supervisors and other volunteers have a complete understanding of the compliance protocol to provide a stressful program. Over the course of the summer, site personnel took full advantage of the technical support provided by the FCS staff members. They were also instrumental with making progress reports whenever necessary. The site supervisors and delivery drivers interacted and worked together in a well-organized capacity. The positive interaction provided by the food service company, through this time period made the process even more efficient. This year was a good one, especially considered that sites were functioning properly as determine through the site monitoring process conducted by state officials. No location had to be closed prematurely and the site location team were dedicated and committed to serving the youth participating.

4. Associated Knowledge Areas

KA Code	Knowledge Area
---------	----------------

703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #12

1. Outcome Measures

By attending the EFNEP, participants will be able to choose adequate portion sizes of foods, according to the MyPyramid recommendations.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2012	583

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The Expanded Food and Nutrition Education Program (EFNEP) is a health education program designed to assist limited-resource audiences in acquiring the knowledge, skills, attitudes and changed behavior necessary for nutritionally sound diets; to contribute to personal development; and to improve the total family diet and nutritional well-being. Limited resource audiences most often face many challenges with having access or financial resources to obtain food rich in nutrients. In the state of WV there is a fast growing need for these unhealthy behaviors to change. Considering the child and adult obesity rates are high, especially in WV it is necessary to reverse the ways people think about their food selection. Having the support to make healthier meal selections would be steps in the right direction for a population of youth and adults having one of the highest obesity rates in the United States.

What has been done

At the beginning of each lesson, the students also completed the pre-test so that their knowledge about healthy eating and lifestyles could be gauged. They were also taught lessons about 'Inside Pyramid' and the importance of eating a variety of fruits & vegetables, grains and meats and beans. I made the students aware that half of their plates should contain fruits and vegetables. The paraprofessional also noticed more water consumption since bringing water to every class. A couple of the students who stated "They didn't care for water too much" have started to drink the water during the classes. During these lessons, the students learned about the different food groups and were introduced to the Portion Plate. The staff member was able to

show the participants an actual plate that separated the plate into half vegetables and fruits and ¼ meats and proteins with the other ¼ grains. The plate also displayed what a serving was equivalent to such as a cup of fruit is equivalent to size of a baseball. The participants also found out how much of each food group they were required to eat daily by matching up their age, activity level and whether they were male or female. Additionally, they learned about the importance of calcium, folic acid and iron in their diets.

Results

During the EFNEP Program at the Charleston YMCA, the kids learned to fill their plates with at least half vegetables and fruit. The Portion Plate is an excellent way for the kids to see how their plates should look when they sit down to eat their meals because kids can identify with seeing food on their plates. They also learned the multiple benefits of physical activity and why it is important to engage in some type of physical activity at least 60 minutes daily as opposed to sitting inside and playing video games. In both sessions, they also learned that calcium and iron is very essential at their respective ages especially calcium, which aids in growing and bone strength. At the Summer Transportation Institute camp, the campers learned that drinking water is more beneficial and healthier than drinking sugary drinks. They vowed to drink more water, cut down on the sugary drinks and only consume sports drinks after strenuous activity. Kids at the Charleston Y are incorporating some of the lessons into their daily lives; as multiple kids have explained how they ate a plate with half vegetables and fruit; played outside for at least an hour; and/or consumed milk and ate string cheese so they can get strong bones. Those are the strides that will help attack the obesity epidemic.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

Outcome #13

1. Outcome Measures

By completing EFNEP, participants will be able to explain safe food handling practices.

2. Associated Institution Types

- 1890 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
------	--------

2012

583

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

The Expanded Food and Nutrition Education Program (EFNEP) is a health education program designed to assist limited-resource audiences in acquiring the knowledge, skills, attitudes and changed behavior necessary for nutritionally sound diets; to contribute to personal development; and to improve the total family diet and nutritional well-being. Limited resource audiences most often face many challenges with having access or financial resources to obtain food rich in nutrients. In the state of WV there is a fast growing need for these unhealthy behaviors to change. Considering the child and adult obesity rates are high, especially in WV it is necessary to reverse the ways people think about their food selection. Having the support to make healthier meal selections would be steps in the right direction for a population of youth and adults having one of the highest obesity rates in the United States.

What has been done

During the EFNEP Program at the Charleston YMCA, the kids learned to fill their plates with at least half vegetables and fruit. The Portion Plate is an excellent way for the kids to see how their plates should look when they sit down to eat their meals because kids can identify with seeing food on their plates. Also included within other lessons, the kids said they were consuming more water and fruits. The increase in consumption of water is important since sodas and fruit juices contain sugars and empty calories. The kids were split on vegetable consumption. Some kids loved eating vegetables and other kids were warming up the idea of eating more vegetables. Any change is a step forward as WV still ranks high on most obese states. I think the kids at Stonewall learned valuable things and will take them and incorporate in their lives. I will be able to provide statistical changes when posttests are concluded.

Results

West Virginia State University Extension Service's EFNEP initiative continues growing in the population being reached by these services. To date, the youth component has been provided at 55% of the eligible middle schools in Kanawha County, that have more than 50% of students enrolled, qualifying for free and reduced lunch. Youth programs have also been delivered at after-school sites on Charleston's West Side, community centers in the Upper Kanawha Valley, and for students attending the Cabell County School system (new geographic location). On a national level; WVSUES is a growing contributor in the small school sector; since the incorporation of 1890 EFNEP funding in 2007. In the 2012 Tier Data report, published by USDA's National Institute of Food and Agriculture (NIFA); there were a total of 583 youth that graduated through the university's EFNEP efforts. Total representation of 95% middle school students served; 83% of the participants resided in suburban communities, while the other 17% consisted of the urban population.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
724	Healthy Lifestyle

802 Human Development and Family Well-Being

Outcome #14

1. Outcome Measures

After completeing the EFNEP program, participants will demonstrate their ability to prepare a safe, nutritious, and afforable meal.

2. Associated Institution Types

- 1890 Extension

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
703	Nutrition Education and Behavior
724	Healthy Lifestyle
802	Human Development and Family Well-Being

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

As with most institutions in this current climate; the most impactful external factor affecting the FCS Program Area is funding. As a system, we rely on the extramural funds to help support the basic operational needs. In this unit, there is a great demand for additional staff members to provide services to a larger clientele. This past year, has been very challenging due to the implementation of layoffs and reduction of staff that provide service in the FCS Program. This is a major reasoning as to the diabetes education program being at a disadvantage this past year. We will continue to seek funding support by eternal mean; through establishing further partnerships, and re-staff the department to include a workforce that is more technically equipped to continue serving the health and wellness needs for the citizens of WV.

Note: The number (13, 1338) depicted in the SFSP reporting are depictive of number of lunches serves

throughout the summer 2012 season.

Example of SFSP Challenges:

- Current food vendor must have the number of lunches needed 2 weeks in advance of delivery.
- The summer of 2012 also experienced a power outage in late June early July which created extra expenses on the program. Lunches had been ordered in advance that were not used.
- TANF dollars were not available to offset costs for program expenses in 2012 and will probably not be available in the future.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}