

Annual Update

City of Olathe | March 2021

Dr. Jackie Spears, Interim Dean/CEO

KANSAS STATE
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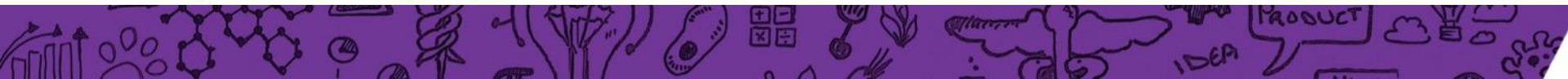


Mission

K-State – Olathe “will be a facility of approximately 100,000 gross square feet dedicated to **teaching, research, and service** focused on food safety and security and animal health and nutrition.”

- JCERT Authority, 2009

- Campus
- Academic Programs
- Research
- Service



Financial Partners

- **JCERT funding ~\$6M/year**
 - Focused on Animal Health/Food Safety & Security
 - 65% facility/35%programming
- **Campus generated funding**
 - \$2.5M in FY20
 - Services/Tuition/Events
- **Tuition/Cost Sharing**
 - Olathe retains tuition generated by Olathe faculty members
 - Manhattan reimburses Olathe for Service Costs



Faculty Partners

16

Faculty

25

**Visiting faculty
from Manhattan**

41

Staff

30+

Industry staff



Leadership Transition

- **National search for a new campus leader – Fall 2021**
 - Led by Provost Charles Taber and President Richard Myers
 - Informed by Academic Visioning in Olathe
- **Dr. Jackie Spears**
 - Remain as Interim Dean/CEO
 - Stay on as Associate Dean of Academic Affairs for one year following the appointment of new Dean/CEO

The university is committed to a long-term leadership plan and a seamless transition.



Academic Programs

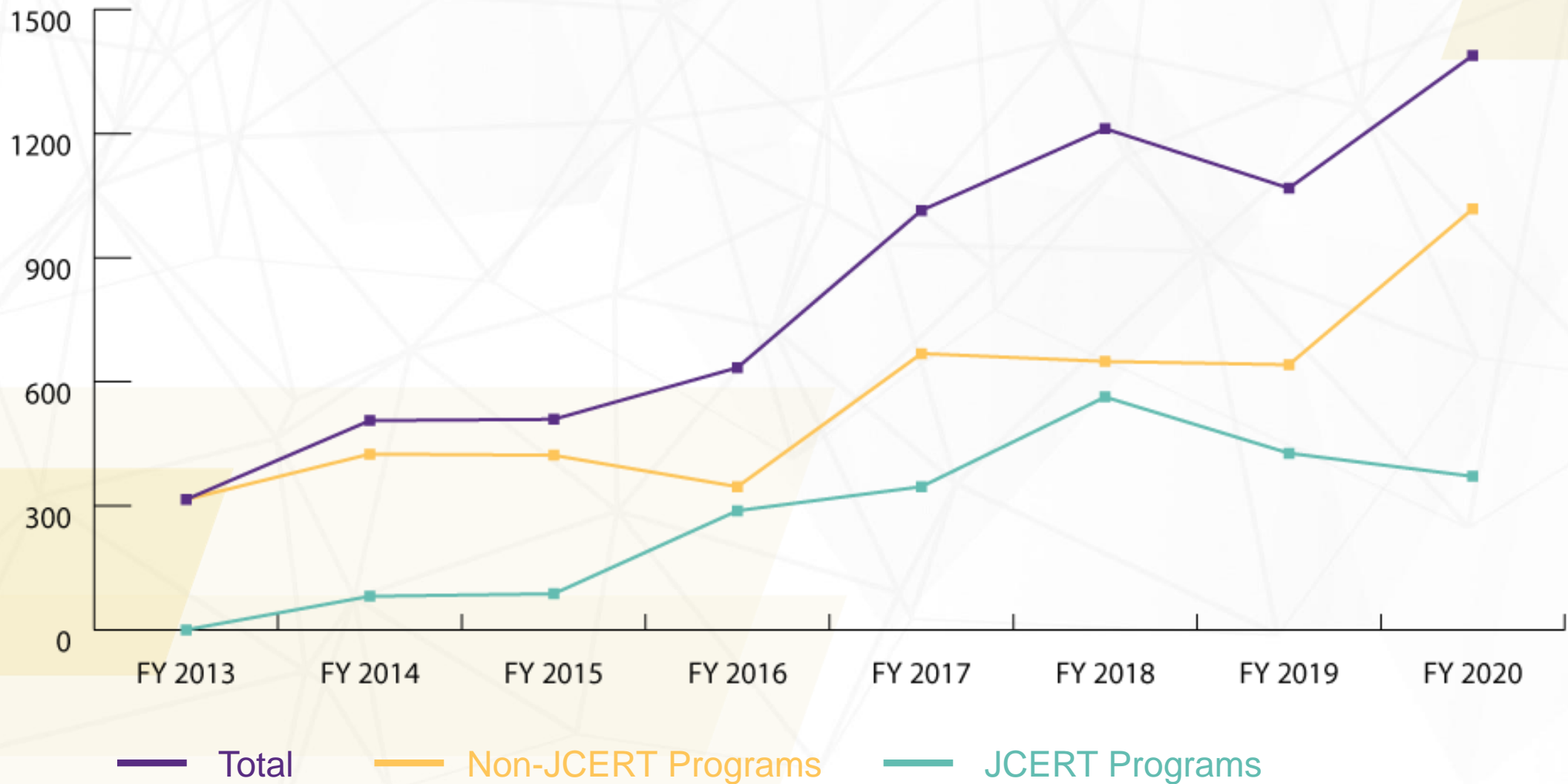
- **Animal Health and Nutrition** (4 programs)
- **Food Safety & Security** (3 programs)
- **Masters in Public Health**
- **Masters in Agribusiness** – Animal Health Cohort
- **Adult Learning & Leadership** (4 programs)
- **Educational Counseling** (2 programs)
- **Hospitality** (Degree completion program)



