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| Please use this form to clearly and concisely report on project progress. The information included should reflect quantifiable results that can be used to evaluate and measure project success. Comments should be limited to the designated boxes. Technical reports, no longer than 4 pages, may be attached to this summary report. | |
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| Project Title: | Whole Soy Food Acceptability and Market Viability Study |
| Organization: | B & B Legacy Farms |
| Principal Investigator Name: | Dr. Karen Ballard |
| Report Period: | March 16, 2024 – June 15, 2024 |
| Project Status: Year 3: 1st Quarter | |
| Expanding America’s Food Culture was the focus of the ***Soy Chef Changemaker Training*** held May 6-8, 2024, at the Arkansas Vines 4-H Center. MSSB funds are being leveraged through the development of a Mid-South soy educational partnership with Extension nutrition and health professionals. Soy Chef participants included Arkansas Extension FCS state educators Leigh Ann Bullington and Keith Statham-Cleek, FCS Nutrition state faculty Instructor, Christine Sasse, and agents, Christie Wagley, (FCS/4H Poinsett County), and Julian Carpenter, (FCS/Independence County). University of Missouri – Extension faculty team members included Dr. Sarah Wood, Assistant Extension Professor and Nutrition Specialist, and Hannah Whittaker, Field Specialist, Nutrition and Health. Designed to be an immersive training experience, all meals for the 3-day event were revised to include soy milk, soy sour cream, whole cooked soybeans, edamame, and plant-based butter. Curriculum was developed and co-presented by Karen Ballard and Mandie Smith, a clinical dietitian for the WellStar Healthcare system in Georgia. Eleven whole soy food dishes were prepared for tasting during the training. Instructional content included: *A food culture in flux: The science of soy; Food Politics; Soy consumer acceptability research, and Food as Medicine: Taking on Diet-Related Disease.* Guest faculty members included Stephanie Spencer, (RN, BSN, and Board Certified by the American College of Lifestyle Medicine), Diedre Young, and Keith Harris (UA Soybean Science Challege). The Curriculum included two food labs, with participants getting hands-on experience creating, presenting, and sampling a range of whole soy dishes. A *Plan of Work* template was provided to participants, with priority education and outreach methods. Training, education, consumer testing supplies, dry soybeans, and edamame seed were packaged and provided to the University of Arkansas and University of Missouri Soy Chef teams at the conclusion of the training. Outcomes: The University of Arkansas DAG Extension team submitted a Plan of Work on May 17th, and a Memorandum of Understanding (MOU) was executed on June 3, 2024 (for Soy Chef consumer outreach and education). University of Missouri Extension faculty submitted their team’s plan of work June 12, 2024, and the UM MOU should be completed by the end of June. | |