



National Extension Association
of Family and Consumer Sciences

IMPACT 2015

Through Extension programs across the nation, Family and Consumer Science Extension Educators provide a multitude of educational opportunities to meet the needs of diverse audiences.

Food Safety

Roughly one in six people incur food poisoning each year. Around **\$77.7 billion dollars** is spent towards health related costs and loss of productivity due to foodborne illnesses, costs that are often preventable. Those most susceptible to foodborne illness are: children age birth to five years of age; pregnant women; immunosuppressed (e.g. cancer patients); and adults 50+ years of age. Family and Consumer Sciences (FCS) educators remain a valuable resource to educate consumers and retailers, regarding safe food handling behaviors as part of the farm-to-fork continuum, within their local community.

Farm-to-Fork: Consumer-Food Preservation

Why are consumers interested in food preservation? In **Ohio**, 138 food preservation classes reached 3,452 people, where they found the majority of participants (52-66%) attended food preservation workshops to preserve their harvest, save money, and have more control of their diet, and overall health.

Food preservation continues to be an emerging national topic, where using tested recipes cannot be over emphasized by any FCS educator. **Wisconsin's** 66 workshops saw a 45% increase in confidence to preserve food safely, among the 400 attendees.

"I know understand the importance of following tested processes...I will take the information back to my mother who has been canning for years." -- Wisconsin participant

Kansas held 32 workshops, where nine were specific for the Hispanic community. During this time 330 participants reported becoming more (98%) aware of safe preservation techniques, which included pressure and/or water bath canning, dehydration and freezing.

Eleven food preservation workshops positively (69%) influenced 131 **Wyoming** attendees to preserve more fresh produce. Workshops in **Michigan** saw a significant knowledge gain among 927 participants in regards to their canning techniques. In **Oklahoma**, 28 workshops reached 256 Oklahomans.



However, it's not uncommon for FCS educators to make over 2.5 million contacts directly and indirectly as seen in **Tennessee**. FCS reach is extended with Master Food Preservers (MFPs): in **Utah**-63 new trained MFPs, **Oregon** and **Pennsylvania**-25,664 MFP hours, and **Colorado** and **Pennsylvania**-\$50K was the valued time of MFPs.

Farm-to-Fork: Consumer-Classes

Classes in **Missouri** demonstrated a 61% increase in safe temperature knowledge among participants, while **Maine's** "Cooking for Crowds" enabled 62 people with the skills and knowledge to reduce foodborne illness.

Raising kids, Eating right, Spending smart



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Vulnerable Population: Children -- Birth to Five Years Old

Mississippi's "TummySafe" certified 321 in 633 childcare staff, scoring above 80% on food-handling hygiene.

A pilot-study called "*Discovery Neighborhood*" developed in **Nebraska**, targets youth in K-5th grade. The efficacy of the program showed a knowledge increase for: hand-washing (17%), cleaning (12%) separating (10%), and cooking (30%).

Vulnerable Population: Older Adults

Older Adults represent a growing population. "*Food Safety for Seniors*" in **Oklahoma** helped educate 74 older adults, where a 20% increase was observed in their intent to practice what they learned.

Farm-to-Fork: Retail-GAPs/GHPs & Cottage Act

West Virginia and **Pennsylvania** implemented a Food for Profit workshops, educating those on GAPs/GHPs, HACCP, and other skills for their food business.

Minnesota food safety educators trained 28 food distribution partners on how to receive, store, and distribute produce safely at food shelves.

"Wonderful and useful presentation... it will be a huge help to our partners...." -- Account Specialist, Second Harvest Heartland

Farm-to-Fork: Retail-Food Manager Certification

FCS educators in **Colorado** met consumers' growing interest to sell their homemade non-potentially hazardous foods (e.g. jams, candy, etc.). Eighteen piloted-classes for the Cottage Foods informed 262 future and current Cottage Foods producers.

A partnership with the **South Dakota** Retailers Association provided ServSafe™ trainings for food service managers. Of the 394 participants, many met ServSafe certification and recertification, while two became ServSafe instructors for the Cheyenne Indian Reservation.

Pennsylvania helped over 1,130 food service facilities meet food safety regulations. Food facilities employ 13,000+ workers, and serve 186,000+ customers per day making major contributions to the local economy.

South Dakota also provided Foodservice Manager Certification and Recertification courses, where 78% met (re)certification criteria.

Texas provided a two-part Food Protection Management program to certify food managers. **Utah's** Food Safety Manager Certification program made it possible for 625 managers to receive training and complete a certification exam close to their home.



Farm-to-Fork: Retail-Food Service Workers

A program in **North Carolina** for food service workers called "*Safe Plates*" was conceptualized in 2014, and premiers in 2015. A unique reach in **Indiana** was for high school students who are involved in serving food in the cafeterias. In **Delaware**, a "*DE Dine Safe*" class was presented to 32 high school juniors and seniors taking part in a food service workforce readiness program.

Web-based Presence

In **Colorado**, 37 food safety fact sheets were viewed 751,000 times. **Minnesota** offered "*Serve It up Safely*™", certifying 420 food managers for continuing education hours, while its Extension website was accessed 637,029 times.

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National Extension Association of Family and Consumer Sciences (NEAFCS) provides professional development for Extension professionals who improve the quality of life for individuals, families, and communities and provide education in the areas of: Childhood Obesity Prevention; Community Health and Wellness; Financial Management; Food and Nutrition; Food Safety; Healthy Homes and the Environment; Improving Children's Lives; and Protecting our Resources – Family Life.