Goal 1	Expand research-based food preservation education to the public		
Objective	 1.1A. Increase high-quality, science-based workshops, demonstrations, and informational activities. Deliverables: # of workshops, demonstrations, and informational activities 	 # public activities 2018-2019 2019-2020 Added series of 11 Food Safety Training modules 	
Objective	 1.1B. Identify existing materials and resources to scale for cross-county sharing and public distribution Deliverables: Materials and resources identified Channels for distribution identified 	 2018-2019 existing materials 1. Training handbook 2. Program brochure 2019-2020 1. Printed: Quick Tip Cards in English & Spanish – Ants, Cockroaches, Earthquake Food Safety, House Mouse, Pantry Pests, Rats 2. Ready to print: Food Safety, Freezing Basics, Canning Basics, Dehydrating Basics, Colorful Pickles, Drying Food Indoors. 3. In development: MFP Approved Recipes for educational events, MFP Cheese Recipes, MFP Cheese Making, MFP Food Safety Tips, MFP Freezing Tips, MFP Power Outages (Freezer), MFP Power Outages (Refrigerator) 	
Objective	 1.1C. Explore opportunities to modify program delivery to reach more counties Deliverables: Expansion plan created as part of business plan 	In development: Regular submissions to Food Blog, Nationwide video & documents & recipe libraries on public statewide website	

		Jr. Master Food Preserver Program Online live classes Recorded classes
Goal 2	Demonstrate academic leadership in field of food safety and food preservation	
Objective	 1.2A. Encourage local academics to apply for local and national awards for program Deliverables: # of local and national awards applications submitted 	3 grants applied for by Erin DiCaprio; 1 received for fermentation
Objective	 1.2B. Increase publications on the topics listed above applicable to the UC Master Food Preserver Program Deliverables: # of publications for academics 	This is a deliverable for fermentation grant
Objective	 1.2C. Increase partnerships in food science research Deliverables: # of food science research partnerships 	MFPs participating in fermentation research projects
Goal 3	Broaden scope of activities and delivery models to address identified em food waste	nerging and critical issues of food security and
Objective	 1.3A. Work with food banks on food waste and food security Deliverables: Projects in the areas of food waste and security # of new food bank partners 	# programs working with food banks SLO/SB Humboldt/Del Norte San Joaquin El Dorado
Objective	 1.3B. Increase integration with EFNEP and CalFresh Healthy Living, UC in areas of food resource management and nutrition Deliverables: Projects in the areas of food resource management and nutrition 	San Bernardino joint project # programs currently/potentially working with EFNEP or CalFresh Solano/Yolo Sacramento Inyo/Mono (resume when staff hired) San Joaquin (CalFresh) Humboldt/Del Norte (EFNEP)

		SLO/SB (CalFresh)
Objective	 1.3C. Periodically survey emerging needs within counties and develop materials to meet those needs Deliverables: Emerging needs identified and materials developed 	Monthly Program Coordinator Meetings used to identify early needs
Goal 4	Broaden awareness of the UC Master Food Preserver Program	
Objective	 1.4A. Increase resources for the public on statewide website Deliverables: # of website resources available 	 Added video library from nationwide Extension sites and YouTube channels; Communications promoted it Creating document library from nationwide Extension sites In progress: Post 12 UC MFP documents (English & Spanish) on website
Objective	 1.4B. Develop statewide templates for newsletters, workshop announcements and other forms of communication that can be used by counties. Deliverables: # of counties using statewide templates 	In progress
Objective	 1.4C. Develop and implement a social media plan and presence. Deliverables: Social media plan Increased social media presence 	Facebook site created; content pending CT Facebook Admin group
Objective	 1.4D. Explore new & existing technology to connect with public and organizations Deliverables: # of new technological platforms to increase visibility and connect with public and organizations 	Regular submissions to UC Food Blog Online live Ask a Master Food Preserver Online guest speaker Remote 4-H food preservation projects
STRATEGIC DIREC	TION #2: Increase diversity, cultural relevancy, and inclusion to better se	rve all Californians
Goal 1	Adopt and train best practices on diversity, equity, and inclusion	

