

## PROJECT SUMMARY

**Instructions:**

The summary is limited to 250 words. The names and affiliated organizations of all Project Directors/Principal Investigators (PD/PI) should be listed in addition to the title of the project. The summary should be a self-contained, specific description of the activity to be undertaken and should focus on: overall project goal(s) and supporting objectives; plans to accomplish project goal(s); and relevance of the project to the goals of the program. The importance of a concise, informative Project Summary cannot be overemphasized.

**Title:** Promoting Safe Practices Through Preservation Of Food And Native American Culture, Cccc Food Safety Community Outreach Project At Spirit Lake

**PD:** Ziegenmeyer, Heidi **Institution:** Cankdeska Cikana Community College

**CO-PD:** Garden-Robinson, Dr. Julie **Institution:** North Dakota State University

**CO-PD:** PD/PI 3 Name (Last, First, MI) **Institution:**

**CO-PD:** PD/PI 4 Name (Last, First, MI) **Institution:**

**CO-PD:** PD/PI 5 Name (Last, First, MI) **Institution:**

**CO-PD:** PD/PI 6 Name (Last, First, MI) **Institution:**

**CO-PD:** PD/PI 7 Name (Last, First, MI) **Institution:**

This project is a sustainable, multi-pronged, collaborative approach between Cankdeska Cikana Community College (CCCC) and North Dakota State University that addresses food safety, access, and sovereignty issues. The Spirit Lake Reservation, a small community in northeastern North Dakota, is comprised of socially disadvantaged and underserved individuals. We will create a series of micro-credentials, designed in consultation with the tribal community, that are culture-based food preservation and foraging workshops with a strong emphasis on food safety. The micro-credentials will not focus solely on food safety because food safety alone is not relevant to members of our community. CCCC staff know that the community is interested in food preservation topics, so we plan to use these interest areas as vehicles to share cultural and scientific knowledge and provide education on food safety and FSMA guidelines. CCCC, a tribal college, has many partners in the community and we will be able to bring this content to our target audience. We want to use this FSOP grant to make a consistent schedule of regularly-offered, meaningful, and relevant training sessions that culminate in micro-credentials on topics of importance to the community and with significant portions dedicated to food safety education in support of small Native American-owned businesses and food sovereignty efforts.

**This file MUST be converted to PDF prior to attachment in the electronic application package.**