

EFREP NC Cooperative Extension 2022 REPORT

Rowan County

Supporting North Carolina's Families with Greatest Needs

EFNEP helps address the challenges limited resource families face when introducing healthy changes through nutrition education, cooking classes, physical activity strategies, and shopping on a limited budget.

EFNEP provides:

- Peer-to-peer, hands on education in the community
- Healthy, low-cost recipes
- Simple strategies to help families move more together

WHAT IS EFNEP?

EFNEP serves limited-resource families with young children, school-age youth, and pregnant teens through a series of lessons offered by paraprofessionals and volunteers, many of whom are indigenous to the population.

In 2022, EFNEP served 40 counties in North Carolina.

Participants learned how to:

- Make wise food choices
- Increase daily physical activity
- Manage food resources
- Practice food safety

EFNEP Makes a Real Difference

88% of EFNEP participants improved dietary intake.

5[%] practice better food resource management.

66[%] have improved their food safety habits.

76[%] now practice daily physical activity.



EFNEP SUCCESS

Description Fun!

The Expanded Food and Nutrition Education Program (EFNEP) works with local middle schools in Rowan County to deliver Teen Cuisine. The EFNEP educator taught

EFNEP Sparks Youth's Interest in Opening Her Own Restaurant

The Rowan County Expanded Food and Nutrition Education Program (EFNEP) partnered with a local middle school to deliver Teen Cuisine. The curriculum addresses key concepts

about nutrition, food preparation

physical activity using approaches

and strategies that enhance learning

and behavior change among teens.

come from another country, shared

that her mother instilled a passion

waking up to the different smells of

spices and the aroma of her culture,

which she still uses today. She said,

"Cooking is therapy, and it gives me a sense of relaxation and peace." She

shared that the Teen Cuisine series

helped bring her passion of cooking

to life by teaching her about proper

knife skills, food safety, reading

nutrition facts labels, and making

healthy recipes. As she enters high

for cooking and baking into her

at a young age. She remembers

One student, whose parents

and cooking, food safety, and

students basic cooking skills so they can eat more nutritious meals everyday. Students learned about the relationship between good health and their growing bodies. They practiced preparing healthy recipes that included whole grains, fruits and vegetables. The EFNEP educator also showed them different ways to be active.

One teen expressed gratitude for the class and shared that both she and her mother were walking daily, which they weren't doing before she enrolled in EFNEP's Teen Cuisine. Learning about fun ways to exercise motivated her to do more. She is now spending less time on electronic devices and more



time on physical activities. In addition, the hands-on food demonstrations sparked a passion for cooking. As a result of EFNEP, the student is considering a Culinary Arts degree in the future. "Thank you for making learning FUN!" school, she hopes to continue her love for cooking, obtain a culinary degree, and eventually open her own international restaurant that serves people of many different ethnic backgrounds.

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