

V(A). Planned Program (Summary)

Program # 11

1. Name of the Planned Program

Basic Food Safety Education - EFNEP and EFNEP Youth

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	65%			
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	25%			
724	Healthy Lifestyle	10%			
	Total	100%			

V(C). Planned Program (Inputs)

1. Actual amount of FTE/SYs expended this Program

Year: 2014	Extension		Research	
	1862	1890	1862	1890
Plan	2.8	0.0	0.0	0.0
Actual Paid	2.8	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
30000	0	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
30000	0	0	0
1862 All Other	1890 All Other	1862 All Other	1890 All Other
65000	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- Identified new locations to conduct classes.
- Recruited and trained staff and volunteers to deliver food safety information to EFNEP participants (adults and youth).
- Developed and obtained culturally sensitive food safety curriculum appropriate for EFNEP participants (adults and youth).
- Developed and maintained relationships with partners including government agencies, clinics, places of worship, public and private schools, senior citizen centers, and day care centers.

2. Brief description of the target audience

The program targets all U.S. Virgin Islanders but especially low income individuals who are responsible for preparing the family's meal, school age children, and pregnant teens and adults.

3. How was eXtension used?

eXtension was not used in this program

V(E). Planned Program (Outputs)

1. Standard output measures

2014	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Actual	270	100	506	50

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

Patent Applications Submitted

Year: 2014
 Actual: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

2014	Extension	Research	Total
Actual	0	0	0

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

- Number of 6-8 week class series conducted for EFNEP participants (adults and youth)

Year	Actual
2014	186

Output #2

Output Measure

- Number of volunteers recruited and trained to deliver food safety program

Year	Actual
2014	10

Output #3

Output Measure

- Number of fair-type settings in which food safety information will be presented

Year	Actual
2014	6

Output #4

Output Measure

- Number of web sites developed and maintained

Year	Actual
2014	0

Output #5

Output Measure

- Number of partnerships with agencies and organizations that will assist in improving the food safety practices of U.S. Virgin Islanders

Year	Actual

2014

3

V(G). State Defined Outcomes

V. State Defined Outcomes Table of Content

O. No.	OUTCOME NAME
1	Number of adults learning basic food safety information
2	Percentage of adults adopting and maintaining at least one food safety practice
3	Number of school age children learning basic food safety information
4	Percentage of children adopting and maintaining at least one food safety practice
5	Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling
6	Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

Outcome #1

1. Outcome Measures

Number of adults learning basic food safety information

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	270

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Health officials and nutrition educators because of individuals getting sick due to poor habits in food preparation and storage.

What has been done

Information is given in each of the nutrition lessons.

Results

Most adults are aware of the food safety practices and reportedly are practicing them.

4. Associated Knowledge Areas

KA Code	Knowledge Area
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #2

1. Outcome Measures

Percentage of adults adopting and maintaining at least one food safety practice

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	50

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Health officials and nutrition educators because of food borne illnesses.

What has been done

Information is given as part of nutrition lessons.

Results

Positive results are seen in the post evaluation instrument given to the clients.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #3

1. Outcome Measures

Number of school age children learning basic food safety information

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	506

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Department of Health, Department of Education, Nutrition educators are concern about the health of our island youth because of our hot climate and the amount of food eaten outdoors.

What has been done

Food safety information has been given during the nutrition lessons in the schools.

Results

Positive results have been seen in the post evaluation instrument that is given to the youth.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #4

1. Outcome Measures

Percentage of children adopting and maintaining at least one food safety practice

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Action Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	800

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Department of Education, Department of Health and nutrition educators so children know how to store and keep food safe to each due to our climate.

What has been done

Food safety information is given during the nutrition lessons in the classrooms.

Results

Positive feedback has been reflexed in the post evaluation instrument.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #5

1. Outcome Measures

Increase awareness among the EFNEP participants about food safety issues related to personal hygiene, food storage, food preparation, and food handling

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	400

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Health Department and nutrition educators - because of poor food storage, preparation and handling of foods

What has been done

Food safety information is given as part of the nutrition lessons

Results

Positive results have been obtained through the post evaluation instruments.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

Outcome #6

1. Outcome Measures

Increase awareness among the EFNEP participants about food safety issues related to eating away from home (e.g., restaurants, mobile food vans, food booths) and purchasing food from street vendors (e.g., fish)

2. Associated Institution Types

- 1862 Extension

3a. Outcome Type:

Change in Knowledge Outcome Measure

3b. Quantitative Outcome

Year	Actual
2014	125

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

Health department and nutrition educators - there is a concern because of our hot climate and eating many meals and snacks outside.

What has been done

Information has been given as part of the nutrition lessons.

Results

Positive results have been shown on the post evaluation instrument used with the clients.

4. Associated Knowledge Areas

KA Code	Knowledge Area
703	Nutrition Education and Behavior
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins
724	Healthy Lifestyle

V(H). Planned Program (External Factors)

External factors which affected outcomes

- Natural Disasters (drought, weather extremes, etc.)
- Other (Cultural Environment)

Brief Explanation

Natural disasters and a weak infrastructure continue to plague program.

V(I). Planned Program (Evaluation Studies)

Evaluation Results

No data is available at this time.

Key Items of Evaluation

No data is available at this time.