

Program: UC Master Food Preserver (MFP) Program Logic Model 2019

Situation Statement: Since 2008, the popularity of home preservation has grown significantly, creating both risk and posing benefits. According to the USDA, in the United States 25% of reported botulism cases are due to the consumption of contaminated home-canned foods. In addition to this issue of food safety, California has a dual problem of inadequate nutritious food and excessive food waste. According to the CDFA, 13.5%, or 5 million plus Californians are food insecure. According to the CA Integrated Waste Management Board, 18% of the state's waste stream is food. Research-based practices can improve food safety, increase food security, increase food resource management and reduce food waste.

Inputs	Outputs		Outcomes		Impact	
	Activities	Participation	Learning	Action	UC ANR Condition Change	UC ANR Public Value
<p>Statewide office personnel: Director, Food Entrepreneurship Academic Coordinator I, Community Education Specialist 3 (vacant)</p> <p>Local UCCE office personnel (as of 10/2018): 11 Programs in 17 Counties, 9 County Directors (bringing in funding), 8 Advisors (providing academic oversight), 4 Program Coordinators, 4 Volunteer Coordinators, and 2 Advisors (acting as coordinators), 400 Volunteers</p> <p>Key UC Statewide Program integration partners: Expanded Food and Nutrition Education Program (EFNEP), UC CalFresh, 4-H, UC Master Gardener Program</p> <p>Research: Researched-based information and content about food preservation, needs assessment of potential for UCCE Food Entrepreneurship programming (March)</p> <p>Collaborators: Food banks, libraries, county fairs, schools, etc.</p> <p>UC MFP Budget: \$117,302, FY18-19</p> <p>State office support (federal funds): In-service training/development, Statewide conference, travel to county programs, office space and supplies, Volunteer Management System (VMS), Staff: Community Education Specialist 3 (vacant), Food Entrepreneurship Academic Coordinator I.</p> <p>County support (each county funded differently using grants, donations, training fees, county funds, etc.): Administrative salaries, materials (minimum \$2,000 per class of 12), facility rentals printing.</p>	<p>Training: trainings for volunteers (UC ANR is providing volunteer engagement training), training video for academics</p> <p>Public education by volunteers: Demonstrations; workshops; classes, booth displays at farmers' markets, community events & county fairs; hotline; help desk</p> <p>State Office & County mass media communication: research-based communications via newsletters, templates, social media, articles, radio, etc.</p> <p>Advocacy: Board of Supervisors on Outcomes and Impacts of program in the community</p> <p>Outreach: Develop pre-set class and outreach materials for new programs (in progress)</p>	<p>Program staff: state and local</p> <p>UC ANR academics: Coordinators, Advisors, Specialists, and County Directors</p> <p>Volunteers: 18 years or older, or are Junior MFP volunteers who are 4-H youth</p> <p>Public: Members of the public participating in volunteer-led events</p>	<p>Volunteers learn general food safety for home canning, dehydration, freezing, food preservation, etc.</p> <p>Public participants learn general food safety for home canning, dehydration, freezing, food preservation, etc.</p> <p>Public participants learn how to preserve and store food that might otherwise spoil before consumption (from food banks, farmers markets, backyard gardens, etc.), decreasing food waste.</p> <p>Volunteers learn how to teach healthy, culturally appropriate, low sugar/sodium recipes and how to preserve fresh fruits, vegetables, meats, cheeses, and other foods without artificial food preservatives.</p> <p>Public participants learn healthy, culturally appropriate, low sugar/sodium recipes and how to preserve fresh fruits, vegetables, meats, cheeses, and other foods without artificial food preservatives.</p> <p>Volunteers learn food preservation skills and money-saving practical tips to preserve food, which are one type of food resource management skill.</p> <p>Public participants learn food preservation skills and money-saving practical tips to preserve food, which are one type of food resource management skill.</p> <p>Volunteers learn safe home food preservation techniques and teaching techniques.</p>	<p>Volunteers teach the public food safety techniques and home food preservation methods.</p> <p>Public participants adopt safe home food preservation practices.</p> <p>Public participants adopt home food preservation and storage methods that decrease food waste.</p> <p>Volunteers teach the public home food preservation practices to enable them to eat culturally specific, healthy food and produce year round.</p> <p>Public participants eat more culturally specific, healthy food and produce year round through home food preservation, improving health and nutrition.</p> <p>Public participants experience decreased risk of food borne illnesses.</p> <p>Volunteers teach food resource management skills and money-saving practical tips to preserve food that can be stored safely to maximize food dollars.</p> <p>Public participants use food preservation as a food resource management skill and money-saving practical tips to preserve food that can be stored safely to maximize food dollars and reduce food waste.</p> <p>Volunteers tailor research-based program content and deliver educational program in their communities.</p>	<p>Improved food safety (mission statement)</p> <p>Improved food security (newer)</p> <p>Improved health for all</p> <p>Improved community health and wellness (e.g. collaborative work with Northern California Tribes and low-income communities)</p> <p>Improved individual and household financial stability</p> <p>Enhanced community economic development</p> <p>Increased civic engagement</p> <p>Increased effective public leaders</p>	<p>Safeguarding sufficient, safe, and healthy food for all Californians</p> <p>Promoting healthy people and communities (improving public health and reducing healthcare costs)</p> <p>Promoting economic prosperity in California</p> <p>Developing a qualified workforce for California</p>

