P89 (continued)

Study Design, Settings, Participants: CCPs who participate in CACFP (N = 286) completed four digital learning modules regarding the new CACFP meal pattern. Pre-post knowledge questions were utilized before and after completing each module.

Measurable Outcome/Analysis: Paired sample t-tests were conducted using SPSS statistical software to examine the differences in CCPs knowledge scores from pre-test to post-test.

Results: Data shows a significant ($P < .001$) increase in CCPs knowledge level. The average increase in correct answers across four modules (Fruits and Vegetables, Meat and Meat Alternatives, Serving Milk and Whole Grains) was 27%. The smallest increase was for Serving Milk (23% increase), and the largest was 30% for the Whole Grains module.

Conclusion: It is a win-win result for the NE Department of Education (NDE) and CCPs. DL approach is effective for positively impacting CCPs knowledge level regarding the CACFP new meal pattern. At the same time, DL enables NDE to disseminate the training across the state and reach more CCPs. Although this study aimed to measure the knowledge level of the CCPs directly upon completion each module, future research should focus on the long-term knowledge of the CCPs who utilize DL.

Funding: USDA Team Nutrition.

P90 The Sustainability of Policy, Systems, and Environmental Change Strategies Implemented in Partnership with the South Carolina SNAP-Ed Program

Carrie Draper, MSW, drapercl@gmail.com, University of South Carolina, 915 Greene St, Columbia, SC 29208; Olivia Whitt, MPH, University of South Carolina; Nick Younginer, PhD, University of South Carolina; Holly Pope, PhD, University of South Carolina; Chris Paget, MPH, University of South Carolina

Background: SNAP-Ed program implementers are encouraged to engage in sustainability planning with partner sites as a long-term environmental outcome per the SNAP-Ed Evaluation Framework. However, currently no literature exists on the sustainability of policy, systems, and environmental (PSE) change strategies adopted with the guidance of program implementers.

Objective: The study explored the sustainability of PSE strategies implemented in partnership with the South Carolina SNAP-Ed program.

Study Design, Settings, Participants: Key informants at SNAP-Ed partner sites where at least one PSE strategy was adopted in FY2017 participated in an interview six to eight months post adoption (n = 31). An interview guide was developed based on a validated program sustainability assessment tool to explore the tool's eight domains of sustainability.

Measurable Outcome/Analysis: Interview transcripts were qualitatively analyzed using NVIVO. Each domain

was coded based on being evidenced or not evidenced for the strategy. Then, categories of "sustained" and "not sustained" were developed based on emergent common storylines of sustainability among sites. Categories were then dichotomized to demonstrate high versus low capacity for future sustainability and comparisons were made between the two groups for each domain.

Results: Five storylines of sustainability surfaced, including strategies that were: going strong (n = 17); going with site investment but unstable (n = 4); going but lacked site investment (n = 1); going but with site planning to discontinue (n = 2); and not going but with site interest in reviving (n = 7). Strategies that demonstrated high capacity for future sustainability commonly had evidence of environmental support, organizational capacity, and partnerships (81%, 48%, 86%, respectively) as compared to strategies with low capacity for future sustainability (10%, 0%, 20%, respectively).

Conclusion: Sustainable PSE strategies are crucial for SNAP-Ed to achieve its goal of ensuring low-income people are able to meet dietary guidelines and to maximize program funding. SNAP-Ed implementers should work with sites to ensure the most salient domains for future sustainability are in place during PSE implementation.

Funding: USDA.

P91 Transforming Food Systems Sustainability: An Opportunity for Online Nutrition Education

Marian Davidove, MA, RDN, University of South Florida; Robert Bensley, PhD, MCHES, bensley@wmich.edu, Western Michigan University, 2414 CHHS Bldg, Kalamazoo, MI 49087; Joseph Dorsey, PhD, University of South Florida

Background: WIC provides nutrition education and support during critical periods of growth and development to participants. However, little has been reported on WIC participants' existing awareness of food sustainability issues.

Objective: The purpose of this study was to determine the effect of attitudes, perceptions and behaviors around food sustainability on the adoption of three new behaviors; willingness to increase intake of fresh fruits and vegetables, increase breastfeeding initiation and duration and reduce food waste to maximize food dollar.

Study Design, Settings, and Participants: A cross-sectional design included three online surveys. WIC participants completed surveys at the end of lessons delivered through wichealth.org, a well established parent-child feeding behavior intervention used by WIC agencies in 32 states. Participants from seven wichealth.org partner states self-selected completion of the breastfeeding (n = 612), or two food waste (n = 1,178 and n = 773) surveys.

Measurable Outcome/Analysis: Surveys were comprised of binary or nominal and Likert scale items. Data were analyzed using descriptive statistical analysis.

Results: Breastfeeding survey respondents were twice as likely to agree sustainability knowledge would impact breastfeeding choices. More than half (53%) of food waste

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survey respondents believed food waste is a problem for most households, with big portion sizes the most often answered (30%) reason for food waste. Respondents estimated 80% of food waste is thrown away, with leftovers more than twice as likely than fruits and vegetables to be thrown away. Only 12% correctly estimated the monetary value of food waste, while 80% underestimated the national average. Finally, 71% of respondents were interested in decreasing food waste.

