



IMPACT 2023

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

Georgia's *Preserving Food Safely to Stretch Family Food Dollars* trained 197 participants in nine hands-on workshops in addition to reaching more TV viewers through WTOC TV CBS video online segments. **Maryland's** 180 participants showed a knowledge increase in selecting vegetables to be pressure canned in their *Grow It, Eat It, Preserve It!* Workshops.

Due to an increase interest in food preservation, **Virginia** provided programs on food preservation to 1,225 participants and offered 261 individuals pressure canner dial gauge inspections that found 26% were inaccurate. **Colorado** provided 2,130 individuals and families information and resources on how to preserve foods safely. **Kentucky** provided 269 participants classes on pressure canning, water bath canning, and dehydrating classes with 95% learning something new.

Florida provided 43 participants with food safety and regulation information in *Food Preservation 101*, as well as, providing Food Preservation classes to 145 participants with 91% showing an increase in knowledge of when to use appropriate food preservation methods. **Oklahoma's** 779 participants showed a 32% increase of adults and 30% increase of youth who plan to use safe and effective food preservation practices.

Michigan's virtual *Preserving Michigan's Harvest: Food Preservation* provided 3,226 individuals greater confidence and knowledge in their food preservation skills and safe recipes. **Utah's** webinars "*Preserve the Harvest*" offered 1,705 participants ways to increase their knowledge and skills in 26 key food preservation safety and quality principles.

In **Maine**, 1,175 incarcerated individuals participated in *Food Preservers at the Maine State Prison* enabling them to work with Master Gardener's and Food Preservation staff to learn

how to grow thousands of pounds of produce in a 1.6-acre garden and preserve the produce for use in on-site meals.



Commercial Food Handler

Empowering 20 youth and adults at the Pine Hills Correctional Facility, **Montana** provided participants with a 4-hour food safety course and certification towards entry into the workforce. **Colorado** provided 649 participants with a basic food handler course to prepare them for the job market and another 599 *Food Safety Manager* training required by their local health departments to obtain a retail food license. They also offered timely and relevant nutrition, food safety and health resources to Coloradans on social media.

Houston/Laurens County **Georgia** Extension partnered with a restaurant owner to offer advanced food safety classes to 129 employees to receive ServSafe training to provide them with a raise and promotion. Statewide, Georgia provided 830 individuals ServSafe training for an estimated \$3 million savings in preventing illness. **Mississippi** provided ServSafe to 574 participants to ensure food establishments are in compliance with the Mississippi Food Code. Purdue

Extension in **Indiana** provided ServSafe training to 413 food service workers to ensure safer food handling.

Ohio offered ServSafe and food preservation safety to 2,649 people. **Virginia** Extension provided ServSafe Manager, Food Handler, Allergen Awareness, Cooking for Crowds classes to 1,133 individuals that work with 263 establishments and eight organizations with 100% reporting they will adopt at least one new practice as a result of training.

Child Care Providers

Michigan Extension's Safe Kids = Healthy Kids, provided 523 childcare staff training in safe food handling to reduce foodborne illness. As a result of the class, 86% gained new information on controlling time and temperature and 84% on foodborne pathogens.

Mississippi's Tummy Safe: Food Safety Training offered 225 childcare providers contact hours and 389 providers certification exams with an 80% pass rate resulting in an estimated 7,500 children protected from foodborne illness.



Cottage Food Producers

Colorado provided 804 participants their *Cottage Food Safety Certification* education on the food safety guidelines and specifics of operating a home-based cottage food business. Ninety-eight percent passed the certification exam and received a 3-year food safety certificate. The Colorado Cottage Foods website had 8,620 unique visitors spending 277 hours on site.

Illinois Extension offered *Cottage Food Operator Training* online. This self-paced course provided food safety education and understanding of the Illinois cottage food law to 61 food entrepreneurs and farmers across Illinois with 100% stating they plan to use the resources provided.

Consumer Classes

New methods of cooking and canning offer new challenges in food safety. **Florida** provided education in canning, air frying, and electric pressure cooking to 166 individuals to ensure participants utilized safe methods.

Cooking, nutrition and food safety were taught to 326 consumers in **Maryland** Extension's *Capture the Flavor: Herbs and Spices* in-person workshops. On average individual participants increased their number of correct knowledge question scores by 16% (0.49/3) when compared to the pre-test assessment scores.



This report was compiled by Gail Wright, Purdue University, Public Affairs Education Committee members and Jennifer Bridge, University of Kentucky Cooperative Extension and NEAFCS Vice President Public Affairs. For more information, email Jennifer.Bridge@uky.edu.

Raising kids, Eating right, Spending smart



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