

2019 Annual Report of Accomplishments and Results

[University of the District of Columbia]
Joint Report for Research and Extension

I. Report Overview

The NIFA reviewer will refer to the executive summary submitted in your Plan of Work. Use this space to provide updates to your state or institutions as needed.

<p>1. Executive Summary (Optional)</p> <p>We continued research and extension programs during the reporting period, as outlined in the established plan of work. Effective October 1, 2019, Dr. Dwane Jones was appointed to serve as Acting Dean and Director of Land-Grant Programs. He is a leader with over 20 years of combined experience in leadership, green infrastructure programs, research, urban design, environmental planning, and program management with government, academia, non-profit and community-based agencies, and international governments and universities.</p> <p>Dr. Jones uses design thinking to problem-solve, innovate, prototype, execute, and research human-centered challenges while using sustainability as a lens to address these problems. He was the Founder of the Low Impact Development Certification Program at North Carolina State University (which became a national model for certification programs in green infrastructure), has led national and international innovation programs, and most recently led the launch of a Ph.D. Program in Urban Leadership + Entrepreneurship, which aims to develop the next generation of innovative thinkers to address primarily urban issues. He has credentials in Urban Planning, Environmental Planning, Urban Design, and Evidence-Based Coaching. He continues to support CAUSES's mission, which is to offer research-based academic and community outreach programs that improve the quality of life and economic opportunity of people and communities in the District of Columbia, the nation, and the world.</p>

Research Updates

Global Food Security and Eliminating Hunger

- Project: **Assessing the Urban Production Potential and Nutrient Profiles of Two Crops Native to the Tropics**
 - Significant updates: This three-year project was mostly finished in 2019. From our work, we were able to identify varieties of sweet potato suitable for leaf production on a green roof and in traditional row-cropping systems. Tuber production did not differ among varieties but was severely reduced by harvesting leaves. Our results also show that genotypes of roselle produced different amounts of marketable leaves within all locations. Only two genotypes reliably produced edible calyces, a commercial Thai red genotype, and a genotype that produces green calyces (hereafter, "green genotype"). The green genotype has been the focus of a mass selection breeding program in the DC area. It shows the most adaptability to a range of growing systems and environmental conditions.
 - Factors affecting implementation: Turnover of students, continual break-down of necessary laboratory equipment, and health problems in the collaborating nutrition lab at the USDA-ARS slowed nutrient analysis. Analysis and publication of final data may not occur until FY2020-2021.
 - Brief Highlights: One graduate and six undergraduate students were trained in production and research methods and regularly worked on this project. Approximately 50 students from UDC's Master Gardener Program also learned about propagation, and some participated in planting, maintenance, and harvesting. Also, three undergraduate students volunteered on the Green Roof as part of their Senior Capstone Course. An estimated 103 volunteers were able to learn about the system and participate in parts of research. Lastly, the green roof was a regular tour site, and Firebird Farm hosted two open houses to explain the work to visitors. One cooperative extension fact sheet, five conference presentations, and one media interview also resulted from this work.

- Project: **Using Green Roofs as Research and Educational Training Spaces to Enhance Urban Specialty Crop Production**
 - Significant updates: This multi-year project was mostly finished in 2019. Students, faculty, and Mid-Atlantic Urban Food Producers were targeted for education as part of this research project to inform them how to grow and prepare strawberries and tomatoes in urban environments. Participants in all the groups increased their knowledge. The most significant result was that of the 84 Mid-Atlantic Urban Food Producers reached, 63 stakeholders gained experience on how to produce specialty crops in high-heat environments.

- Factors affecting implementation: Extreme weather canceled a couple of outreach events at non-UDC sites in 2019. Continual break-down of necessary laboratory equipment and health problems in the collaborating nutrition lab at the USDA-ARS slowed nutrient analysis. Analysis and publication of final data may not occur until FY2020-2021.

II. Merit and Scientific Peer Review Processes

The NIFA reviewer will refer to your Plan of Work. Use this space to provide updates as needed or activities that you would like to bring to NIFA's attention.

Process	Updates
1. The <u>Merit Review Process</u>	No updates
2. The <u>Scientific Peer Review Process</u>	No updates

III. Stakeholder Input

The NIFA reviewer will refer to your Plan of Work. Use this space to provide updates as needed or activities that you would like to bring to NIFA's attention.

