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 homegrown food ranging from wild berries to vegetables from gardening and from homegrown 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. Expensing formula funds or state-matching funds: Yes

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

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

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

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 and small business food safety remains a critical issue for families and consumers, particularly of locally grown foods. 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
- Develop recipes and cooking methods that will ameliorate negative changes in reindeer meat quality due to freezing and that is acceptable to restaurants and their clientele.

V(E). Planned Program (Inputs)

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

<table>
<thead>
<tr>
<th>Year</th>
<th>Extension</th>
<th></th>
<th></th>
<th>Research</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1862</td>
<td>1890</td>
<td>1862</td>
<td>1890</td>
</tr>
<tr>
<td>2013</td>
<td>3.0</td>
<td>0.0</td>
<td>0.5</td>
<td>0.0</td>
</tr>
<tr>
<td>2014</td>
<td>3.0</td>
<td>0.0</td>
<td>0.5</td>
<td>0.0</td>
</tr>
<tr>
<td>2015</td>
<td>3.0</td>
<td>0.0</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>2016</td>
<td>3.0</td>
<td>0.0</td>
<td>0.0</td>
<td>0.0</td>
</tr>
<tr>
<td>2017</td>
<td>3.0</td>
<td>0.0</td>
<td>0.0</td>
<td>0.0</td>
</tr>
</tbody>
</table>
V(F). Planned Program (Activity)

1. Activity for the Program

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

<table>
<thead>
<tr>
<th>Direct Methods</th>
<th>Indirect Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>● Education Class</td>
<td>● Public Service Announcement</td>
</tr>
<tr>
<td>● Workshop</td>
<td>● Newsletters</td>
</tr>
<tr>
<td>● Group Discussion</td>
<td>● Web sites other than eXtension</td>
</tr>
<tr>
<td>● One-on-One Intervention</td>
<td></td>
</tr>
<tr>
<td>● Demonstrations</td>
<td></td>
</tr>
</tbody>
</table>

3. Description of targeted audience

The target audience will include food preparers in homes and schools, school teachers (public and private), small processors, 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, hunters, chefs at high end restaurants and university food service employees.

V(G). Planned Program (Outputs)

NIFA no longer requires you to report target numbers for standard output measures in the Plan of Work. However, all institutions will report actual numbers for standard output measures in the Annual Report of Accomplishments and Results. The standard outputs for which you must continue to collect data are:

● Number of contacts
  ○ Direct Adult Contacts
  ○ Indirect Adult Contacts
  ○ Direct Youth Contacts
  ○ Indirect Youth Contact

● Number of patents submitted

● Number of peer reviewed publications

✓ Clicking this box affirms you will continue to collect data on these items and report the data in the Annual Report of Accomplishments and Results.
V(H). State Defined Outputs

1. Output Measure

- Output 1: Faculty will offer workshops and classes in harvesting and food preservation techniques.
- Output 2: New food products will be developed using Alaska-produced ingredients.
- Output 3: Faculty will offer workshops in food safety.
- Output 4: Research and extension faculty will develop curricula.
- Output 5: Research and extension faculty will conduct and evaluate needs assessments.

☑ Clicking this box affirms you will continue to collect data on these items and report the data in the Annual Report of Accomplishments and Results.
V(I). State Defined Outcome

<table>
<thead>
<tr>
<th>O. No</th>
<th>Outcome Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Output 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices. Measurement will be enrollment numbers.</td>
</tr>
<tr>
<td>2</td>
<td>Outcome 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.</td>
</tr>
<tr>
<td>3</td>
<td>Outcome 3: Partnerships developed will increase collaborative efforts and knowledge about food safety. Measure will be number of partnerships.</td>
</tr>
</tbody>
</table>
Outcome # 1

1. Outcome Target

Output 1: Participants in food preservation and food safety classes will improve their food preservation and food safety practices. Measurement will be enrollment numbers.

2. Outcome Type: Change in Action Outcome Measure

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
   - 1862 Research

Outcome # 2

1. Outcome Target

Outcome 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

3. Associated Knowledge Area(s)
   - 502 - New and Improved Food Products
   - 504 - Home and Commercial Food Service

4. Associated Institute Type(s)
   - 1862 Extension
   - 1862 Research

Outcome # 3

1. Outcome Target

Outcome 3: Partnerships developed will increase collaborative efforts and knowledge about food safety. Measure will be number of partnerships.

2. Outcome Type: Change in Knowledge Outcome Measure
3. Associated Knowledge Area(s)
● 502 - New and Improved Food Products

4. Associated Institute Type(s)
● 1862 Extension
● 1862 Research

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 - Planned Evaluation Studies

Description of Planned Evaluation Studies

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