90%+
***working
professionals***



Student Credit Hours – Olathe Enrollment



Industry

Non-credit Options

- Regulatory Affairs 101 Workshop
- Advanced Animal Health Biologics
- Advanced Animal Health Pharmaceuticals

3 offerings/88 participants

1 offering/15 participants

1 offering/16 participants

Customized Trainings

- John Deere
- Sporting KC

Food Innovation Accelerator

- Three Bears Bakery
- Wildcat Catering

Workforce Needs

Digital Skills Programming – Powered by HackerU

- Cybersecurity: 86 in first two cohorts
- Digital Marketing: 68 in first two cohorts
- Full Stack Web Development
- User Interface/User Experience
- Data Analytics



Full Service: Introductory Course, Complete Program, Career Services, Certification Test Preparation Seminars

Industry Recognized Credentials: CompTIA Network+, AWS Certified Cloud Practitioner, LPI Linux Essentials, Cisco Certified Cyber Ops Associate, Comp TIA CySA+, ISC2 SSCP; Google Ads Search Certification, Google Ads Display Certification, Facebook Blueprint Certification, Hootsuite Platform Certification



Research

- **Urban Food Production** - ~\$7.0 M since 2013
- **Hemp Lab** - ~\$200,000 since 2019
- **Center Sensory and Consumer Research in 2020**
 - \$1.26 M in Fees
 - \$125,000 to support research
- **1 Data Project** - ~ \$500,000 since 2018

Viable research in animal health and food safety/security



Local Growers

Local Fresh Fruit/Vegetable Producers

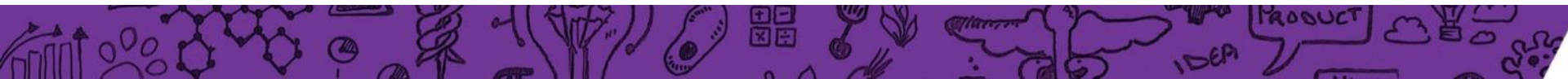
- Collaboration with OHREC – high tunnels
- Quality/nutritional value of fruits/vegetables
- Shelf life of fresh fruits and vegetables

Industrial Hemp Lab – KDA, Harvest 360 Lab

- Fee for Service – Hemp testing for THC/CBD
- Research to support hemp growers

Food Testing and Food Microbiology Lab

- Routes of contamination
- Antimicrobial interventions
- New antimicrobial products



Industry

Center for Sensory and Consumer Research

- **Fee-based service to the food industry**
- **Research**
 - Collaborative work with Postharvest Physiology Lab
 - Language consumers use to describe their emotions for personal care products
 - Emoji scale suitable for use with children



Service - Extension

~ \$2M since 2016

- MO/KS Specialty Block Grant Program
- Kansas Department of Agriculture
- United States Department of Agriculture

Local food growers/farmer's markets

- Double-Up Food Bucks
- Ensuring safe water
- Packing practices to control postharvest diseases
- Produce safety

Food Safety Modernization Act



K-20 Educational System

K-12 – Postsecondary

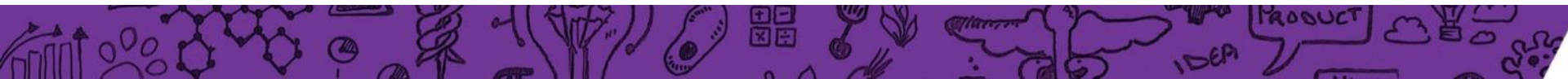
- Concurrent Credit – beyond general education
- Summer STEM Camps
- Cyber Pipeline Project

Associate of Science – Bachelor of Science

- Cyber Pipeline Project
- B.S. of Applied Science

Graduate Education

- Concurrent Credit – BS to MS



Our Future

- A **new campus leader** along with consistent leadership to ensure stability and continued progress
- Work to **increase the number of degrees and certificates** is underway with faculty and will be vetted by industry partners
- **Professional development offerings will be expanded** to meet market demands, specifically in digital skills in 2021
- Collaboration with our partners in Manhattan and industry to **expand research opportunities**



The background of the slide features a photograph of a fountain with several water jets. Behind the fountain are several vertical rectangular panels that look like solar panels, each displaying a different scene: a blue sky with clouds, a green field, and a landscape with a red barn. To the left of the fountain is a purple vertical sidebar containing white line-art icons for a lightbulb, a pie chart, a laptop, a beaker, and a gear. The right side of the slide has a white background with a faint geometric pattern of thin grey lines.

Thank you

City of Olathe
March 2021

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A purple sidebar at the bottom right of the slide containing white line-art icons for a lightbulb, a speech bubble with the word 'IDEA', a speech bubble with the word 'PRODUCT', a gear, and a lightbulb.

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