Stakeholder Input Aspects	Updates
1. Actions taken to seek stakeholder input that encouraged their participation with a brief explanation	No updates
2. Methods to identify individuals and groups and brief explanation.	No updates
3. Methods for collecting stakeholder input and brief explanation.	No updates
4. A Statement of how the input will be considered and brief explanation of what you learned from your stakeholders.	No updates

IV. Planned Program Table of Contents

No.	Program Name in order of appearance
1.	Climate Change – Not reporting on this program
2.	Global Food Security and Hunger (Pages 7 - 9)
3.	Health, Nutrition and Childhood Obesity Prevention (Pages 9 - 14)
4.	Urban Families, Youth and Communities (Pages 14 – 17)
5.	Alternative Energy and Capacity Building (Pages 17 - 18)
6.	Water Safety and Water Management – Not reporting on this program
7.	Food Safety (Pages 18 – 19)

V. Planned Program Activities and Accomplishments

Please provide information for activities that represent the best work of your institution(s). See Section V of the Guidance for information on what to include in the qualitative outcomes or impact statements. Add additional rows to convey additional accomplishments. You may expand each row as needed.

No.	Title or Activity Description	Outcome/Impact Statement	Planned Program Name/No.
1.	Soil-Less Growing Certificate Courses	Throughout 2019, UDC CAUSES offered three soil-less certificate courses that resulted in the certification of 39 members of the District of Columbia-Maryland-Virginia (DMV) community and three (3) students at the University of the District of Columbia. This certificate provided entrepreneurs with the skills to grow vegetables to start their food or agriculture-based business. Participants gained knowledge into past and current trends in soil-less growing, including in the basic needs and choices of system design, material selection, the best options for fish and plants. The six (6) courses for this certificate consisted of System Design, Seeding & Transplanting, Material Selection, Monitoring & General Maintenance, Integrated Pest Management, and Harvest & Food Safety. The certificate has been improved and upgraded based on the pre & post surveys and critical evaluations completed throughout this series. It is being offered again in 2020 in a two-part series.	Global Food Security and Hunger/#2
2.	Assessing the Urban Production Potential and Nutrient Profiles of Two Crops Native to the Tropics	Assessing the Urban Production Potential and Nutrient Profiles of Two Crops Native to the Tropics Our research aimed to mitigate some of the negative impacts of climate change (NIFA goal) and regional population growth on food production by improving food security within a quarter mile of 75% of DC residents (Sustainable DC Initiative). Specifically, we used two tropical crops, roselle (<i>Hibiscus sabdariffa</i>) and sweet potato (<i>Ipomoea batatas</i>), to respond to the following questions: 1) Which cultivars are the highest performers in urban agricultural production and 2) What are the nutrient profiles of the t	Global Food Security and Hunger/#2

		<p>top performing cultivars of each crop? Seven varieties of sweet potato greens and seven genotypes of hibiscus were grown on a green roof in downtown Washington, DC, and in-field rows at UDC's Firebird Farm in 2017 and 2018. In 2019, project partners at the USDA-ARS started to analyze nutrient content of sweet potato leaves and tubers and roselle leaves and calyces. Results show that the varieties of sweet potato produce different amounts of marketable leaves within a location. Tuber production did not differ among varieties but was severely reduced by harvesting leaves. Results also show that genotypes of roselle produced different amounts of marketable leaves within all locations. Only two genotypes reliably produced edible calyces, a commercial Thai red genotype, and a genotype that produces green calyces (hereafter, "green genotype"). The green genotype has been the focus of a mass selection breeding program in the DC area. It shows the most adaptability to a range of growing systems and environmental conditions. This genotype had the fewest Japanese beetles in the field, which is the leading pest of this crop in the mid-Atlantic. The nutrient analysis likely will not be completed until FY20-21. However, so far, one cooperative extension fact sheet, five conference presentations, and one media interview resulted from this work. It has provided training opportunities for ten students, 50 participants in UDC's Master Gardener Program, and an estimated 103 volunteers. Lastly, the green roof was a site of regular tours, and Firebird Farm hosted two open houses to explain the work to visitors.</p>	
<p>3.</p>	<p>Using Green Roofs as Research and Educational Training Spaces to Enhance Urban Specialty Crop Production</p>	<p>Within the United States, the Northeastern region is the most urbanized. Even within this heavily urbanized region, Washington, DC is notable because it has a population density higher than any state in the country, and it continues to grow. Supporting this population growth sustainably is a primary challenge for Washington, DC, partly because land for agriculture is increasingly removed from the city center, reducing access to locally grown food. Further complicating sustainable development and food production within metropolitan Washington, DC area is the changing</p>	<p>Global Food Security and Hunger/#2</p>

