Food Systems

Food Systems

V(A). Planned Program (Summary)

1. Name of the Planned Program

Food Systems

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				10%
502	New and Improved Food Products				10%
503	Quality Maintenance in Storing and Marketing Food Products				10%
701	Nutrient Composition of Food				10%
702	Requirements and Function of Nutrients and Other Food Components				10%
703	Nutrition Education and Behavior				20%
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sourc				20%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins				10%
	Total				100%

V(C). Planned Program (Inputs)

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

Year: 2007	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	0.0	0.0	15.6
Actual	0.0	0.0	0.0	11.3

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

Extension		Research	
Smith-Lever 3b & 3c 0	1890 Extension 0	Hatch 0	Evans-Allen 991569
1862 Matching 0	1890 Matching 0	1862 Matching 0	1890 Matching 307746
1862 All Other 0	1890 All Other 0	1862 All Other 0	1890 All Other 0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Conduct research experiments that will:
-develop methods for enhancing the quality of food and food products.
-examine strategies for mitigating the transmission of natural food borne pathogens.
-examine methods for the reduction of natural and introduced toxicants (eg. antibiotics in milk and Salmonella) in foods and feed.
-examine nutrient quality enhancement of food and food products.
-examine mehancisms involved in nutrient utilization and diseases.
-evaluate strategies for minimizing the tranfer of microbial pathogens during food handling.
-evaluate strategies for translating nutrition knowledge into better food selection.

2. Brief description of the target audience

The primarily targeted audience are the underserved population living in the surrounding counties and the Northwest Houston Corridor.This population is dominated by Hispanics and African-Americans.Also, this area has been designated by the State of Texas as Prairie View A&M University's service area.

V(E). Planned Program (Outputs)

1. Standard output measures

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

	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Year	**Target**	**Target**	**Target**	**Target**
Plan	250	750	200	300
2007	200	500	200	300

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

Patent Applications Submitted

Year	**Target**
Plan:	0
2007:	2

Patents listed

Mora-Gutierrez, Adela nd Gurin, Michael H. 2007. Nanoemulsion compositions and methods of use thereof. Patent Application Publication US 2007/0085058.
Mora-Gutierrez, Adela and Gurin, Michael H. 2007. Bioactive complex compositions and methods of use thereof. Patent Application Publication. US 2007/0085059

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

	Extension	**Research**	**Total**
Plan			
2007	0	8	8

V(F). State Defined Outputs

Output Target
Output #1

Output Measure

-peer review publications. -external funding. -workshops. -presentations. -graduate and undergraduate matribulation.

Year	**Target**	**Actual**
2007	7	5

V(G). State Defined Outcomes

O No.	Outcome Name
1	-Commercialization of methods/technology for improving the quality, safety and use of food and food products for the reduction of obesity, food borne illnesses and other nutritionally related diseases. -Nutrition/exercise intervention programs leading to a reduction in obesity. -Increase in the dissemination and use of research based information into newsletters and incorporation into extension and other programs leading to a reduction in nutrition related and food borne diseases and illnesses.

Food Systems
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

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area

V(H). Planned Program (External Factors)

External factors which affected outcomes

Appropriations changes
Competing Public priorities
Populations changes (immigration,new cultural groupings,etc.)
Other (Program Direction)

Brief Explanation

State funding to achieve matching requirement was not met.Competing priorities for use of funds.Refocusing of research priorities to reflect changing needs of stakeholders.

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

1. Evaluation Studies Planned

During (during program)
Other (Annual Evaluation)

Evaluation Results

Evaluation result indicate that the program is addressing relevant issues.However, actual accomplishments have not reached the desired level as predicted due to mitigating circumstances and human capital constraints.

Key Items of Evaluation

The food systems focus group are currently working on a number of relevant food safety/quality issues.However, resource constraints, primarily human capital, have limited the outcome at this point.Projections, however, for the future include the addition of new staff that will enhance the human capital capacity of the group.This will increase the ability of the group to acclerate the process of achieving results desired.