

Master of Public Health
Applied Practice Experience

by

Cheryl Ann Marie Barnes

MPH Candidate

submitted in partial fulfillment of the requirements for the degree

MASTER OF PUBLIC HEALTH

Graduate Committee:

Sara Gragg Ph.D

Justin Kastner Ph.D

Abbey Nutsch Ph.D

Applied Practical Experience Site:

Kansas Department of Agriculture (KDA)

Kansas State Research and Extension (KSRE)

March 2022 - November 2022

Applied Practical Experience Preceptor:

Amber Grisamore – Program Manager

Londa Nwadike PhD – Food Safety Specialist

KANSAS STATE UNIVERSITY

Manhattan, Kansas

2022

Table of Contents

Chapter 1 - Portfolio Products.....	2
Table 1.1 Summary of Portfolio Products	3
Table 1.2 Portfolio Products and Competency Addressed	3
Chapter 2 - Competencies.....	5
Table 2.1 Summary of MPH Foundational Competencies	5
Table 2.2 MPH Foundational Competencies Course Mapping	7

Chapter 1 - Portfolio Products

I completed my Applied Practice Experience with the Kansas Department of Agriculture (KDA) in Manhattan, KS alongside Ms. Amber Grisamore from the Food Safety and Lodging department. A part of KDA's vision is to "provide an ideal environment for long-term, sustainable agricultural prosperity and statewide economic growth." The Food Safety and Lodging program oversees inspections for restaurants and food operations throughout the state of Kansas. My responsibilities included updating their food safety educational materials for their operations (posted on their website), attending meetings with the program manager, writing on food safety topics for their quarterly newsletter, and helping edit a food safety video. The products produced in my time with KDA were educational materials for food operations, articles to stakeholders, and a script for their upcoming food safety video that I was responsible for editing.¹

I also completed part of my hours with Kansas State Research and Extension (KSRE) where I helped develop, create, and update food safety materials for consumers of all audiences. Kansas State University is a land-grant university that brings resources, education, and expertise for a variety of subjects to all communities in Kansas. The mission of KSRE is "dedicated to safe, sustainable, competitive food and fiber system and to strong, healthy communities, family, and youth through integrated research, analysis and education." The goals of this organization are to focus on conserving natural resources, educating future leaders, and helping people in every community thrive.²

I also worked with their Dr. Londa Nwadike, a food safety state specialist, who works for Kansas State Research and Extension to analyze educational materials provided through the KSRE official bookstore to determine needs for the community. In addition to that, I created a short survey for health, wellness, and nutrition extension agents to better what food safety topics should be addressed in literature provided by the KSRE bookstore from their perspective. This survey was not able to be distributed during my internship but is planned to in the future.

The professionals that educate on food safety at KSRE aim to: 1) educate consumers on preparation, food preservation, food service, and 2) provide food entrepreneurs training and educational opportunities. The KSRE bookstore provides expert advice and educational materials to consumers related to nutrition and food safety topics. It was deemed a priority to: 1) update existing educational materials, and 2) provide materials on new and trending subjects.

Table 1.1 Summary of Portfolio Products

Portfolio Product		Description
	Updated and created educational materials for operations (KDA)	These materials included updated food safety information on hot and cold holding foods, the causes of the Big 6 foodborne illnesses, labeling products, cleaning frequency of in-use utensils, manual cleaning and sanitizing, date marking, employee illness policy and proper handwashing
	Newsletter articles (KDA)	I wrote articles on important trending food safety topics like Hepatitis A and the BEAM Dashboard on <i>Salmonella</i> to be sent out to stakeholders
	Educational materials for consumers (KSRE)	Updated publications for existing food safety subjects for publications in the KSRE bookstore about GMOs, kitchen cleaning, and consumer safety with meal delivery services
	Analysis on KSRE bookstore publications	Identified food safety subjects that were not addressed in the KSRE bookstore and created a survey that will go out in the future to extension agents

Table 1.2 Portfolio Products and Competency Addressed

Portfolio Product		Number and Competency Addressed	
	Educational materials for operations	18,19,20	Communicate audience-appropriate public health content, both in writing and through oral presentation
	KDA newsletter articles	21	Perform effectively on interprofessional teams
	Educational materials for consumers	18,19,20	Communicate audience-appropriate public health content, both in writing and through oral presentation

	Video editing assistance	19,21	Perform effectively on interprofessional teams
	Categorizing and analyzing for topics in KSRE bookstore (KSRE) related to food safety to identify gaps and opportunities	11	Select methods to evaluate public health programs

Chapter 2 - Competencies

Table 2.1 Summary of MPH Foundational Competencies

Number and Competency		Description
19	Communicate audience-appropriate public health content, both in writing and through oral presentation	I updated educational materials that addressed food safety issues and solutions for food operations in Kansas per the updated 2012 Kansas Food Code. I changed these with the updated information and made them more visually appealing and easier to read for a wide audience base so that barriers to understand the information would be decreased
11	Select methods to evaluate public health programs	Analyzed publications on topics that need to be addressed and created for the KSRE bookstore
18	Select communication strategies for different audiences and sectors	Updated handouts for a consumer audience on food safety tips at home Updated handouts for food establishments audience based on common violations
20	Describe the importance of cultural competence in communicating public health content	By understanding who the intended audience was, I was able to update educational materials to be more culturally competent for consumers and operations
21	Perform effectively on interprofessional teams	I worked with the Program Manager for KDA, as well as her team on newsletters to address updated information to the public and other stakeholders. Worked with District Manager of KDA on editing a food safety video for food establishments

