

SRPLN FCS State Report 2010-2011

Reporting Institution: 1862 1890 (check one)

Name of Institution: Clemson University

Budget Situation:

From a state budgeting standpoint, Clemson 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 Services Activities (PSA) division that receives a state appropriation to support agriculture, forestry and natural resource Extension, research and regulatory programs. The South Carolina state budget for FY2011-12 contains the following for Clemson University:

- Education and General – recurring cut of \$3.8 million (6%).
- Clemson University received a one-time appropriation of \$6.2 million for deferred maintenance.
- Clemson Public Service Activities (includes Cooperative Extension) – recurring cut of \$804,128 (2.8%).
- Clemson PSA received a one-time appropriation of \$250,000.

Staffing Update (field and state office):

State Program Team Leader (Dr. Susan Barefoot) has retired and has been hired back in a part time/temporary capacity. Two State Specialists have converted from Extension to teaching appointments – Dr. Deborah Thomason (Family Development) and Dr. Julie Northcutt (Food Safety); a third, Dr. Nancy Porter (Financial Security), has opted for a voluntary separation program and is now at Colorado State University. Two Extension Food Safety & Nutrition agents (Nancy Harrison and Marilyn Peters) have retired. No permanent Extension food safety, nutrition or family & consumer sciences positions have been refilled.

How Institution is Addressing the Situation:

In the past year, Clemson University offered two voluntary separation programs for eligible Clemson faculty and staff in the Public Service Activities division (including Extension) and in the College of Agriculture, Forestry and Life Sciences (CAFLS). CAFLS has consolidated and reorganized from an initial ten departments to five departments and a school. The University now is expanding eligibility for voluntary separation programs to other colleges.

Top Three 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. Specialists and county agents deliver food safety programs including Better Process Control Schools, HACCP workshops, Good Agricultural Practices trainings, Home Canning Workshops, ServSafe® Food Safety Training for Employees and ServSafe® for Retail Managers. They

also provide assistance to South Carolina food entrepreneurs and food businesses through workshops and one-on-one counseling.

- **Cooking Healthy-Eating Smart©**: NIFA USDA Rural Health & Safety Education funded the project to deliver and evaluate a food safety & nutrition curriculum for older adults participating in the South Carolina congregate nutrition program. Project was led by Clemson's Fraser (PI), Baker, Matthews, and MUSC's Amella and Muller. All agents participated in statewide evaluation and delivery of the program. Nearly 80% (N=477) of congregate meal participants who participated in the study to evaluate the effect of exposure to an eight-lesson curriculum titled "Cooking Healthy, Eating Smart (CHES)" were classified as overweight (N=147; 30.8%); obese (N=174; 36.5%); or morbidly obese (N=58; 12.2%) indicating that this population group is at risk for a number of diet-related illnesses. Participants who were exposed to the CHES curriculum showed a nearly 1 pound weight loss; whereas those who were in the control group showed no weight loss. The CHES curriculum was not designed to promote weight loss but rather to promote healthy and safe food choices and practices. The CHES curriculum will be revised to include a lesson on weight loss as one ages.
- **EFNEP**: According to Clemson Extension's on-line evaluation system (CUMIS), South Carolina EFNEP staff conducted 3,253 programs and reached 5,624 adults and 24,994 youth directly in 24 counties. Adult participants completing the series of lessons improved their nutrition, food behavior and food safety practices. EFNEP engaged 2,297 volunteers to assist with adult and youth EFNEP programming totaling 2,685 donated hours.
- **Food Safety & Nutrition**: Four hundred thirty educational programs and workshops for consumers were conducted using "direct" methods; 8,073 people participated in programs and workshops, 4,420 for the first time. 7,572 people reported gaining knowledge; 4,476 used practices learned. 740 activities were conducted using 'indirect' methods (such as fairs, newspaper articles, television, radio, web sites, etc.); more than 5.5 million people were reached by 'indirect' methods. 3 coalitions were formed (partners, public/private, academic). Agents logged 213 minutes of TV airtime and 55 minutes of radio airtime.

Food safety educational programs for retail are offered in 2 formats statewide – ServSafe for Managers (15 hours) and ServSafe for Employees (6-10 hours). Fifty-four educational food safety retail programs and workshops were conducted using "direct" methods; 843 people participated in programs and workshops. 580 participated in programs and workshops for the first time. 827 people gained knowledge; 568 used practices learned. A total of 257 managers/supervisors/food handlers completed educational workshops; they represented 153 food establishments serving 323,140 people. Fifteen facilities met HACCP standards for food safety. Seventy-four new or improved food products entered the market due to adopting recommended practices.

New or Unique Collaborations and/or Funding Sources:

Farm to School Project: Late last fall South Carolina was awarded \$1.6 million to implement farm to school programs throughout the state. The Farm to School initiative is a collaborative effort between the South Carolina Department of Health & Environmental Control, the South Carolina Department of Education (SCDE), South Carolina Department of Agriculture (SCDA) and Clemson University (EFNEP). Farm to School connects schools and local farms with the objectives of serving healthy meals in school cafeterias, improving student nutrition, providing agriculture, health and nutrition education opportunities, and supporting local and regional

farmers. Clemson University, SCDA and SCDE have hired regional coordinators (3 per institution). Three regional coordinators were hired last month through Clemson University to coordinate the project and are currently training with Ag in the Classroom as well as developing a curriculum.

Hands-On Canning Workshops: The South Carolina Department of Agriculture funded the project, Preserving Locally Grown Specialty Crops and Produce, that takes advantage of the current canning and preserving revival to promote locally grown fruits and vegetables. Existing curricula on consumer food preservation methods were tailored to specialty crops, were advertised and delivered to consumers at locations throughout the state. Each workshop covered one of the following home canning topics and included a hands-on activity.

- Introduction to Food Preservation
- Waterbath Canning (tomatoes and fruits)
- Pressure Canning (beans, greens, and other veges)
- Jams & Jellies
- Making Pickles

The project has increased knowledge, consumption and utilization of locally grown specialty crops by clientele enrolled in the curriculum, increased access to food preservation and nutrition training for limited resource individuals and provided more than thirty-five 4-hour, hands-on food preservation lessons in counties across the state and at the new State Farmers Market in Lexington County.

Contact for Additional Information:

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