Final Report for Engagement Incentive Grant of CECD

(Utilizing Chinese Culinary Events to Build Community Relationships, Multicultural Awareness, and Food Safety Training Models)

I. Summary of activity

a. Thesis of project
The project established a platform that gathered people from different institutes to reach the goals of promoting multicultural awareness, community relationship building, and food safety education.

b. Location of project
The team organized the events at multiple communities for multiple times in the state of Kansas, including Manhattan, Olathe, Wichita, Fort Hays, Dodge City, Paola city, Wyandotte County, Kansas City, etc.

c. Length of project
The project lasted two years.

d. What type of action(s) did your project take?
   i. Outreach
   The program connected many partners in and out of the K-State to organize Chinese cooking classes in many communities in the state of Kansas. During the class, ample contents were provided including Chinese food culture, food safety education knowledge and practice, Chinese dishes cooking skills, and social opportunities. Data of behavior change, and perceptions were also collected, 160 people participated in the data collection.

   ii. Teaching (service learning)
   Food Safety Education lectures were given by Kansas Department of Agriculture inspectors at each of the event. Chinese food culture knowledge and interaction were provided by the Confucius Institute and the Chinese restaurant chefs. A graduate students of Olathe campus who majored in Department of Food, Nutrition, Dietetics and Health participated as service learning.
iii. Scholarly research
The team collected data from pre and post survey and working towards to publish an article related to the program.

iv. Training
The program provided training of Chinese dishes cooking to promote multicultural awareness.
The Kansas Department of Agriculture inspectors provide food safety education training to community members.

e. Who were the project partners?
   i. University and Extension partners
      Confucius Institute, K-State Research and Extension, Department of Hospitality, Sensory Analysis Center at Olathe Campus
   ii. Community partners
      Kansas Department of Agriculture, Chinese restaurant industry chefs

f. In general, what roles did each partner play?
   ▪ The Confucius Institute is the organizer of the whole event, connected different departments and partners for the general goals of the program, schedule detailed time for the specific events at each location, provide guidance and resource for the events.
   ▪ K-State Research and Extension played a key role to coordinate local kitchens and participants to join the events. They advertised the events at each of the local communities and were responsible for the enrolment issues.
   ▪ The professors of the Department of Hospitality and the Sensory Analysis Center at Olathe Campus helped to revise the questionnaires to collect data. One of the graduate students participated in the service learning process.
   ▪ Kansas Department of Agriculture’s 43 inspectors deeply involved in the program by contacting local Chinese restaurant chefs and giving food safety lectures to each of the class.
   ▪ The Chinese restaurant chefs gave demonstration and instruction to the teaching of the Chinese dishes.
II. What were the impacts of your work?
   a. conference presentations
      The program experience and results were presented at the National Consumer Food Safety Education Conference as a breakout session for 20 minutes on March 7th, 2019 at Orlando, Florida.

      The team collected data from pre and post survey and working towards to publish an article related to the program.

   b. Web site and Training materials
      The Confucius Institute helped the local community members to translate all the Food Safety Education flyers into Chinese and were put on the website of Kansas government.

      Taught food safety classes to Chinese restaurant employees

   c. Performances / exhibitions
      The team Invited two top-notch Chinese Chefs to visit Manhattan Kansas for a month by using the Confucius Institute funded money. During the time, the team organized [events for community members](https://agriculture.ks.gov/AllNewsItems/2018/07/13/kda-food-safety-resources-now-available-in-chinese) from High School Culinary Club students, K-12 teachers, staff and superintendent, college students major in Hospitality Management, university faculty, deans, associate provost, vice president, and state senators. Increased diversity and culture awareness at the local communities in Kansas and Nebraska.

III. Self-assessment of your project
   a. Successes
      • The program successfully collaborated with people from multiple institutes by designing the program which met the needs and goals of the participants.
• The communication and role functions among the team members are successful since each of them used their expertise and resources to support the program.
• Data showed that all the three goals of the program: multicultural awareness, community relationship building, and food safety education were reached after the events.
• Diversity is one of the key of the program.

b. Challenges
• Logistics support is important since the events were help in multiple cities in the state.
• Local kitchens which can accommodate enough people and have space for demonstration is a restriction for holding the event.
• Food safety education part is more complex than what we thought since it is to easy to change people’s behavior and there are many influential factors.

IV. Include final budget

<table>
<thead>
<tr>
<th>Category</th>
<th>unit</th>
<th>subtotal</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Related</td>
<td>12 events*</td>
<td>$4,167.05</td>
<td>Including event organization, video editing, kitchen rental, etc.</td>
</tr>
<tr>
<td>Student Salary</td>
<td>1 graduate student</td>
<td>$850.13</td>
<td>Data collection, arrangement, and analysis</td>
</tr>
<tr>
<td>Conference attendance</td>
<td>3 team members attended a national meeting</td>
<td>$4,982.82</td>
<td>The National Consumer Food Safety Education Conference was a 3-day meeting held in Orlando, Florida. Including registration fee, meeting materials, round-trip transportation, etc.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$10,000</td>
<td></td>
</tr>
</tbody>
</table>

*All money were spent from the CECD funding, extra money were spent from CI account related to the program.