		<p>climatic conditions that increase severe weather events such as heatwaves and deluges and alter average temperature and precipitation cycles.</p> <p>In 2016 we initiated a project to explore improving food security as a mitigation strategy against the negative impact of climate change and regional population growth on food production and to train urban food producers. Specifically, we grew varieties of strawberries and tomatoes on green roofs, raised beds, an aquaponics system, a hydroponics system, and a field row to determine which varieties were the highest performers in urban agricultural production. We grew six varieties of strawberries and tomatoes at three different green roof sites, one ground-level site, and in hydroponic and aquaponic systems to assess productivity in urban, high heat environments and can now recommend specific varieties for urban production systems. We presented the project at an open house at UDC's research farm; an open house, five tours, two academic classes, and two cooperative extension classes at UDC's green roof; a farmer's market near UDC's campus; a workshop at The Station; and UDC's Master Gardener class. The total number of people reached was 349.</p> <p>Of the people reached, 99 completed surveys to measure their change in knowledge after participating in the education events. The most significant result from surveys was that of the 84 Mid-Atlantic Urban Food Producers reached, 63 gained experience on how to produce specialty crops in high-heat environments.</p>	
<p>4.</p>	<p>Healthy Eating Made Easy Workshops for Seniors</p>	<p>The Center for Nutrition, Diet, and Health (CNDH) offered nutrition programs to selected District residents in collaboration with five partners: 1) TERRIFIC, Inc. (Wards 1, 2, and 4); 2) PSI Family Services, Inc. (Ward 7); 3)</p>	<p>Health, Nutrition and Childhood Obesity Prevention/#3</p>

		<p>Arcadia Farms (Ward 8); 4) Total Family Care Coalition (Ward 6); and 5) Friendship Public Charter School, Armstrong Elementary Campus (Ward 5).</p> <p>Approximately 170 health and wellness workshops and 71 food demonstrations were conducted with about 1,515 participants (1,389 adult and 126 youth) which included nutrition education in the form of (1) discussions on various nutrition-related topics; (2) colorful and easy to read nutrition literature; (3) interactive sessions using technology; (4) food demonstrations that consisted of easy to prepare recipes that included fruits and vegetables; (5) peer developed curriculum for seniors (Seniors Eating Well – Penn State); and (6) a Healthy Eating Made Easy certificate program.</p> <p>Eleven (11) certificates were earned by the attendees who completed the 15-Hour Healthy Eating Made Easy workshops with Total Family Care Coalition in Ward 5. Twenty-one (21) certificates of completion were awarded to the youth at the Friendship Public Charter School, Armstrong Campus in Ward 5, who completed the six (6) week Expanded Food Nutrition Education Program lessons. Approximately 45 senior attendees from three of the TERRIFIC Inc. sites (Genevieve Johnson, Lamond, and Colony House) in Ward 4 completed the nine (9) lesson curriculum, titled Seniors Eating Well.</p> <p>Approximately 459 recipes were distributed at the health and wellness workshops with most of the recipes distributed at the Arcadia Mobile Farmers' Market located at Bellevue Library in Ward 8. Attendees were able to sample various produce recipes and were asked to complete a five (5) question survey after sampling the recipes. Question two (2) asked, "After tasting this recipe, do you plan to make it at home?" One hundred fifty-two (152) surveys were completed, and 93.4% (142) responded yes that they would prepare the recipe at home, 4.6% (7) responded no, 1.3 % (2) did not respond, and 0.7% (1) responded maybe.</p>	
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<p>5.</p>	<p>Dietary Guideline Education Sessions</p>	<p>Over 90 D.C. residents per week received nutrition education and food demonstrations consistent with dietary guidelines at six food pantries in Wards 4-8. Nutrition Education included topics such as My Plate, Benefits of Fruits, Benefits of Vegetables, Healthy Holiday Cooking, Diet and Heart Disease, Diet and Blood Pressure, What is Gluten?, Diet and Diabetes, General Food Safety, Food Safety Clean, Food Safety Separate, and Healthy Hydration. Dr. Amy Schweitzer also began fresh, local produce distribution to participants of food pantries in Wards 4, 7, and 8. UDC supplied 30 pounds per week for delivery in this manner. This distribution of fresh, locally grown greens is a first for these D. C. residents. An application for funding has been submitted to test outcomes from food pantry demonstrations and nutrition education.</p> <p>Food Pantries served: Ward 4: Sixth Church Food Closet; People Food Pantry Ward 5: Crowder Owens Food Bank Ward 7: Good Success Christian Ministries; REDEEM Community Outreach Center Ward 8: Covenant Baptist Food Pantry</p>	<p>Health, Nutrition, and Childhood Obesity Prevention/#3</p>

