V(A). Planned Program (Summary)
1. Name of the Planned Program
DC Food Handler Certification Program Model Project

V(B). Program Knowledge Area(s)
1. Program Knowledge Areas and Percentage

<table>
<thead>
<tr>
<th>KA Code</th>
<th>Knowledge Area</th>
<th>%1862 Extension</th>
<th>%1890 Extension</th>
<th>%1862 Research</th>
<th>%1890 Research</th>
</tr>
</thead>
<tbody>
<tr>
<td>712</td>
<td>Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins</td>
<td>100%</td>
<td></td>
<td>100%</td>
<td></td>
</tr>
</tbody>
</table>

Total: 100% 100%

V(C). Planned Program (Inputs)
1. Actual amount of professional FTE/SYs expended this Program

<table>
<thead>
<tr>
<th>Year: 2007</th>
<th>Extension</th>
<th>Research</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1862</td>
<td>1890</td>
</tr>
<tr>
<td>Plan</td>
<td>0.5</td>
<td>0.0</td>
</tr>
<tr>
<td>Actual</td>
<td>0.9</td>
<td>0.0</td>
</tr>
</tbody>
</table>

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

<table>
<thead>
<tr>
<th></th>
<th>Extension</th>
<th>Research</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smith-Lever 3b &amp; 3c</td>
<td>1890 Extension</td>
<td>Hatch</td>
</tr>
<tr>
<td>40781</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>1862 Matching</td>
<td>1890 Matching</td>
<td>1862 Matching</td>
</tr>
<tr>
<td>40781</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>1862 All Other</td>
<td>1890 All Other</td>
<td>1862 All Other</td>
</tr>
<tr>
<td>22000</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

V(D). Planned Program (Activity)
1. Brief description of the Activity
DC Food Handler Certification Program Model Project

- 20 clock hour classroom instruction on food handler certification regulations
- DC Code Examination
- National Experior Examination or Serve Safe National Examination
- CNDH Course Outline
- Restaurant Association Videos
- Practice Examinations

This District of Columbia Food Handler Certification Program Model Project assessed the food handler needs and developed a preparatory Extension education program to increase the incidence and success of low-literacy and hard-to-reach food handlers in passing the national food protection manager and limited food protection manager certification examination. This was achieved through the testing of four teaching methodologies (self study in groups, individualized CD-ROM, traditional classroom/lecture, and learning). Second-level food handlers participated in the study. All study participants received all of the training needed to sit for the national examination. Continuing Education Units (CEU) are available to project participants. During the current Fiscal Year 2007 an additional 145 individuals from 120 community based organizations and agencies were trained and certified.

For fiscal year 2007, there were 145 new project participants from 120 community-based agencies and organizations. The Mean scores were as follows:

Pretest
Post test
National Certification Examination
DC Code Examination
Mean Score
69.50%
77.31%
88%
80.68%
Range of Scores
29 – 90%
55 – 97.5%
80 – 100%
72 – 100%

100% of the participants passed the National Certification Examination.
100% of the participants passed the DC Code Examination.

2. Brief description of the target audience
- Non-commercial agency staff members including: Day care centers, churches, recreation centers, meals programs for elderly, group homes, non-profits
- Ongoing participationfood handlers

V(E). Planned Program (Outputs)

1. Standard output measures

<table>
<thead>
<tr>
<th>Year</th>
<th>Direct Contacts Adults</th>
<th>Indirect Contacts Adults</th>
<th>Direct Contacts Youth</th>
<th>Indirect Contacts Youth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plan</td>
<td>400</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>2007</td>
<td>580</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

2. Number of Patent Applications Submitted (Standard Research Output)

Patent Applications Submitted

<table>
<thead>
<tr>
<th>Year</th>
<th>Target</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plan:</td>
<td>0</td>
</tr>
</tbody>
</table>

Report Date 12/03/2009
3. Publications (Standard General Output Measure)

<table>
<thead>
<tr>
<th>Number of Peer Reviewed Publications</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extension</td>
</tr>
<tr>
<td>Plan</td>
</tr>
</tbody>
</table>

V(F). State Defined Outputs

Output Target
Output #1

Output Measure
- 20 clock hour classroom instruction on food handler certification regulations
- DC Code Examination
- National Examination or Serve Safe National Examination
- CNDH Course Outline
- Restaurant Association Videos
- Practice Examinations

