



# IMPACT 2024

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

## Home Food Safety and Preservation

### Food Preservation

**Kentucky** Cooperative Extension Service offered *Home-Based Microprocessor & Food Preservation* classes to help consumers learn correct food preservation techniques. 7,223 participants have improved their knowledge, opinions, and skills. The program has resulted in the canning of 13,579 jars of fruits and vegetables. Carroll County **Georgia** Extension had a Food Preservation Workshop series that was successful with a total of 110 participants in the home food preservation workshops.

**Michigan's** in-person and virtual sessions instill knowledge and confidence in 2,166 participants with 48% of participants who are new or have been preserving for less than 3 years. After attending, 87% know where to find research-based recipes for safe home food preservation. **Virginia** Cooperative Extension reached 1,555 participants and increased their knowledge on how to preserve foods safely. In **Oklahoma**, of the 1,547 evaluations, data shows a 29% increase of adults and youth who plan to use safe and effective food preservation practices. **Ohio** Cooperative Extension increased the knowledge of 1,471 consumers about proper food safety practices, home canning and preservation basics through demonstrations and workshops.

In **Maine**, 1,227 participants that learned preservation skills reported that 88% plan to do something differently when preserving and 100% understand how to preserve foods better, 96% gained more confidence in their food preservation skills. In **Wyoming**, 608 participants gained knowledge to improve food preservation practices. In **Oregon**, training was converted to a hybrid format that increased 66 participants accessibility and allowed for a 35% expansion of the statewide volunteer cohort. **Illinois** held a *Canning with Confidence* webinar series 259 participants featured up-to-date, safe canning information and video demonstrations of the electric water bath, steam, and

pressure canners. In **Alabama**, of the 118 impact evaluations, 77% were first time participants with food safety programming. Sixty two percent of participants practiced food preservation for 0-3 years with 21% over 10 years.

In **Georgia**, home food preservation programs, reached 3,128 participants across 42 counties, prioritized education on validated recipes, proper techniques and equipment to mitigate these risks. In **Utah**, 143 participants planned to follow research-based directions provided by USU Extension and the USDA after attending a workshop. 80% plan to preserve more food at home after attending a workshop. In a follow up evaluation in **Utah**, 100% of respondents have continued to use the information taught during the series and intend to continue using the information learned. In **Oregon**, 18 Master Food Preservers contributed 745 hours to promote home food preservation safety through 2,955 displays at County Fairs and five public workshops with 60 participants.

*North Carolina agents informed 49,260 people via social media and 2,606,155 through traditional news sources about best food safety and food preservation practices.*



## Child Care Providers

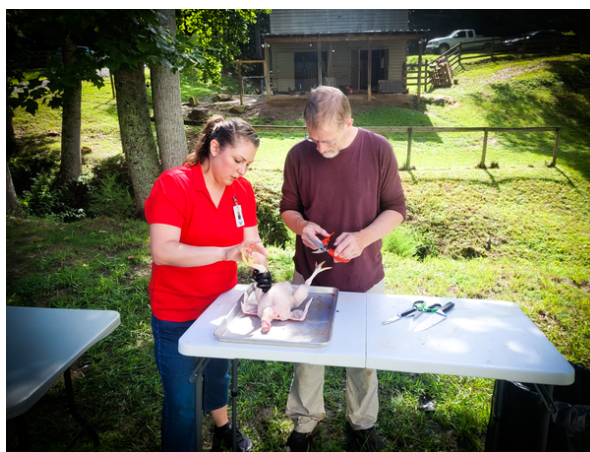
In **Arkansas** 2,939 Adult and youth participants received direct instruction to facilitate the adoption of practices to reduce the incidence of food-borne illness. **Michigan Healthy Kids** provided education to 544 participants to improve safe food handling practices to childcare providers. In **Mississippi**, childcare providers were educated through on-line programming and two traditional face-to-face courses. 196 providers used the education for contact hours only. The remaining 374 took the certification exam.

## Cottage Food Producers

The **Colorado** Cottage Food Act required 1,235 producers to attend an approved food safety class before starting their business. **Colorado** had over 9,000 visitors to their Facebook group, 2,222 members participants, 1,058 trainings, 14 in person, and 42 online Spanish 1 classes with live translation. **Michigan** Cottage Food Businesses provided 17 virtual classes, 5 face-to-face classes around the state. We reached 1,447 entrepreneurs to understand Michigan's Cottage Food Law. **Minnesota** Extension Department of Family, Health and Wellbeing offered 3 food safety webinars on buying and selling cottage foods, summer picnic safety, and visiting the Farmers Market reaching 174 individuals.

## ServSafe

Quarterly **Colorado** ServSafe Manager certification courses and exams are offered to ensure that retail food establishments meet the requirements of having a certified food protection manager on staff, as mandated by the Colorado Department of Public Health & Environment. This helps reduce the number of food-borne illness outbreaks. 74 participants with a 73% exam pass rate. **Georgia's** ServSafe training certified 871 Georgians, resulting in a total of \$3,193,086 in savings from the prevention of foodborne illness. In **Indiana**, 892 adults and 1,144 youth received education for 75% percent of participants showed increased knowledge to be certified. **Alabama** Extension provided ServSafe training to 1,087 food service workers resulting in a passage rate of 76%.



## Commercial Food Handler

In **Arizona**, *The Y'All* program provides agriculture education of crops grown in Yuma, their health benefits, and the importance of food safety to 919 participants. **Colorado** - 83 hospitality workers received basic food safety knowledge to aid in job readiness for this industry. In **Georgia** Bartow County Extension services provides food preservation education and food safety training to 125 foodservices employees. **Michigan** State Extension offered job training provided more than 200 people with the knowledge to accept, store, and distribute food safely. In **Montana**, Custer County Extension partners with a correctional facility to offer safe food handling classes to 28 incarcerated youth and adults. **North Carolina** programming focuses on retail, community, and home-based food safety, 479 participated in manager's class. In **Texas**, *The Food Safety Education Program* directly supports approximately 7,718 food service and food-preparation jobs, with a collective annual wage base of \$218M.

*After this course , I made major changes in the establishment, and health inspection. Afterwards, we passed (the inspection) with flying colors. Thank you.- Texas*

*This report was compiled by Joni Phelps, BS, Kentucky Cooperative Extension, Public Affairs Education Committee members, and Amanda Dame, University of Kentucky Cooperative Extension and Christine Zellers, NEAFCS Vice President Public Affairs. For more Information, email [zellers@njaes.rutgers.edu](mailto:zellers@njaes.rutgers.edu).*

Raising kids, Eating right, Spending smart



**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; Diabetes Prevention and Management; Financial Management; Food and Nutrition; Food Safety; Healthy Homes and the Environment; Improving Children's Lives; and Protecting our Resources – Family Life. NEAFCS is an equal opportunity/affirmative action association. NEAFCS values and seeks a diverse membership. There shall be no barriers to full participation in this organization on the basis of race, color, gender, age, religion, national origin, disability, veteran status, or sexual orientation. Membership is not by invitation. (Strategic Plan 1993-97)