

# Safe Food and Human Nutrition

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

### 1. Name of the Planned Program

Safe Food and Human Nutrition

## V(B). Program Knowledge Area(s)

### 1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
702	Requirements and Function of Nutrients and Other Food Components	15%		15%	
703	Nutrition Education and Behavior	30%		30%	
711	Ensure Food Products Free of Harmful Chemicals, Including Residues from Agricultural and Other Sources.	15%		15%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	30%		30%	
724	Healthy Lifestyle	10%		10%	
<b>Total</b>		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
<b>Plan</b>	7.4	0.0	19.7	0.0
<b>Actual</b>	114.0	0.0	19.0	0.0

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

Extension		Research	
Smith-Lever 3b & 3c 223560	1890 Extension	Hatch	Evans-Allen
	0	353666	0
1862 Matching 931658	1890 Matching	1862 Matching	1890 Matching
	0	2327652	0
1862 All Other 8084360	1890 All Other	1862 All Other	1890 All Other
	0	347586	0

**V(D). Planned Program (Activity)****1. Brief description of the Activity**

Develop new rapid methods for the surveillance, detection, isolation, and quantification of microbes and chemical residues in animals, plants, and food products; develop risk monitoring techniques to detect potential hazards in the distribution chain; validate the efficacy of techniques in controlling and eliminating microbial and chemical hazards; disseminate food safety and bio-security information through extension and research seminars, workshops, and resident and distance education programs, using a variety of media options and communication tools; offer safe food production, handling, and sanitation education to groups involved in all levels of food production and service; identify best management practices to prevent foodborne illness and to enhance the security of the food supply throughout the food chain; increase understanding of the role of food and its components in improving human health and reducing the risk of nutrition related disorders; develop technology to reduce the hazards and improve the quality of animal food products, which will complement the development of HACCP programs by USDA; design systems to preserve, prepare, and store foods and agricultural products to enhance nutrients and bioactive compounds and educate consumers about these systems; and develop, complement, and maintain an aggressive technology transfer system that effectively communicates work about Safe Food and Human Nutrition to consumers, students, industry, government, and other scientific investigations.

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

The target audience includes growers and processors of agricultural commodities, commercial and non-commercial food service personnel, market and home gardeners, other food handlers, retail markets, consumers, and educators; families and individuals of all ages living in Kansas, including populations with limited resources; low literacy skills; varying ethnicities; disabilities, diseases, or impairments; and documented or identifiable health disparities; economic stakeholders, and policy and funding agencies; health care, education, and nutrition professionals; K-State Research & Extension faculty and staff with responsibilities for food and/or nutrition; government; consumer groups (i.e., STOP).

**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>	500	5000	500	2000
2008	22371	32949	63665	65898

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

<b>Year</b>	<b>Target</b>
<b>Plan:</b>	0
2008:	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>	7	20	
2008	0	0	0

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

**Output Target**

**Output #1**

**Output Measure**

Number of rapid methods developed for the surveillance, detection, isolation, and quantification of microbes and chemical residues in animals, plants, and food products

*Not reporting on this Output in this Annual Report*

**Output #2**

**Output Measure**

Number of therapeutic, chemical, and physical treatments developed for animals and plants and their products to eliminate or reduce contamination with potential hazards

*Not reporting on this Output in this Annual Report*

**Output #3**

**Output Measure**

Number of extension and research seminars, workshops, and other educational programs presented using a variety of media options and communication tools

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	100	1468

**Output #4**

**Output Measure**

Number of attendees at educational programs (previous item) whether growers, processors, commercial and non-commercial food service personnel, market and home gardeners, retail markets, and consumers (including limited resource individuals, minorities, and other at risk populations)

<b>Year</b>	<b>Target</b>	<b>Actual</b>
2008	5000	86036

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

O No.	Outcome Name
1	Percentage of individuals and families who have reduced anxiety related to food security
2	Number of participants making healthier food choices
3	Number of participants demonstrating increase in knowledge level and attitude of clientele in safe food production, handling, and sanitation programs; best management practices to prevent foodborne illness; and social, economic, and communications issues related to food safety and agricultural bio-security
4	Number of participants passing food service employees food handler certification
5	Decreased incidence of food borne illness associated with unsafe food handling practice *Will not be measured in the near future
6	Decreased risk factors for chronic disease
7	Number of individuals and families who have adopted best management practices for food handling and agricultural biosecurity
8	Number of participants passing food service manager/supervisor food handler certification

**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**

Appropriations changes

Public Policy changes

Government Regulations

Competing Public priorities

Competing Programmatic Challenges

**Brief Explanation**

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

**1. Evaluation Studies Planned**

Retrospective (post program)

Before-After (before and after program)

During (during program)

Comparisons between program participants (individuals,group,organizations) and non-participants

Other (see below)

**Evaluation Results**

**Key Items of Evaluation**