DC Food Handler Certification Program Model Project

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V(A). Planned Program (Summary)

1. Name of the Planned Program

DC Food Handler Certification Program Model Project

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	100%		100%	
	Total	100%		100%	

V(C). Planned Program (Inputs)

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

Year: 2008	Extension		Research	
	1862	1890	1862	1890
Plan	0.5	0.0	0.0	0.0
Actual	2.0	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 50645	1890 Extension 0	Hatch 0	Evans-Allen 0
1862 Matching 50645	1890 Matching 0	1862 Matching 0	1890 Matching 0
1862 All Other 11715	1890 All Other 0	1862 All Other 0	1890 All Other 0

V(D). Planned Program (Activity)

1. Brief description of the Activity

- 20 clock hour classroom instruction onfood handler certification regulations •DC Code Examination •National Experior Examination or Serve Safe National Examination •CNDH Course Outline •Restaurant Association Videos •Practice Examinations

2. Brief description of the target audience

- Non-commercial agency staff members including: Day care centers, churches, recreation centers, meals programs for elderly, group homes, non-profits •Ongoing participationfood handlers

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	400	0	0	0
2008	788	0	0	0

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

Patent Applications Submitted

Year	**Target**
Plan:	0
2008:	0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

	Extension	**Research**	**Total**
Plan	0	0	
2008	0	0	0

V(F). State Defined Outputs

Output Target
Output #1

Output Measure

- 20 clock hour classroom instruction on food handler certification regulations
- DC Code Examination
- National Examination or Serve Safe National Examination
- CNDH Course Outline
- Restaurant Association Videos
- Practice Examinations

Year	**Target**	**Actual**
2008	300	788

V(G). State Defined Outcomes

O No.	Outcome Name
1	Percentage of decrease in the risk factors for food borne illness.
2	Number of Participants gaining awareness, knowledge and skills in Food Handling techniques.
3	Number of participants scoring 70% or higher on post test and national examination.

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

Economy
Appropriations changes
Public Policy changes
Government Regulations
Competing Programmatic Challenges
Populations changes (immigration,new cultural groupings,etc.)

Brief Explanation

All of the goals were met.

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

1. Evaluation Studies Planned

During (during program)

Evaluation Results

Key Items of Evaluation