Competency 11 – I helped evaluate public health programs by working with KSRE on their materials that are available for all to use through in the online bookstore. This repository of materials is very important, as it has topics ranging from farm food safety to nutrition. I identified emerging topics in food safety and assessed availability of these topics through the bookstore. In doing so, I identified needs that could be met through new or updated materials. I also compared materials to 1) find duplications and 2) assess needs for different audiences such as age groups or more general audiences bases. I created a survey that will be utilized in the future by KSRE extension agents to address what they think the needs of the community are for educational materials.

Competency 18 – For this competency, I assisted in editing a food safety video that would provide food operations with easier access to food safety information. I also worked on food safety educational materials for operations and consumers. The approach to each of these audiences is different based on their needs, frequent tasks, and level of expertise on the topics that were addressed. It was important for me to understand the needs of the audience and not make any assumptions on their existing knowledge level.

Competency 19 – I was able to meet this competency by writing on public health topics for the KDA newsletters, assisting with editing for a KDA food safety video, and creating and updating content on food safety topics for consumers and food operations. A priority area that KDA and I identified for this internship was updating the food safety handouts that are available to the public and food operations online. I updated these materials per the updated Kansas Food Code. This included adding new and updated food safety information to the existing handouts. It was also important to take out complicated language that was not useful for the audience we wanted to reach and rephrase these educational materials or instructions to be direct and simplified. It was also important to make these handouts more visually appealing with a recurring color theme and addition of helpful graphics that explain processes.

Competency 20 – I met this competency by keeping in mind the audience we were serving for restaurant operations and consumers. It was important for us to first understand the common issues within food safety and address them in a way that is simple and direct to avoid confusion. The materials created during this time are currently being translated in to Spanish to reach a broader audience.

Competency 21 – I worked with the program manager for the Food Safety and Lodging Department for KDA, as well as her immediate team on multiple projects, which included writing newsletters and updating food safety educational materials. I worked directly with the district manager for KDA, which included attending meetings on editing a food safety video that will be played at operations throughout the state to keep employees educated and updated on important food safety information. I also helped with food safety educational materials for KSRE with their extension food safety specialist. Through meetings and emails, we collaborated (1) identify needs for educational materials that should be met within the KSRE bookstore, and (2) updated existing materials.

Table 2.2 MPH Foundational Competencies Course Mapping

22 Public Health Foundational Competencies Course Mapping	MPH 701	MPH 720	MPH 754	MPH 802	MPH 818
Evidence-based Approaches to Public Health					
1. Apply epidemiological methods to the breadth of settings and situations in public health practice	x		x		
2. Select quantitative and qualitative data collection methods appropriate for a given public health context	x	x	x		
3. Analyze quantitative and qualitative data using biostatistics, informatics, computer-based programming and software, as appropriate	x	x	x		
4. Interpret results of data analysis for public health research, policy or practice	x		x		

Public Health and Health Care Systems					
5. Compare the organization, structure and function of health care, public health and regulatory systems across national and international settings		x			
6. Discuss the means by which structural bias, social inequities and racism undermine health and create challenges to achieving health equity at organizational, community and societal levels					x
Planning and Management to Promote Health					
7. Assess population needs, assets and capacities that affect communities' health		x		x	
8. Apply awareness of cultural values and practices to the design or implementation of public health policies or programs					x
9. Design a population-based policy, program, project or intervention			x		
10. Explain basic principles and tools of budget and resource management		x	x		
11. Select methods to evaluate public health programs	x	x	x		
Policy in Public Health					
12. Discuss multiple dimensions of the policy-making process, including the roles of ethics and evidence		x	x	x	

13. Propose strategies to identify stakeholders and build coalitions and partnerships for influencing public health outcomes		x		x	x
14. Advocate for political, social or economic policies and programs that will improve health in diverse populations		x			x
15. Evaluate policies for their impact on public health and health equity		x		x	
Leadership					
16. Apply principles of leadership, governance and management, which include creating a vision, empowering others, fostering collaboration and guiding decision making		x			x
17. Apply negotiation and mediation skills to address organizational or community challenges		x			
Communication					
18. Select communication strategies for different audiences and sectors	DMP 815, FNDH 880 or KIN 796				
19. Communicate audience-appropriate public health content, both in writing and through oral presentation	DMP 815, FNDH 880 or KIN 796				
20. Describe the importance of cultural competence in communicating public health content		x			x
Interprofessional Practice					
21. Perform effectively on interprofessional teams		x			x
Systems Thinking					
22. Apply systems thinking tools to a public health issue			x	x	

References

1. KDA. (2016). *Kansas Department of Agriculture*. Kansas Department of Agriculture - Agency Information. Retrieved October 5, 2022, from <https://agriculture.ks.gov/about-kda>
2. Kansas State University. (2022, September 23). *State Research and extension*. K. Retrieved October 5, 2022, from <https://www.ksre.k-state.edu/foodsafety/>