<p>6.</p>	<p>Bodywise Classes for Seniors</p>	<p>Physical activity and its association with healthy aging is a significant public health issue. Physical activity reduces different causes of mortality and plays a vital role in the prevention of many age-related chronic diseases. However, the number of older adults who are physically active enough to maintain wellness is low and decreases with age. The University of the District of Columbia (UDC) worked to improve physical activity in older adults by offering free exercise classes through the Bodywise program.</p> <p>The Bodywise program is an exercise and health promotion program for older adults, 60+ years of age. The physical activity classes are in nine (9) locations District-wide. Physical activities include water aerobics, yoga, low-impact aerobics, and movement/chair exercise classes, conducted by certified instructors. These classes aim to improve the health and wellness of participants and provide great opportunities to socialize. The program collaborates with community-based organizations to offer the courses. Participants also receive weekly health promotion messages. The program has an active enrollment /participation of 562 older adults, residing in all Wards in DC. During FY 2019, a total of 864 Bodywise classes were held city-wide at UDC Wellness Center, Wilson Aquatic Center, Takoma Aquatic Center, Phillip T. Johnson Senior Center, Allen House, The View at Edgewood, Carroll Apartments, So Others Might Eat (S.O.M.E.) Senior Center, and Overlook at Oxon Hill. Sixty-Five (65) new participants were enrolled in the Bodywise and Health Promotion Program with 27 from Ward 4.</p> <p>An evaluation survey was administered to collect data on demographics, program quality, the satisfaction of instructors/classes, and opinions on program improvements and expansion. Results indicated that 93% of participants were satisfied with the quality of the program. Eighty-one percent (81%) of participants reported overall satisfaction with their instructor, specifically related to knowledge, skill level, and appropriateness of music. Nearly 70% of participants preferred classes two times per week, with the most popular Wednesday and Friday classes. Encouragement to</p>	<p>Health, Nutrition, and Childhood Obesity Prevention/#3</p>
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		<p>stay physically active, health benefits, and socialization opportunities were mentioned as reasons participants engaged in the Bodywise program.</p>	
<p>7.</p>	<p>Senior Companion Program</p>	<p>The Senior Companion Program is a District-wide Workforce Development program that employs older adults, 60+ years of age. These individuals are referred to as stipend volunteers. They provide 20 hours of activity weekly and receive a stipend and transportation assistance. The volunteers work with other older adults in their homes, allowing them to live independently in their residences and communities.</p> <p>UDC's Senior Companion Program (SCP) employed 72 older adult volunteers. The volunteers received an initial week-long training and monthly professional development activities. The activities were led by key service providers in the DC Metropolitan area, using the talents of government and federal employees. SCP volunteers provided 71,505 volunteer hours, generating a total of 19,1884 direct contacts. The SCP recruited and trained 6 new volunteers who, upon completion of training, started to volunteer. SCP volunteers provided educational outreach activities and programs to over 2,500 older adults District-wide. SCP volunteers attended and exhibited at the Mayor's Annual Senior Holiday Celebration accompanied by over 850 older adults District-wide. SCP volunteers participated in a Martin Luther King, Jr. Day activity and the Grocery Plus Distribution Program, delivering 77 boxes of groceries contributed by the community. SCP volunteers exhibited at the NBC-4 Health & Fitness Expo at the DC Convention and provided programming to over 1000 other older adults.</p> <p>The Institute of Gerontology (IOG), Senior Companion Program, Independent Living Performance Measure Survey indicated that 95.29% of the program participants showed an increase in social ties in the community by participating in SCP. The Program Coordinator, James Lee, IOG, conducted a 39th Annual Senior Volunteers Recognition Day Program.</p>	<p>Health, Nutrition, and Childhood Obesity Prevention/#3</p>

