V(A). Planned Program (Summary)

Program # 9

1. Name of the Planned Program

Food Safety

☐ Reporting on this Program

Reason for not reporting

We are reporting on food safety in the Healthy Individuals, Families and Communities area.

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2013	Extension		Research	
	1862	1890	1862	1890
Plan	3.0	0.0	0.5	0.0
Actual Paid Professional	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
Actual Volunteer	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c	**1890 Extension**	**Hatch**	**Evans-Allen**
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 Matching	**1890 Matching**	**1862 Matching**	**1890 Matching**
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}
1862 All Other	**1890 All Other**	**1862 All Other**	**1890 All Other**
{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}	{NO DATA ENTERED}

V(D). Planned Program (Activity)

1. Brief description of the Activity

Faculty will conduct workshops and meetings, deliver educational services, provide training, and conduct consultations with clientele. Researchers will 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

The target audience will include food preparers in homes and schools, school teachers (public and private), small processors, 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, hunters, chefs at high end restaurants and university food service employees.

3. How was eXtension used?

{No Data Entered}

V(E). Planned Program (Outputs)

1. Standard output measures

2013	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	0	0	0	0

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

Patent Applications Submitted

Year: 2013

Actual: {No Data Entered}

Patents listed

{No Data Entered}

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2013	Extension	Research	Total
Actual	0	0	0

V(F). State Defined Outputs

Output Target

<u>Output #1</u>

Output Measure

- Output 1: Faculty will offer workshops and classes in harvesting and food preservation

techniques.

Year	Actual
2013	0

Output #2

Output Measure

- Output 2: New food products will be developed using Alaska-produced ingredients.

Year	Actual
2013	0

Output #3

Output Measure

- Output 3: Faculty will offer workshops in food safety.

Year	Actual
2013	0

Output #4

Output Measure

- Output 4: Research and extension faculty will develop curricula.

Year	Actual
2013	0

Output #5

Output Measure

- Output 5: Research and extension faculty will conduct and evaluate needs assessments.

Year	Actual
2013	0

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Output 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices. Measurement will be enrollment numbers.
2	Outcome 2: New varieties and new uses of animal and plant products will result in increased production of Alaska-based products. Outcome is number of products and publications.
3	Outcome 3: Partnerships developed will increase collaborative efforts and knowledge about food safety. Measure will be number of partnerships.

Outcome #1

1. Outcome Measures

Output 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices. Measurement will be enrollment numbers.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	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
{No Data}	null

Outcome #2

1. Outcome Measures

Outcome 2: New varieties and new uses of animal and plant products will result in increased production of Alaska-based products. Outcome is number of products and publications.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	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
{No Data}	null

Outcome #3

1. Outcome Measures

Outcome 3: Partnerships developed will increase collaborative efforts and knowledge about food safety. Measure will be number of partnerships.

2. Associated Institution Types

- 1862 Extension
- 1862 Research

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	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
{No Data}	null

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- Government Regulations
- Competing Programmatic Challenges

Brief Explanation

{No Data Entered}

V(I). Planned Program (Evaluation Studies)

Evaluation Results

{No Data Entered}

Key Items of Evaluation

{No Data Entered}