

# 2022 Quarterly Report

April - June (Q2)



## Learning Event Sessions

4,630

16.6% technology

## Learning Event Hours

6,220

## Participants

395,005

## Programs Associated With PK-12 Schools

1,620

## Grants Awarded

\$233,096

## Social Media Engagements

15,987

*Facebook and Twitter accounts*

## External Partners

*Education*

*Non-profit*

*Government*



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## Indiana 4-H Youth Development

In animal science, 82 youth in three programs reported that they learned the right way to store and handle feed, they practice safe animal handling, and they learned about housing/shelter for their animal. Youth reported aspirations toward animal science, showing they would like a career caring for animals, raising animals, and training animals.



## Agriculture & Natural Resources



Field Days at Purdue Agricultural Centers (PACs) address livestock, crops, diseases, pests, weeds, produce, and safety for commodity producers, crop/livestock advisers, and produce and small-scale producers. Participants said field days provided practical, useful, helpful, and valuable, advice, tools, resources and information. They gained a lot of knowledge, liked the content, and felt presenters were amazing and enthusiastic. They liked networking and connecting with their neighbors and other farmers.

## Community Development

Expand Your Business's Online Presence training shared strategies for entrepreneurs and small business owners. They learned about websites, search engines, digital storefronts, virtual customers, email, podcasts, and social media. Over 90% reported the training increased their knowledge, and recommended the series to others. Applying strategies learned, they reported increased customer engagement, customer base, and sales.



## Health & Human Sciences



At ServSafe, restaurant staff learned about monitoring time and temperature, foodborne illness, and food service. They planned to adopt practices: assess for microbial contamination risk, use proper time / temperature controls, and reduce cross contamination risks. Nearly 300 passed the certification exam. After three months, they had applied these at work: recommended handwashing, reducing cross-contamination risks, and using proper time / temperature controls.