Objective	 2.1A. Conduct diversity, equity and inclusion (DEI) needs assessment to help counties identify current workshop practices and what are barriers to participation Deliverables: DEI needs assessment completed & periodically revisited Workshop barriers to participation identified 	Pending
Objective		Pending
Objective	 2.1C. Train staff & volunteers on cultural competency and incorporate into personnel and volunteer onboarding process Deliverables: Culturally competent staff & volunteers 	Use MG diversity training materials
Goal 2	Serve a more diverse community	
Objective	•	Quick Tip Cards printed in English and Spanish; all additional material also to be in both languages.
Objective		Fermentation project Pending: increase dried food, frozen food, refrigerated pickled food, fruit shrub recipe collection Pending: create culturally-relevant meal idea recipes using current preserved food recipes Humboldt needs acorn mush to pressure canned – tribal funds?
Objective	 2.2C. UCCE Master Food Preserver Program volunteers & clientele represent the diverse demographics of the community Deliverables: Increased number of ethnically and racially diverse volunteers & clientele 	Collecting ethnicity on new member applications (verify all do this) and face-to-face AA reporting

Objective	 2.2D. Explore opportunities to make the program financially more accessible e.g. through donated canning supplies, courses focused on less resource intensive practices, scholarships, sliding scales. Deliverables: # of scholarships, or resources donated Increased number of participants from different economic backgrounds 	Pending	
	FION #3: Strengthen program administration		
Goal 1	Goal 1 Improve staff competencies and volunteer engagement		
Objective	 3.1A. Finalize UC Master Food Preserver Program administrative handbook Deliverables: UC Master Food Preserver Program administrative handbook 	Pending	
Objective	 3.1B. Increase materials available online such as research-based techniques, local class or event materials, photos and best practices to share. Deliverables: # of resources online 	Completed: nationwide Extension video library In development: nationwide Extension pdf publication library Pending: nationwide Extension website link map	
Objective	 3.1C. Organize and schedule trainings for staff and volunteers that build strengths in volunteer engagement, conflict resolution, and program development, and expertise in content, training, and integration. Deliverables: # of trainings delivered 	Pending Some training done during regular MFP Coordinator meetings	
Objective	 3.1D. Complement UC ANR on-boarding with UC MFP specific coordinator guide Deliverables: Virtual coordinator onboarding guide 	Pending	
Goal 2	Better measure and communicate program outcomes and public value	1	
Objective	3.2A. Strengthen evaluation capacity (measurement and communication)	Pending	

	Deliverables:	
	 # of trainings on evaluation (measurement and impact 	
	communication)	
	 # of impact stories/statements (e.g., UC Delivers) 	
STRATEGIC DIRECT	TION #4: Secure new fund sources to support the program	
Goal 1	Work towards self-sufficient statewide and local program funding	
Objective	4.1A. Develop fee-for-service model for programming	Pending
	Deliverables:	
	Business plan, includes fee-for-service	
Objective	4.1B. Establish a grant writing team to identify grants & partners	Pending
	Deliverables:	Identify MFPs with grant writing experience
	Grant writing team established	
	Grants and partners identified	
	 Business plan includes increased grant funding target 	
Objective	4.1C. Create statewide partnerships for fundraising to leverage	Pending
	resources and expand programming, e.g., food banks donating space	
	Deliverables:	
	 # of new partnerships developed 	
	 Business plan includes resources to be leveraged with targeted 	
	statewide partnerships	
Objective	4.1D. State office provides support to the counties to identify local	Pending
	fundraising opportunities	
	Deliverables:	
	# of local donors	
	Business plan includes resources to be leveraged through targeted	
	local partnerships	