

V(A). Planned Program (Summary)

Program # 3

1. Name of the Planned Program

Food Safety - Tropical safe and wholesome food products

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	40%			
502	New and Improved Food Products	10%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	40%			
806	Youth Development	10%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2013	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
83224	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
59480	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
41666	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

We trained and consulted individuals in the area of food safety and food technology in the community of Guam, helping them to handling food properly and safely to process value-added food products. We disseminated science-based information and technology related to food safety and food processing. We conducted research experiments to determine the values of tropical and subtropical plants and produces and develop value-added food products to benefit human health.

2. Brief description of the target audience

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

3. How was eXtension used?

eXtension was not used in this program.

V(E). Planned Program (Outputs)

1. Standard output measures

2013	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	50	500	50	100

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

Patent Applications Submitted

Year: 2013
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2013	Extension	Research	Total
Actual	1	4	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- # of peer reviewed publications

Year	Actual
2013	5

Output #2

Output Measure

- # of non-peer reviewed publications
Not reporting on this Output for this Annual Report

Output #3

Output Measure

- # of workshops

Year	Actual
2013	1

Output #4

Output Measure

- # of dissemination of science-based information

Year	Actual
2013	600

Output #5

Output Measure

- # of work with media
Not reporting on this Output for this Annual Report

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Changes of participants (or residents) in gaining knowledge of principles and practices in food safety and food processing
2	Changes of participants (or residents) in improving practices and applying principles in food safety and food processing
3	Changes in magnitude of foodborne illness and marketing safe and wholesome value-added food products in the community

Outcome #1

1. Outcome Measures

Changes of participants (or residents) in gaining knowledge of principles and practices in food safety and food processing

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2013	80

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Various tropical and subtropical fruits and vegetables grow year-around on Guam. However, Guam imports about 90% of foods and lacks competitive processed tropical products. Due to the tropical climate, the frequency of foodborne illness outbreaks on Guam is much higher than that in the U.S. mainland. The estimated number of foodborne illness occurred on Guam are 13,000-152,000 each year. Preparing and processing safe and wholesome foods is a critical issue in the island.

What has been done

We trained and consulted individuals in the area of food safety and food technology in the community. We disseminated science-based information and technologies related to food safety and food processing in the community.

Results

Individuals who received our training and science-based information improve their knowledge in food safety and processing value-added food products.

4. Associated Knowledge Areas

KA Code	Knowledge Area
501	New and Improved Food Processing Technologies
502	New and Improved Food Products
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
806	Youth Development

Outcome #2

1. Outcome Measures

Changes of participants (or residents) in improving practices and applying principles in food safety and food processing

Not Reporting on this Outcome Measure

Outcome #3

1. Outcome Measures

Changes in magnitude of foodborne illness and marketing safe and wholesome value-added food products in the community

Not Reporting on this Outcome Measure

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Public Policy changes
- Competing Public priorities
- Competing Programmatic Challenges
- Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation

Some of goals and work have not been achieved as we planned. The main reason is because of competing priorities from other responsibility and projects. Even though this is a program of Extension Service, we are also involved in funded research projects.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

The previous evaluation of our program were mainly based on the pre- and post-test results, observing the knowledge improvement of participants. We also observed the skills that participants learned and improved after they received our extension service. We need to improve our evaluation to understand more if this program met its objectives or not.

Key Items of Evaluation

Pre- and post- tests, observation, and interview.