

Extension Food safety - FY23

Status: NIFA REVIEW

Project Director

Amanda Kinchla

Organization Project Number

Organization

University of Massachusetts

Accession Number

7002179

Start & End Date

10/01/2020

To Project / Program

"Extension Food Safety"

Primary Critical Issue

Food Safety and Functionality

Fiscal Year

2023

In 2-3 sentences, briefly describe the issue or problem that your project addresses.

The Food Safety Extension program has been able to continue to provide technical support and educational programming. However, participation and program evaluation assessments continue to be lower than in years past, attributed to the shift in hybrid working style which makes it more challenging for active participation for engaged learning. We continuously pivot our approach to maximize our outreach efforts, but this has continued to be challenging.

Briefly describe in non-technical terms how your major activities helped you achieve, or make significant progress toward, the goals and objectives described in your non-technical summary.

Our major activities have helped to achieve our goals as we have been able to reach a broader audience through enhance online content offerings and online training activities.

Briefly describe how your target audience benefited from your project's activities.

Our program evaluations suggest that our stakeholder that have attend our programs have enhanced thier knowledge and participants indicate that the intend to or have adopted improved food safety practices.

Briefly describe how the broader public benefited from your project's activities.

By providing effective technical and educational support to producers and processors, we enable better food safety practices that help reduce the incidence of food-borne illness to the general public (all consumers).

Comments (optional)

Additional outputs worth noting were that we published 5 new open access modules for other STEM outreach coordinators to use with youth that include: a user guide, an instructor guide, a product supply inventory and video tutorials demonstrating each activity.

- Working group advisor for convening the annual meeting for the Northeast Center to Advance Food Safety (NECAFS) regional center to provide technical support and education to small and medium producers and processors that FSMA impacts.- 125 adult participants
- Delivered training and specific to Product Development for new food entrepreneurs (1)
- Lead instructor for Preventive Controls related workshops (2) ~20 participants
- Submitted grants for integrated research and extension activities (4)
- Shared research results related to food safety practices for leafy green drying (DIY washing machines) (podcast)
- Delivered food science-themed STEM activities to youth (3) 32 youth participants
- 2022-2023: over the year, PI-Kinchla has provided approximately 11+ technical consultants to food processors/producers within the region to advise on best management practices, food safety and product development.