## **Breckinridge County**



# NUTRITION EDUCATION PROGRAM 2016 ANNUAL REPORT

#### **OUR FOCUS**

The Kentucky Nutrition Education Program works in all 120 counties to improve the lives of limited-resource Kentuckians through education and changes in behavior and in community. Through the Supplemental Nutrition Assistance Program Education (SNAP-Ed) and the Expanded Food and Nutrition Education Program (EFNEP), the University of Kentucky Cooperative Extension Service has agents and nutrition assistants across the state who are dedicated to improving lives in their communities.





#### **OUR CHALLENGE**

#### **Poverty**

In Kentucky, household median income is \$45,215, which is much lower than the U.S. median of \$55,775. Kentucky has high rates of poverty and food insecurity when compared to the United States as a whole.

|                      | Kentucky | U.S.  |
|----------------------|----------|-------|
| Total Poverty        | 18.5%    | 14.7% |
| Child Poverty        | 25.9%    | 20.7% |
| Food Insecurity      | 17.6%    | 13.7% |
| Very Low Food Secure | 7.3%     | 5.4%  |

In 2014, an estimated **3,740** Breckinridge County residents lived in poverty, and **1,214** of them were children. This is a **15.6%** increase in total poverty and **16.7%** increase in child poverty since 2007.<sup>2</sup>

#### **SNAP** benefits

Participation in the SNAP program among those who are eligible for its benefits is higher in Kentucky than in the U.S. as a whole.<sup>1</sup>

In 2015, **3,454** Breckinridge County residents received SNAP benefits, a **26.8%** increase since 2007.<sup>3</sup>

|                           | Kentucky | U.S. |
|---------------------------|----------|------|
| <b>SNAP Participation</b> | 91%      | 83%  |



#### **Obesity**

Nearly half of all American adults experience one or more preventable, diet-related chronic conditions, such as high blood pressure, cardiovascular disease, type 2 diabetes, and obesity. Kentucky has a high prevalence of hypertension, diabetes, and obesity, ranking in the top 10 when compared to other states. A large body of evidence shows that healthy eating habits and regular physical activity can help people achieve and maintain good health and reduce the risk of chronic disease throughout life.

In 2013, **5,451** Breckinridge County residents were considered obese, representing **36.6% (43.1%-30.8%)** of the county's population.<sup>6</sup>

#### **OUR SOLUTION**

Provide hands-on, nutrition education to limited-resource audiences, focusing on:

- Buying and preparing healthy foods
- Developing new meal planning and cooking skills
- Adopting new healthy lifestyle behaviors
- Managing SNAP resources

In 2016, 9,267 Breckinridge County residents with limited resources participated in nutrition education lessons.

#### **OUR RESULTS**

#### IN KENTUCKY

#### Lifestyle improvements

In 2016, 95% of adult participants made a positive change in food group choices and 71% showed improvement in one or more food safety practices. In addition, 65% began to plan meals in advance more often and 71% used the "Nutrition Facts" on food labels to make food choices more often. Youth participants also experienced behavior changes, with 83% improving their ability to choose healthy foods.

#### **OUR SUCCESS**

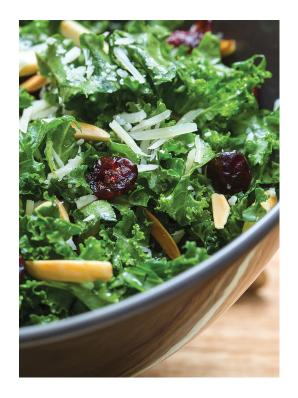
### Teaching safe food preservation

reckinridge County is a rural community with many families living 20 or more miles from a grocery store. Almost 30% of the population lives at poverty level and 57% of adults are considered overweight.

In order to address the issue of accessibility to nutritious foods, the Breckinridge County Cooperative Extension Service offered food preservation classes. The classes taught participants how to safely can, freeze, and dry foods, and encouraged them to preserve fresh produce from home gardens or the local farmers market. Seventeen individuals participated in the program. Participants included men and women and people from multi-generation families.

Participants received hands-on instruction; printed materials; fresh produce for canning, freezing, and dehydrating; and opportunities to taste test finished products. Class discussions allowed participants to question family canning recipes and to learn the importance of key ingredients and proper processing times and methods.

One participant said, "Now that I know why the lemon juice is added to tomatoes, I won't leave it out again." Class evaluations indicated that participants gained skills in safe food preservation practices. The workshop concluded with many of the participants requesting "more of the same type workshops," proving once again the success of learning by doing.



- J. Frac.org/reports-and-resources/national-and-state-program-data-2, accessed December 2016
  2. U.S. Census Bureau, Small Area Income and Poverty Estimates
  3. Kentucky Department for Public Health, Cabinet for Health and Family Services, Statewide Summaries, December 2007, 2013, 2015
- 4. 2015-2020 Dietary Guidelines for Americans
- Stateofobesity.org, accessed September 2016
   Centers for Disease Control and Prevention (CDC), County Data Indicators, Obesity Prevalence

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