Conclusion: Findings show a need for providing online knowledge, tools and skills for food sustainability, which may influence WIC participant behaviors surrounding healthy food supplies. Practical applications include incorporating food sustainability concepts and behavior into WIC nutrition education, especially participants using wichealth.org, as well as further research.

Funding: None.

P92 Using the PSE Readiness Assessment and Decision Instrument to Support Implementation of Community Nutrition Strategies in Ohio

Darcy Freedman, PhD, MPH, daf96@case.edu, Case Western Reserve University, 10900 Euclid Ave, Cleveland, OH 44106; Jennifer King, PhD, MS, Case Western Reserve University; Keren Valerus, MPH, MS, Case Western Reserve University; David Ngendahimana, PhD, Case Western Reserve University; Ana Claudia Zubieta, PhD, Ohio State University; Pat Bebo, MS, RD, LD, Ohio State University; Elizabeth Benninger, PhD, Case Western Reserve University; Carol Smathers, MPH, MS, Ohio State University

Objective: Promote practitioners' confidence to use and disseminate the PSE Readiness Assessment and Decision Instrument (PSE READI) to tailor PSE strategies to local contexts.

Use of Theory or Research: There is increasing attention within the Supplemental Nutrition Assistance Program-Education (SNAP-Ed) toward implementation of PSE strategies to improve dietary outcomes among low-income populations. Tools to adapt PSEs to local levels of readiness and capacity are needed.

Target Audience: SNAP-Ed and public health practitioners in Ohio.

Program Description: The PSE READI was designed to adapt implementation of four community nutrition PSEs: farmers' markets, farm-to-school, healthy eating in child-care, healthy food retail. After completing the assessment, a tailored report is provided with three recommendations to guide local PSE implementation, which are linked to a resource library with > 1,000 tools/guides. The tool was tested for usability and first disseminated via a day-long interactive training focused on supporting others use of the tool to assess, plan, and act to optimize PSE implementation in targeted areas.

Evaluation Methods: Pre- and post-survey design without randomization was used to test confidence in practitioners' ability to support and train others to use the PSE READI.

Results: Practitioners (N=23) doing work in 60 Ohio counties participated in the PSE READI training. One-third reported PSE implementation is related to their current work plan; 41% supported others conducting PSEs. Confidence to support colleagues' implementation of PSEs (extremely/very confident: pre-35%, post-70%) and train colleagues to use the PSE READI tool (pre-10%, Post-70%) increased substantially after the training. The majority (87%) planned to use the PSE READI tool in the next three months. Post-training, practitioners reported they were "better equipped," "more informed," and "inspired."

Conclusions: The PSE READI tool provides a feasible and efficient method to tailor PSE implementation to the realities of diverse communities. The tool and training were well-received by SNAP-Ed and public health practitioners resulting in an increase in practitioner confidence to support implementation of community nutrition PSEs.

Funding: USDA.

P93 Utilizing Sensory Evaluation Methodology in Recipe Development for Expanded Food and Nutrition Education Program (EFNEP)

Ginnefer Cox, PhD, RD, gocox@uga.edu, University of Georgia, 305 Sanford Dr, 176 Dawson Hall, Athens, GA 30602; Carla Moore, PhD, RDN, University of Georgia

Background: Federal programs such as EFNEP provide nutrition education for limited resource consumers. A component of the nutrition education often includes the inclusion of recipes which are provided to increase healthy eating behaviors among targeted audiences. Currently, there is limited information regarding sensory evaluation of recipes targeted to limited resource consumers.

Objective: To utilize sensory evaluation methodology to assess acceptability including overall liking (OL) and liking of specific sensory attributes (appearance, flavor, texture) for 16 recipes taught and demonstrated through the University of Georgia EFNEP Food Talk nutrition education curriculum.

Study Design, Settings, Participants: A total of 872 EFNEP eligible Georgian adults who participate in the Food Talk Nutrition Education Curriculum conducted sensory evaluation on sixteen existing recipes through the EFNEP Food Talk curriculum. Recipes were prepared following standardized instructions for consistency of preparation and portion size.

Measurable Outcome/Analysis: Sensory evaluation used the traditional nine-point hedonic scale to evaluate OL and specified sensory attributes (1= dislike extremely, 5= neither like nor dislike, and 9= like extremely). Standard range of acceptability for a recipe is ≥ 7.0 . OL based on recipe title, and purchasing intent of recipe ingredients were also measured.

Results: Recipes with the highest acceptability ratings were fruit-based recipes (Fruit Smoothie, mean OL = 7.67, flavor = 7.56, texture = 7.54; Crunchy Apple Salad, mean OL = 7.97, flavor = 8.18, texture = 8.02). Recipes with the lowest acceptability ratings were Easy Cheesy Broccoli Soup (mean OL = 6.63, flavor = 6.51, texture = 6.64) and

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