



IMPACT 2019

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.

Food Safety

About 17% of Americans will incur a foodborne illness each year. The U.S. Department of Agriculture estimates foodborne illnesses cost more than \$15.6 billion per year. 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.

Consumer Classes



The home consumer represents the last line of defense against potential foodborne risks. Knowing how to clean, separate, cook, and chill remain important consumer messages. **Florida** debunked myths with 30 EFNEP employees, and 90% of participants improved their knowledge scores.

My Amazing Body, an EFNEP curriculum in **California**, targets grades K to 2; 43 to 68% of youth identified situations requiring handwashing. **North Dakota's** *Teens Serving Food Safely* has reached 11,251 teens since 2003. A follow-up survey showed teens applied (39%) and shared (48%) their skills and knowledge. **New Mexico's** *Food Camp for Kids* is offered twice a year, hosting 71 students. Surveys showed a 47.8% increase in recipe comprehension. **Nebraska** reached 1,083 adults and youth with 37 different programs, from vomit clean-up to phone calls. **West Virginia's** *Energy Express* reached 3,000 schools and community agencies

to improve safe meal preparation. The *TummySAFE* program was provided for 643 childcare providers in **Mississippi**.

Consumer Food Preservation

For more than a century, FCS educators have taught food preservation in their communities. Extension continues to be a community resource, providing in-person and web-based advice about safe food preservation. Several states comprising the **North Central Region** combined to educate 3,300 home-canners. Participants significantly increased their knowledge and confidence in food preservation.

Educators in **Utah** reached 1,146 residents with 48 workshops; in addition, 5 online workshops reached 578 home canners. **Oregon** reached 328 residents during 24 different workshops. This empowered 44% of participants to reduce their botulism risk, while reinforcing safe practices among 50% of the respondents. Safely venting a pressure canner (69%), was a new concept to participants in **Idaho**.

"My child taught me how to safely defrost meat"
– **New Mexico** participant

Washington's 63 workshops involved 100 community partners to reach 9,619 residents. More than 85% of respondents shared they would try to follow safe food handling practices they learned in either their food preservation or food safety class. **Wyoming** reached 78 residents through 28 workshops. **New Mexico** provided 3 workshops with 59 participants, who reported a 50% increase in awareness of evidence-based recipes.

Raising kids, Eating right, Spending smart



NEAFCS National Office

325 John Knox Road, Suite L103

Tallahassee, FL 32303

850-205-5638

850-222-3019

www.neafcs.org

Kansas hosted 85 participants in 12 workshops. A pre/post survey observed a 60% increase among **Ohio** respondents intending to use current research-based information. **Nebraska** provided 12 workshops, reaching 226 residents through hands-on skill building activities. **Kentucky** taught 276 youth and 55 adults. The 65 workshops in **Pennsylvania** helped 603 home canners learn to preserve a variety of foods, from jams to fermented items.

In **Oklahoma**, 83 workshops reached 728 youth and adult participants, with 91% or more intending to use safe canning methods. **Maryland** drew 78 participants in 25 workshops, where a pre/post-evaluation observed a 64% increase in participants always using evidence-based recipes. In **Oregon**, 307 Master Food Preserver volunteers contributed 17,042 hours helping to raise awareness of safe preservation practices with 46,393 clients. Oregon reached 152 participants with workshops about safe game processing prior to preserving, in partnership with the Department of Fish and Wildlife and Oregon's Hunters Association. **Georgia** trained 12 secondary educators about food science and preservation concepts, and all trainees learned new skills to prevent botulism.

Volunteers

With 355 trained volunteers, **Maine** hopes that those who rely on emergency food programs (178,000) reduce their risk by 1%, or prevents \$640,000 in economic losses, or 1,977 cases of preventable foodborne illness annually. **Michigan's** *Cooking for a Crowd* hosted 11 trainings for 169 participants, who served food to 31,000 people within 3 months. At the end of the training, 78% learned about controlling time and temperature.

Cottage Foods

Cottage Food Acts typically allow people to create and operate home-based food businesses. **Colorado** offered 52 *Cottage Food Safety Training* workshops to assist 735 participants, and some went on to start their own commercial food production businesses. **Minnesota's** *Cottage Food: Keep it Safe! Keep it Legal* programs reached 266 entrepreneurs, with 90% of participants improving food safety practices.

Retail Food Manager Certification

ServSafe is a nationally recognized food safety certification program, and licensed commercial operations in many states must have at least 1 person certified. **Kansas** offered *ServSafe*, with 632 attendees, where 89% plan to use what they learned at work or home. **Ohio** reached 1,500 participants in *ServSafe Level 1 and Level 2* courses. Among *Level 2* participants, 41% were comfortable talking with coworkers about the safety of food in their establishment. Managers and food handlers comprised **Nebraska's** 1,919 participants in 130 workshops in English and/or Spanish. In **Indiana**, 88% of the 688 participants became certified. Respondents reported keeping raw and ready-to-eat foods separate (81%) and washing hands more often (74%).

"I was promoted because I passed the test." – Florida participant



Georgia provided 14 workshops for 67 managers, with a 76% passing rate. **Pennsylvania** offered 140 workshops, reaching 1,320 participants. **Florida's** 4 workshops trained 46 managers. *Serve It Up Safely* is a food manager

certification renewal course offered online in **Minnesota** with 421 participants; 32% of the participants updated standard operating procedures.

Alaska held a certified food managers program for 78 participants using video-conferencing to reach those in rural and bush communities. Similarly, **Illinois'** 17 workshops reached 317 participants, and after the 8-hour workshop 95% of participants passed, with an average score of 88%. **North Carolina's** *Safe Plates* provides certification training for food protection managers. With 60 trainings, the program reached 9,800 managers.

This report was compiled by Shauna Henley, Ph.D., University of Maryland Extension, Public Affairs Education Subcommittee member, and Julie Garden-Robinson, Ph.D., RD, North Dakota State University Extension Services, Vice President – Public Affairs. For more information, email Julie.garden-robinson@ndsu.edu.

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