



Statewide Nutrition, Family and Consumer Sciences Program

Anna Martin NFCS Advisor, San Joaquin Climate Change Workshop February 6, 2018







Youth, Families and Communities (YFC) Statewide Program

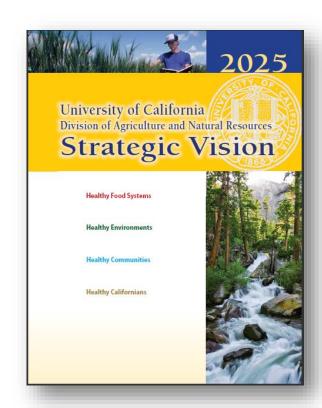
- Nutrition, Family and Consumer Sciences (NFCS)
 - Expanded Food and Nutrition Education Program (EFNEP)
 - Master Food Preserver (MFP) -*effective July 1, 2018
- 4-H Youth Development Program (4-H YDP)
- Other ANR youth, nutrition, family and community programs such as:
 - UC CalFresh Nutrition Education Program (UC Davis)
 - Project Learning Tree (PLT)



Strategic Vision 2025: Strategic Initiatives

 Healthy Families and Communities Strategic Initiative

Sustainable Food Systems
 Strategic Initiative



UCCE Nutrition Education Programs

The Expanded Food & Nutrition Education Program (EFNEP)



- Located in 39 counties
- Low-income families, adults, youth
- Partners: community agencies, schools
- Direct education and train agency staff and volunteers
- Goals: Improve nutritional-health and fitness, food safety, food security, food resource management, and related environments

UC CalFresh Nutrition Education Program





What is food security?

Food security exists when **all people**, at **all times**, have **physical**, **social** and **economic access** to **sufficient**, **safe** and **nutritious** food that meets the **dietary needs** and **food preferences** for an active and healthy life.



University of California

Agriculture and Natural Resources Nutrition Education

UC CalFresh in Action!

UC CalFresh staff facilitate physical activities with Oroville family evacuees, UCCE Butte County Cluster

UC CalFresh Butte County Cluster's
Jamie Lambert leads physical
activities for Oroville family
evacuees, at one of many Chico's
temporary shelters.





Master Food Preserver Program

Emergency Preparedness: Food and Water



In This Chapter:

- Storage of food and water in preparation for emergencies.
- Treating water in emergency situations.
- Safe handling of foods after a flood.
 Safe handling of foods after a fire.
- Loss of power to a freezer or refrigerator.
- Safe handling of canned foods frozen during storage.
- Removing odors from refrigerators and freezers.

Resources and Support Materials:

Extension Publications

 Storing Foods for Safety and Quality, PNW 612 (McCurdy, Peutz, and Wittman 2009).

Websites

Federal Emergency Management Agency: www.ready.gov (Spanish version: www.listo.gov).

Objectives

Understand recommendations

for household food and water

Recognize how to keep food safe

such as a loss of power, flood, fire,

during and after an emergency

Understand how to assure safety

of drinking water during and after

storage in preparation for

emergencies.

or natural disaster.

an emergency.

- Federal Food Safety Information: www.foodsafety.gov.
- Food Safety and Inspection Service: http://www.fsis.usda.gov.

Chapter 10

- Taught mostly as part of food dehydration class
- Orange County
 - Extended as workshops
 - Certified Citizen Emergency
 Response Team Training
- Future?
 - Encourage public workshops
 - Interactive displays at community events



Emergency Preparedness

- UCCE San Diego County
 - Food Safety After A Fire
 - Don't Get Burned Twice
- USDA FSIS
 - EmergencyPreparedness
- Future?
 - Ready or Not Disaster
 Readiness Newsletter
 Series (1996)



California Food Waste Prevention Week March 5-9, 2018

<u>Communications</u> <u>Guide Available</u>



#SaveTheFoodCA

- The US is losing up to 40% of its food from farm, to fork, to landfill.
- 5 million Californians do not have consistent access to enough food.
- In CA, 1 in 8 are experiencing hunger and 1 in 5 of those are children.
- Food waste also represents the largest single category of waste in landfills
- in US. Food waste decaying in landfills emits methane, a powerful greenhouse gas linked to climate change.

#GoFurtherWithFood this #NationalNutritionMonth #SaveTheFoodCA #FeedPeopleNotLandfills



Resources

- Federal Emergency Management Agency <u>www.ready.gov</u> or <u>www.listo.gov</u>
- Federal Food Safety Information <u>www.foodsafety.gov</u>
- Food Safety and Inspection Service http://www.fsis.usda.gov
- FoodKeeper App https://www.foodsafety.gov/keep/foodkeeperapp/index.html
- Nebraska Extension https://food.unl.edu/food-safety-preservation
- University of Nebraska-Lincoln Extension http://bit.ly/makeover-leftovers
- Iowa State Extension https://spendsmart.extension.iastate.edu/cook/food-waste/
- eExtension https://www.extension.org/ (search: disaster preparedness)

Questions?

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- EFNEP http://efnep.ucanr.edu/
- UC CalFresh http://uc-calfresh.org/
- Master Food Preserver http://mfp.ucanr.edu/





