

# Food Processing, Protection & Safety

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## V(A). Planned Program (Summary)

### 1. Name of the Planned Program

Food Processing, Protection & Safety

## 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	12%	12%	12%	12%
503	Quality Maintenance in Storing and Marketing Food Products	13%	13%	13%	13%
601	Economics of Agricultural Production and Farm Management	4%	4%	4%	4%
607	Consumer Economics	2%	2%	2%	2%
609	Economic Theory and Methods	5%	5%	5%	5%
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources	4%	4%	4%	4%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	24%	24%	24%	24%
722	Zoonotic Diseases and Parasites Affecting Humans	4%	4%	4%	4%
723	Hazards to Human Health and Safety	32%	32%	32%	32%
<b>Total</b>		<b>100%</b>	<b>100%</b>	<b>100%</b>	<b>100%</b>

## V(C). Planned Program (Inputs)

### 1. Actual amount of professional FTE/SYs expended this Program

Year: 2007	Extension		Research	
	1862	1890	1862	1890
<b>Plan</b>	4.0	0.0	0.0	0.5
<b>Actual</b>	8.0	0.3	1.6	6.8

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

Extension		Research	
Smith-Lever 3b & 3c 661430	1890 Extension 59810	Hatch 282545	Evans-Allen 636037
<b>1862 Matching</b> 661430	<b>1890 Matching</b> 59810	<b>1862 Matching</b> 282545	<b>1890 Matching</b> 636037
<b>1862 All Other</b> 0	<b>1890 All Other</b> 0	<b>1862 All Other</b> 0	<b>1890 All Other</b> 0

**V(D). Planned Program (Activity)**

**1. Brief description of the Activity**

The activities of this planned program included: •Projects to analyze consumer demand for food •Workshops and short courses for food industry •Research studies of food processing industry •Development of models •Publishing of journal papers and other media.

**2. Brief description of the target audience**

Food industry managers, quality assurance, HACCP coordinators, microbiologists, third-party auditors, government inspectors, county extension agents

**V(E). Planned Program (Outputs)**

**1. Standard output measures**

**Target for the number of persons (contacts) reached through direct and indirect contact methods**

	<b>Direct Contacts Adults</b>	<b>Indirect Contacts Adults</b>	<b>Direct Contacts Youth</b>	<b>Indirect Contacts Youth</b>
<b>Year</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>	<b>Target</b>
<b>Plan</b>	225	15	0	0
2007	2250	15000	0	0

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

**Patent Applications Submitted**

**Year Target**

**Plan: 0**

**2007: 0**

**Patents listed**

**3. Publications (Standard General Output Measure)**

**Number of Peer Reviewed Publications**

	<b>Extension</b>	<b>Research</b>	<b>Total</b>
<b>Plan</b>			
2007	0	0	0

**V(F). State Defined Outputs**

**Output Target**

**Output #1**

**Output Measure**

Educational contacts hours (number of students X teaching hours) from workshops to clientele

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	6000	2261

**Output #2**

**Output Measure**

Number of significant publications

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	8	23

**Output #3**

**Output Measure**

Number of research projects completed on dairy goat development, food quality and economic evaluation.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	1	3

**Output #4**

**Output Measure**

Number of persons taking and passing the HACCP certification exam.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	660	57

**Output #5**

**Output Measure**

Number of educational contact hour generated from formal educational programs presented to county extension agents by state faculty directly associated with this planned program.

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2007	{No Data Entered}	842

**V(G). State Defined Outcomes**

<b>O No.</b>	<b>Outcome Name</b>
1	Reduction of incidence of foodborne illness due to better training methods on handling and processing food safety.
2	Placement of graduate students in food related industry, government agencies or institutions of higher education.
3	Number of invited presentations at professional society meetings

**Outcome #1**

**1. Outcome Measures**

*Not reporting on this Outcome for this Annual Report*

**2. Associated Institution Types**

**3a. Outcome Type:**

**3b. Quantitative Outcome**

Year	Quantitative Target	Actual
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**3c. Qualitative Outcome or Impact Statement**

**Issue (Who cares and Why)**

**What has been done**

**Results**

**4. Associated Knowledge Areas**

KA Code	Knowledge Area
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**V(H). Planned Program (External Factors)**

**External factors which affected outcomes**

Economy

Government Regulations

Competing Programmatic Challenges

**Brief Explanation**

Increase in fuel reduces the overall attendance in programs. Foodborne illness outbreaks in spinach and cantaloupe have brought new participants.

**V(I). Planned Program (Evaluation Studies and Data Collection)**

**1. Evaluation Studies Planned**

After Only (post program)

Retrospective (post program)

**Evaluation Results**

**Key Items of Evaluation**