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		<p>Certificates were awarded to volunteers completing 5, 10 and 20 years of volunteer service.</p>	
<p>8.</p>	<p>Soccer Program</p>	<p>Parents in the Columbia Heights neighborhood reported concerns that youth were cutting school, behaving disrespectfully, and would engage in drugs and gangs, if they did not find an intervention.</p> <p>A partnership with the Columbia Heights Educational campus was formed and maintained for three years to address these concerns, and the UDC 4-H Soccer Program was established. The program, which expanded to include soccer teams that reach youth in 5 Wards from 13 different schools, continues to grow and engage more youth in the city. The Center for 4-H and Youth Development provided volunteer and Advanced Youth Development training that was leadership and sports-based to adults and structural support to all program participants. Youth from schools across the District participated in this program free of charge to members.</p> <p>During this reporting period, the UDC 4-H Program continued an indoor league, which extended the age range for younger youth to participate in the program. Our UDC 4-H Soccer program includes healthy eating workshops presented by UDC’s Center for Nutrition, Diet, and Health for coaches and youth. Youth in the program are physically active daily, as they practice and master the skills involved in becoming effective athletes. They often practice as a team late into the night during the summer. They play games during the week and on the weekends. They attended a summer camp overnight program where they were instructed and engaged in cooking healthy meals with CNDH. Selected teens were trained and became certified referees for games around the city. During this reporting period, coaches attended training annually, and two volunteers accompanied the Extension Project Associate to the National Soccer Foundation training in Baltimore, MD. The conference provided an</p>	<p>Urban Families, Youth and Communities/#4</p>

		<p>opportunity for participants to network, learn skill development techniques, and share our program with others from around the country.</p> <p>Out of 500 participants, 99.9% return to play in the soccer program another year, and 80% of program participants have a greater knowledge of better eating habits. 100% of the youth reported learning something they did not know about soccer and leadership. Annually, the groups select a player that shows the highest level of leadership. More than 90% of the participants stated they enjoyed the program, 85% rated the program as above average, and 77% saw improvement in their physical condition and fitness from beginning to end of the program. Coaches reported learning about and working with youth more effectively and understanding the nutritional needs of athletes. As a result of playing the Futsal leagues at UDC, three players from our U19 boys' league were selected by the UDC Soccer head coach to try out at the UDC soccer team this coming spring. Four of the program participants have been trained and certified as referees by the US Soccer Foundation, who are working in different DC area leagues.</p>	
<p>9.</p>	<p>Food Justice Summit</p>	<p>According to the Capital Area Food Bank - District of Columbia, 1 in 10 residents is food insecure, and nearly 1/3 of them are children.</p> <p>The Center for 4-H and Youth Development hosted the fifth annual Food Justice Youth Summit for DC youth to share their research, ideas, and recommendations on food justice issues.</p> <p>100% of youth reported having a greater understanding of food justice topics they did not understand before their involvement in the summit. 83% reported they would recommend the program to others that they know. 80% of youth reported more knowledge regarding careers in food systems and sustainability than previously understood. 77% reported learning more about research than they knew before Food Justice Youth</p>	<p>Urban Families, Youth and Communities/#4</p>

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		Summit involvement, and 12 youth participants have become full-time students at the University of the District of Columbia after attending the 2019 Food Justice Youth Summit.	
10.	School Gardens	<p>Youth in the District of Columbia need to have information on growing their food in an urban setting, understanding organic and nonorganic gardens, and how to grow nutritious food in soil and soilless environments. Many schools in the city now have gardens and youth that have expressed an interest in developing their gardens. Schools have requested UDC's Center for 4-H and Youth Development to facilitate the development of youth as leaders in the field of urban agriculture, gardening, and nutrition.</p> <p>During the reporting period, school gardens were developed and maintained at Murch Elementary School, Rita Bright Youth Center, and Columbia Heights Education Center. The Center engaged 4-H nutrition volunteers and UDC students as volunteer resources.</p> <p>Pre and post surveys revealed that 100% of the students learned about gardening, including the difference between traditional and organic farming, as well as alternative ways of growing food, e.g., aquaponics and hydroponics. 100% of the children involved in planting projects reported feeling that their contribution to the school or community is a source of pride. 40% of the youth surveyed reported eating better because of their experience in planting a school garden and participating in food demonstrations and preparation activities.</p>	Urban Families, Youth and Communities/#4
11.	Advancing Youth Development Training	<p>The Center for 4H & Youth Development provided the Advancing Youth Development (AYD) Curriculum for Youth Workers to train volunteers to focus on the capacities, strengths, and developmental needs of youth.</p> <p>During this reporting period, the Center for 4-H and Youth Development has trained 532 DC youth and adults and awarded 296 certificates.</p>	Urban Families, Youth and Communities/#4

