Table 4. Logic Model: Developing the Next Generation of Food Safety Leaders

Situation	Inputs	Activities	Outputs	Outcomes: Knowledge	Outcomes: Actions	Outcomes: Situation
Hispanic and other underrepresented students are severely underrepresented in professional jobs related to food and agricultural sciences The Hispanic population is the fastest growing group in the U.S. Many enter the U.S. workforce in the foodservice industry but rarely have the opportunity for higher education Underrepresented students may be unaware of career opportunities in the food industry outside of restaurants Four out of five low-income students fail to attain their bachelor's degree by their mid-twenties	What we invest: Faculty time and knowledge to develop materials, camps, websites, courses, internship programs Staff to organize activities A curriculum focusing on food safety at a top-tier college Money for tuition, student travel, and student certification Infrastructure Research and best practices Materials Equipment Evaluations of the program Advisory Board	Bilingual (English and Spanish) information packets distributed to approximately 2,500 Hispanic and other underrepresented high school students Summer camps for the students and their parents A bilingual website and Facebook group providing information on the degree plan and career and financial opportunities Dual credit courses (with tuition dollars) A new Food Safety curriculum at UH, including a new quality assurance/inspection course and mentoring programs Internships with health inspectors or quality assurance managers	<u>Hispanic and underrepresented students will:</u> Receive certification for completing the summer camp Earn 3-9 dual college credits Enroll at UH for a bachelor's degree in hospitality management with a food safety emphasis Complete 30 hours of science and related food safety courses Receive ServSafe certification Complete at least 300 internship hours Participate in mentoring programs.	Students and parents will have knowledge about the hospitality degree program at CNHC and the career opportunities in the field Parents are engaged to build support for students to continue their education Students will have state-of-the-art knowledge and experience of food safety	Students will complete a specialized course in food safety, increasing their employment opportunities Students will have the social support of peers while attending the CNHC to facilitate the completion of their degree Students will graduate with a hospitality management degree that is specialized in food safety	A more diverse workforce in food safety occupations Increase in Hispanic and other underrepresented students in hospitality management and food safety education Better career opportunities for Hispanic and other underrepresented students

Assumptions: By creating an educational pipeline for underrepresented first-time-in-college (FTIC) individuals, students can succeed in obtaining agricultural careers as quality assurance managers, local and state health inspectors.

External Factors: Students may receive pressure to seek employment immediately after high school graduation and forego higher education or attempt to work full-time while attending classes which may prolong the process.