

## SRPLN FCS State Report 2012

**Reporting Institution:** XX 1862 \_\_\_ 1890 (check one)

**Name of Institution:** Clemson University, Clemson, South Carolina

### **Budget Situation:**

From a state budgeting standpoint, Clemson University is considered two separate state agencies: a research university that receives an educational and general (E&G) state appropriation for teaching and student support, and a land-grant Public Service Activities (PSA) division that receives a state appropriation to support Extension, research and regulatory programs in agriculture, forestry, and natural resources. The South Carolina state budget for FY2012-13 contains no budget cuts for Clemson University or Clemson PSA. The state has authorized a 3% increase for permanent employees. Additional state resources include one-time funds for Clemson PSA for an Advanced Plant Technology Lab (\$4,000,000) and for Extension operating for professional development and 4-H (\$100,000).

### **Staffing Update (field and state office):**

The focus of Clemson Extension Family Consumer Sciences is limited to Food Safety & Nutrition. State Program Team Leader is a retiree who continues to work in a part time capacity. Two food safety Extension FTE's (3 faculty, only 1 is FCS) are housed in the Food, Nutrition and Packaging Sciences Department. Current professional (M.S. level) Extension Food Safety & Nutrition field staff includes 7 permanent County Extension agents, 1 full-time grant funded nutrition agent and 1 part-time grant-funded food safety rehire. Due to joint appointments, Food Safety & Nutrition agents represent ~6.5 FTE's; two agents have ~50% 4-H responsibilities and another has 75% economic and community development responsibilities. We anticipate hiring two M.S.-level food safety agents during the coming year. EFNEP staffing includes 1 FCS faculty FTE, 6 professional area agents (M.S. or higher) and 16 or so paraprofessionals.

### **How Institution is Addressing the Situation:**

Clemson Extension continues to focus its resources in 8 programmatic areas - Agronomic Crops, Horticulture, Livestock & Forages, Water Resources, Forestry & Natural Resources, 4-H Youth Development, Community & Economic Development, and Food Safety & Nutrition.

### **Top 3 Program Highlights of Current Year: (program, collaborators, impacts)**

Major priorities for Family & Consumer Sciences county programming for the Clemson University Cooperative Extension Service continue to be nutrition and food safety education. County nutrition programming now is funded through the Expanded Food & Nutrition Education Program (EFNEP) or through grants and generated revenues. Faculty/specialists and Food Safety & Nutrition county Extension agents deliver food safety programs including Better Process

Control Schools, HACCP training for processors and school food service, Good Agricultural Practices trainings, Home Canning Workshops, food safety programs for day care workers, ServSafe® Food Safety Training for Employees and ServSafe® Certification programs for Retail Managers. They also provide assistance to South Carolina food entrepreneurs and food businesses through workshops and one-on-one counseling.

- **Farm To School** –EFNEP staff are partnering with the South Carolina Department of Health & Environmental Control, the South Carolina Department of Agriculture and the South Carolina Department of Education. South Carolina Farm to School funded by the Centers for Disease Control and Prevention (CDC) connects schools with local farmers, expands access to SC fruits and vegetables and promotes healthy eating among children. Each of 52 schools received \$3,000 and garden supplies. Activities involved in the projects include inviting local farmers to school events (Parent Teacher Organization, guest speakers, etc.), harvesting events, Family Healthy Recipe contests, Cooking Classes for families, garden tours for families. Community events were held to promote South Carolina grown products and healthy lifestyles. Examples of events include ‘Watermelon Day’, ‘Health Nutrition Fair’ and ‘Healthy Challenges’. Children who have never seen vegetables growing now have a better idea of the source of their foods and have increased their consumption of fruits and vegetables.
- **Carolina Canning™** – Specialty crop funding from the South Carolina Department of Agriculture made it possible to tailor home food preservation curricula to South Carolina fruits and vegetables, to update food preservation knowledge of county Extension agents, and to offer hands-on home canning workshops across the state. We produced a 6-lesson canning curriculum – pressure canning (vegetables), boiling water bath canning (fruits and acidified tomatoes), making jams and jellies, pickling, drying foods at home and freezing foods. We marketed workshops by multiple means including our new Carolina Canning™ Facebook page and the SCDA Market Bulletin. From January to November 1, 2011, we delivered 47 hands-on canning workshops to audiences including 438 members of the general public, youth and limited resource individuals. Preliminary analysis indicates that 98% of workshop participants gained new knowledge and planned to use previously unused canning methods. Based on questionnaires and evaluations, their preservation of local fruits and vegetables will increase and, as a result, their demand for local specialty crops will increase. We are continuing to offer our hands-on workshops this year. The demand for them is so high that we have been unable to meet all requests.
- **Canning Coaches** – To help us meet consumers’ needs, we recruited volunteers (Canning Coaches) who are willing to share science-based food preservation knowledge with South Carolinians. Thanks to additional funding from the South Carolina Department of Agriculture, we recruited volunteers, developed materials to update their canning and food preservation knowledge and trained 43 of them. Those volunteers are now assisting agents with workshops, answering food preservation questions, making presentations and beginning to offer workshops. To assist volunteers with their food preservation activities, we developed

7-9 posters for each of the six lessons. Thanks to one-time Extension funding, the Extension office in each Coach's home county has been equipped with a portfolio notebook containing the posters and with a kit containing a pressure cooker, a waterbath canner, and other assorted canning and preserving equipment. Agents are serving as mentors to Coaches in their assigned counties. This project is multiplying the ability of agents to get reliable, science-based food preservation and canning information into communities across the state and is helping South Carolinians safely preserve their foods. We are recruiting additional Canning Coaches for 2013.

**New or Unique Collaborations and/or Funding Sources:**

December 2011: USDA National Institute of Food and Agriculture awarded \$542,999 to Dr. Angela Fraser for her project: "Hand Hygiene Promotion: An Essential Strategy for Preventing Foodborne Illness in Elementary Schools." Dr. Fraser, a food and nutrition specialist in the Department of Food, Nutrition and Packaging Sciences, leads the project in collaboration with colleagues at North Carolina State University and Michigan State University.

August 2011: USDA National Institute of Food and Agriculture awarded Dr. Angela Fraser a five-year \$2.43 million grant as part of the multi-institutional "Food Virology Collaborative" to study human noroviruses — the most common cause of food-borne disease, responsible for more than five million cases in the United States every year (Dr. Lee-Ann Jaykus, NCSU, is PI).

**Contact for Additional Information:**

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