		<p>Youth workers deepened their learning about youth development through practice and review. Participants in the training have advertised the program to other youth-serving organizations resulting in new referrals for training. Participants reported that the training helped build the capacity and sustainability of their community-based organizations and agencies and enhanced their competencies and professional value as youth workers. Youth participants stated that they had a better understanding of how to relate to the adults (parents and teachers) in their lives and better understand themselves and their power.</p>	
<p>12.</p>	<p>Green Job Training</p>	<p>The District's economic plan, the DC Economic Development Strategy, has two goals: 1) grow a vibrant and resilient economy driven by private sector expansion, and 2) foster economic prosperity for all District residents by increasing job opportunities and decreasing employment disparities. Smart, green job-training programs are an essential part of the solution. Members of UDC's Center for Sustainable Development and Resilience trained District residents to be competitive for livable wage jobs in growing green job sectors such as green infrastructure.</p> <p>Although Washington, DC is a leader in supporting the development of green job opportunities, it does not have a qualified workforce that can fill those jobs. Since 2016, UDC has been partnering with DC Water and Water Environment Federation to train 30 underemployed or unemployed District residents with a high school diploma or equivalent in green infrastructure construction, inspection, and maintenance. The project (National Green Infrastructure Certification Program, NGICP) includes 106 hours of technical and soft skill training to ensure that certified students can work on green infrastructure projects in DC.</p> <p>In FY 2019, 30 students (mostly from underserved communities in Washington DC) went through the program. Participants who complete NGICP are placed into part or full-time employment opportunities in the green infrastructure industry. This initiative ultimately affects the quality</p>	<p>Alternative Energy and Capacity Building/#5</p>

		<p>of life of program participants and DC residents at large, economically, socially, and environmentally.</p> <p>To prepare residents, especially underemployed residents, UDC has partnered with minority businesses and non-profits to develop diversified wrap-around services. UDC provides soft skills training (resume and cover letter development, financial literacy, first aid training, and business etiquette training), OSHA 10 Certification, Utility Safety Training, and Landscape Techniques. This has increased the completion of the training program by 50% and led to higher employability.</p>	
<p>13.</p>	<p>Certified Professional Food Manager Course</p>	<p>“The CDC estimates that 48 million people get infected with a foodborne illness each year. 128,000 of those need hospitalization and 3,000 of those die each year to foodborne illness.” Burden of Foodborne Illness: Findings (2015) Retrieved from https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html Foodborne illness is a major problem throughout the country and in the District of Columbia. DC residents need to be confident that those that prepare, cook, and serve their food are knowledgeable about food safety and good hygiene, and are putting that knowledge into practice.</p> <p>The Certified Professional Food Manager (CPFM) Course, offered through the Center for Nutrition, Diet and Health, at the UDC, provides a three-day, 16 class hour course which ends with a national exam that results in certification. During FY19, there were a total of 345 individuals who participated in the food safety course, 213 were females, 116 were males, and 16 reported as “other or not reporting.” The overwhelming majority of students were African American (231), but there were also 42 who reported as Caucasian, 9 who reported as Asian, and 8 that reported themselves as “2 or more” races. There were 55 who did not report their race. The CPFM Course partnered with students coming from agencies such as: New Course Catering, Humble Servant Catering, Speedy Greens/Community Connection, Ledo’s Pizza, Hot N Juicy Crawfish, Neek and Nans LLC, Woodbox Farms, Eastern Senior High School, Bear Nutrition</p>	<p>Food Safety/#7</p>

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		<p>and Herbs, GKids Production Yardstyle, Veteran’s Administration, Connie’s Calles, Ward 8 Farmer’s Market, and Community Foodworks among many others.</p> <p>There was an 85% pass rate in the UDC CPFM Course in FY19. Nearly 300 participants were successfully trained and certified to work as food service workers in the District of Columbia.</p>	
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