

Food Safety Education

Food Safety Education

V(A). Planned Program (Summary)

1. Name of the Planned Program

Food Safety Education

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	40%		40%	
503	Quality Maintenance in Storing and Marketing Food Products	30%		30%	
504	Home and Commercial Food Service	30%		30%	
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	9.2	0.0	5.6	0.0
Actual	9.1	0.0	14.3	0.0

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

Extension		Research	
Smith-Lever 3b & 3c 249792	1890 Extension	Hatch 717938	Evans-Allen
	0		0
1862 Matching 347504	1890 Matching	1862 Matching	1890 Matching
	0	731089	0
1862 All Other 182919	1890 All Other	1862 All Other	1890 All Other
	0	884023	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Experiment Station: MAES research supported food safety in 2008 through several areas of work including food safety and quality control during food processing and storage, developing sanitizers to use in organic food processing, and control of food-borne pathogens in pre- and post-harvest environments.

Extension: The Food Safety team works diligently to assure that Minnesotans have safer meals away from home, to reduce business citations and violations during health inspections, and to lower risks of foodborne illness outbreaks and related financial consequences in restaurants, hospitals, jails, schools and homes. In 2008, the team's primary efforts continued to be work in the food service industry, providing training and certification of workers to assure food safety in public restaurants. New collaborations with Minnesota's Workforce Development programs are bringing this certification to Minnesotans seeking employment in the food industry. Another primary effort in 2008 ramped up food preservation education efforts in collaboration with Minnesota's fruit and vegetable growers' associations. The local foods movement, along with new concerns about home budgets, has created renewed demand for food preservation knowledge.

For more information, visit www.extension.umn.edu/FoodSafetyEd.

2. Brief description of the target audience

Research supports the food development industry and food processing industry, while the direct audiences of the outreach efforts are food service workers through relationships with the National Restaurant Association, food handlers in community locations, fishermen and farmers, and high-risk audiences through the organizations they trust.

Extension Programs serve food service managers, commercial and community food handlers, caregivers, consumers, commercial food processors and food inspectors. According to the 2008 organizational network study, primary relationships to facilitate the work were with: 1) state government (27.3% of contacts); private food industry businesses (10.9%); public schools and county governments (9.1% each) and higher education institutions (5.5%). The primary role of food safety educators and specialists with these organizations is to partner around the joint effort of keeping food safe in public places (65.5% of activities), and to provide expert advice (18.2%); also, educators provided substantive information (10.9%).

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	2900	7400	0	0
2008	2280	63801	5997	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	3	12	
2008	0	31	31

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

On-line and face-to-face classes will be delivered for food service workers in English. (Target expressed as number of courses offered.)

Year	Target	Actual
2008	65	89

Output #2

Output Measure

Content for food service professionals will be translated into Spanish and adapted for Latino culture participants. (Target indicates number of courses available in Spanish.)

Year	Target	Actual
2008	3	2

Output #3

Output Measure

New materials and training adaptations will be made for additional immigrant groups.

Not reporting on this Output in this Annual Report

V(G). State Defined Outcomes

O No.	Outcome Name
1	At the completion of each teaching session, participants will show increased knowledge of food safety as measured on the Life Skills evaluation. (Target expressed as a percentage of participants.)
2	At the completion of each teaching session, participants will identify behaviors they intend to change and follow up evaluations will determine whether these behaviors change. (Target expressed as number of behaviors changed / participant.)
3	The MN Dept. of Health reports an 18-20% decrease in inspection critical violations in establishments that employ a Certified Food Manager. Food Safety Education programs will certify food managers. (Target expressed as % of pass rates.)
4	Research will provide knowledge to give organic food processors options for natural disinfectants.

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

Government Regulations

Populations changes (immigration,new cultural groupings,etc.)

Brief Explanation

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

1. Evaluation Studies Planned

After Only (post program)

Retrospective (post program)

Comparison between locales where the program operates and sites without program intervention

Other (Inspection documents)

Evaluation Results

Key Items of Evaluation