

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

**Program # 9**

**1. Name of the Planned Program**

Food Safety

**2. Brief summary about Planned Program**

Foodborne diseases and threats to food safety constitute a growing public health problem. Cooperative Extension's mission is to help consumers improve the safety of food all the way from production to final consumption. Food safety utilizes various resources and strategies to ensure that all types of foods are properly stored, prepared and preserved so they are safe for consumption. Practicing food safety not only helps to maintain good health, but can also help save money. Storing food properly, as well as making sure to prepare food in a clean environment, means that there is less chance of food spoiling and being thrown out. From this perspective, proper kitchen safety stretches the monthly food budget and allows households to enjoy more food at a lower cost. Food safety programming education involves safety and preparation, Alaska indigenous foods and safe food preservation. Alaska Natives both consume locally harvested and purchased imported foods. Alaska has highly nutritious, seasonal production of wild and home-grown food ranging from wild berries to vegetables from gardening and from home-grown beef and pork to wild game. Proper preservation of these foods once collected or harvested is of utmost priority to the health of Alaska.

**3. Program existence :** New (One year or less)

**4. Program duration :** Long-Term (More than five years)

**5. Expending formula funds or state-matching funds :** Yes

**6. Expending other than formula funds or state-matching funds :** Yes

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

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
502	New and Improved Food Products	10%		0%	
503	Quality Maintenance in Storing and Marketing Food Products	20%		0%	
504	Home and Commercial Food Service	60%		0%	
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins	10%		0%	
	<b>Total</b>	100%		0%	

**V(C). Planned Program (Situation and Scope)**

**1. Situation and priorities**

Alaska has an abundance of nutritious seasonal, wild and home-grown foods that require proper

development and preservation methods. With the variety, quantity, season and location of indigenous food sources, adequate information on preservation is essential in maximizing the value and shelf life of nutrition sources. Along with education on better choices in diet, exercise and care, Alaskans need information of proper development and preservation of these wild and home-grown foods. New food products will be developed using Alaska-produced ingredients, both wild harvested and those produced from home-grown sources. Home food safety remains a critical issue for families with over 30 percent of the suspected cases of foodborne illness occurring at home. Home food safety concerns revolve around three main functions: food storage, food handling, and cooking.

**2. Scope of the Program**

- In-State Extension
- In-State Research
- Integrated Research and Extension

**V(D). Planned Program (Assumptions and Goals)**

**1. Assumptions made for the Program**

Alaskan's health can be improved through healthier lifestyle choices and food. Developing and improving Alaska food products is critical in supporting sustainable communities, especially as the demand for information increases. With transportation, food and energy costs being prohibitive, especially in rural regions, families require easily accessible training in safe food preparation.

**2. Ultimate goal(s) of this Program**

- Reduce the incidence of foodborne illness
- Provide a safer food supply by increasing awareness of food safety in preservation and preparation
- Address and eliminate causes of microbial resistance to contaminants
- Educate consumer and food safety professionals
- Develop food processing technologies to improve safety

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

**1. Estimated Number of professional FTE/SYs to be budgeted for this Program**

Year	Extension		Research	
	1862	1890	1862	1890
2012	3.0	0.0	0.0	0.0
2013	3.0	0.0	0.0	0.0
2014	3.0	0.0	0.0	0.0
2015	3.0	0.0	0.0	0.0
2016	3.0	0.0	0.0	0.0

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

**1. Activity for the Program**

Field faculty will conduct workshops and meetings, deliver educational services, provide training, and conduct consultations with clientele. Researchers will develop products, curricula and resources, provide training and conduct consultations with clientele. Educators and researchers will conduct needs assessments, work with the media, partner with other agencies and organizations, write articles, publications and fact sheets, and facilitate events, activities, and teachable moments.

**2. Type(s) of methods to be used to reach direct and indirect contacts**

**Extension**

Direct Methods	Indirect Methods
<ul style="list-style-type: none"> <li>● Education Class</li> <li>● Workshop</li> <li>● Group Discussion</li> <li>● One-on-One Intervention</li> <li>● Demonstrations</li> </ul>	<ul style="list-style-type: none"> <li>● Public Service Announcement</li> <li>● Newsletters</li> <li>● Web sites</li> </ul>

**3. Description of targeted audience**

The target audience will include food preparers in homes and schools, school teachers (public and private), individuals interested in healthy lifestyles, low- income individuals and families, especially women with young children, individuals interested in a subsistence lifestyle, individuals interested in food preservation, home food growers, and hunters.

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

**1. Standard output measures**

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

	Direct Contact Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Year	Target	Target	Target	Target
2012	820	31000	110	2050
2013	840	32000	120	2100
2014	860	33000	130	2150
2015	880	34000	140	2200
2016	900	35000	150	2250

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

2012:0                      2013:0                      2014:0                      2015:0                      2016:0

**3. Expected Peer Review Publications**

Year	Research Target	Extension Target	Total
2012	0	0	0
2013	0	0	0
2014	0	0	0
2015	0	0	0
2016	0	0	0

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

**1. Output Target**

- Output Measure 1: Extension faculty will offer workshops in harvesting and food preservation techniques.  
**2012:60                      2013:65                      2014:65                      2015:70                      2016:70**
  
- Output Measure 2: New food products will be developed using Alaska-produced ingredients.  
**2012:3                      2013:3                      2014:4                      2015:4                      2016:5**
  
- Output Measure 3: Extension faculty will offer workshops in food safety.  
**2012:12                      2013:12                      2014:15                      2015:15                      2016:18**

**V(I). State Defined Outcome**

<b>O. No</b>	<b>Outcome Name</b>
1	Output Measure 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices.
2	Outcome Measure 2: New varieties and new uses of animal and plant products will result in increased production of Alaska-based products. Outcome is number of products and publications.

**Outcome # 1**

**1. Outcome Target**

Output Measure 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices.

**2. Outcome Type : Change in Action Outcome Measure**

**2012:200                      2013:210                      2014:220                      2015:230                      2016:240**

**3. Associated Knowledge Area(s)**

- 504 - Home and Commercial Food Service
- 712 - Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins

**4. Associated Institute Type(s)**

- 1862 Extension

**Outcome # 2**

**1. Outcome Target**

Outcome Measure 2: New varieties and new uses of animal and plant products will result in increased production of Alaska-based products. Outcome is number of products and publications.

**2. Outcome Type : Change in Action Outcome Measure**

**2012:2                      2013:2                      2014:3                      2015:3                      2016:4**

**3. Associated Knowledge Area(s)**

- 502 - New and Improved Food Products
- 504 - Home and Commercial Food Service

**4. Associated Institute Type(s)**

- 1862 Extension

**V(J). Planned Program (External Factors)**

**1. External Factors which may affect Outcomes**

- Natural Disasters (drought, weather extremes, etc.)
- Economy
- Appropriations changes
- Government Regulations

- Competing Programmatic Challenges

### **Description**

Almost 90 percent of food that is consumed in Alaska is imported from outside the state. Food purchased and brought in from other sources may be contaminated. Harvesting techniques of local foods may not follow proper food sanitation procedures.

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

### **1. Evaluation Studies Planned**

- After Only (post program)
- Retrospective (post program)
- During (during program)
- Comparisons between program participants (individuals, group, organizations) and non-participants

### **Description**

Newly developed food preservation DVDs contain evaluations that have guided editing of additional DVDs in this series.

### **2. Data Collection Methods**

- Sampling
- Mail
- Tests

### **Description**

Survey of agents' activity reports and one on one consultations with agents.