<table>
<thead>
<tr>
<th>Year</th>
<th>Target</th>
<th>Actual</th>
</tr>
</thead>
<tbody>
<tr>
<td>2007</td>
<td>300</td>
<td>580</td>
</tr>
</tbody>
</table>
### State Defined Outcomes

<table>
<thead>
<tr>
<th>O No.</th>
<th>Outcome Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Percentage of decrease in the risk factors for food borne illness.</td>
</tr>
<tr>
<td>2</td>
<td>Number of Participants gaining awareness, knowledge and skills in Food Handling techniques.</td>
</tr>
<tr>
<td>3</td>
<td>Number of participants scoring 70% or higher on post test and national examination.</td>
</tr>
</tbody>
</table>
Outcome #1

1. Outcome Measures
   Percentage of decrease in the risk factors for food borne illness.

2. Associated Institution Types
   • 1862 Extension

3a. Outcome Type:
   Change in Condition Outcome Measure

3b. Quantitative Outcome

<table>
<thead>
<tr>
<th>Year</th>
<th>Quantitative Target</th>
<th>Actual</th>
</tr>
</thead>
<tbody>
<tr>
<td>2007</td>
<td>100</td>
<td>149</td>
</tr>
</tbody>
</table>

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
   The stakeholders, elected officials, individuals, families, and communities. Safe food handling is important to maintain a healthy person and environment.

What has been done
   None of the trained food handlers reported any risk from food borne illnesses in their facilities.

Results

4. Associated Knowledge Areas

<table>
<thead>
<tr>
<th>KA Code</th>
<th>Knowledge Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>712</td>
<td>Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins</td>
</tr>
</tbody>
</table>

Outcome #2

1. Outcome Measures
   Number of Participants gaining awareness, knowledge and skills in Food Handling techniques.

2. Associated Institution Types
   • 1862 Extension

3a. Outcome Type:
   Change in Knowledge Outcome Measure

3b. Quantitative Outcome

<table>
<thead>
<tr>
<th>Year</th>
<th>Quantitative Target</th>
<th>Actual</th>
</tr>
</thead>
<tbody>
<tr>
<td>2007</td>
<td>400</td>
<td>580</td>
</tr>
</tbody>
</table>

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
   Stakeholders and employers. The passing of the food handler certification course with a 75% or greater is a requirement in the District of Columbia for food handlers in commercial, non-commercial and casual food service facilities.

What has been done
   100% of the participants gained knowledge and skills in food handling techniques.

Results
4. Associated Knowledge Areas

<table>
<thead>
<tr>
<th>KA Code</th>
<th>Knowledge Area</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
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<td></td>
</tr>
</tbody>
</table>

Outcome #3

1. Outcome Measures
   Number of participants scoring 70% or higher on post test and national examination.

2. Associated Institution Types
   • 1862 Extension

3a. Outcome Type:
   Change in Knowledge Outcome Measure

3b. Quantitative Outcome

<table>
<thead>
<tr>
<th>Year</th>
<th>Quantitative Target</th>
<th>Actual</th>
</tr>
</thead>
<tbody>
<tr>
<td>2007</td>
<td>375</td>
<td>580</td>
</tr>
</tbody>
</table>

3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)
   The general public who consumes meals outside the home, stakeholders, elected officials, and the community.

What has been done
   100% of the participants met all measures

Results

All of the individuals participated the 210 clock hour training program, and passed both the national exam and the DC Code exam.

4. Associated Knowledge Areas

<table>
<thead>
<tr>
<th>KA Code</th>
<th>Knowledge Area</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
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<td></td>
</tr>
</tbody>
</table>

V(H). Planned Program (External Factors)

External factors which affected outcomes
   ● Economy
   ● Appropriations changes
   ● Public Policy changes
   ● Government Regulations
   ● Populations changes (immigration, new cultural groupings, etc.)

Brief Explanation
   Goals were met.

V(I). Planned Program (Evaluation Studies and Data Collection)

1. Evaluation Studies Planned
   ● Before-After (before and after program)
   ● During (during program)
Evaluation Results

For fiscal year 2007, there were 145 new project participants from 120 community-based agencies and organizations. The Mean scores were as follows:

Pretest
Post test
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Key Items of Evaluation