

Johnson County Education & Research Triangle Authority

September 2016 Report

MISSION

To be the model and leader of adaptable, interdisciplinary and innovative education, research and public/private engagement in the Kansas City area, bridging the University with global and local community, government and industry partners.

Message from the Dean & CEO

It has been an exciting year and much progress has been made by Kansas State University Olathe in academic program development, collaborative relationships with industry and academic partners and outreach and engagement efforts. The following report outlines key highlights and information for review by the JCERTA.

The focus is on strengthening our existing programs and also ensuring that new and emerging efforts have the resources needed to be successful. The Professional Sciences Master's degree program has launched and enrollment for a fall cohort is underway. This degree offers professionals the opportunity to strengthen scientific/technical and "soft"/professional skills plus gain a hands-on capstone experience. Executive leadership opportunities related to animal health and engineering are also areas of emphasis in our development plans. In addition, our strategic efforts related to education for students in grades K-12 continue to grow and will help ensure that the STEM workforce pipeline can be filled in the future.

Our campus is uniquely capable of fostering the much-needed collaboration between science-based organizations, businesses and communities to improve quality of life and encourage economic growth. To help facilitate these and other important partnerships, we have welcomed Debbie Kirchhoff as our Director of Strategic Alliances. We also are delighted with the increased usage of our campus with more than 15,000 visitors spending time on the K-State Olathe campus through August, making it our highest rate since the doors opened.

The K-State Olathe team looks forward to moving forward with renewed focus, energy and bringing to bear resources from the entire Kansas State University organization in order to achieve the goals of the JCERTA and the entire Kansas City region.

Thank you,

Dr. Ralph Richardson

Dean and CEO

Personnel Update at K-State Olathe

- **Debbie Kirchhoff** was named the executive director of strategic initiatives for K-State Olathe, effective May 23. In her role, Kirchhoff is responsible for community engagement and outreach in the Greater Kansas City region and identifying opportunities for new initiatives that align with the strengths of Kansas State University.
- **Jim Storey** joined the campus as a professor of practice in hospitality management in July. In the position, Storey will instruct hospitality management courses as well as coordinate resources and expertise between Kansas State University's hospitality management department, K-State Olathe and Johnson County Community College. He will oversee the metropolitan initiatives for Kansas State University's hospitality management degree, which is an effort that involves establishing a 2 + 2 hospitality management program with Johnson County Community College.

- Martin Talavera, Ph.D., recently joined the K-State Olathe campus as an assistant professor of sensory analysis and consumer behavior. In the position, Talavera will conduct sensory analysis research in the Sensory and Consumer Research Center at K-State Olathe, instruct on-campus and distance classes at K-State Olathe and the Manhattan campus, and perform outreach and service to communities served by both campuses.
- **Kitti O'Donnell** was welcomed to K-State Olathe as the assistant program coordinator for the associate dean. She brings more than 15 years of higher education experience. She is providing support to help deliver academic programs and services to the greater Kansas City area.
- Ralph Richardson became Dean and CEO, extending his committment to lead the campus and removing "Interim" from his previous title.

Education and Professional Development Program Highlights

- K-State Olathe professional development programs (non-credit)
 - o In partnership with the K-State Global Food Systems Initiative and Cultivate Kansas City, faculty at K-State Olathe hosted the first **Urban Food System Symposium** on June 22-25. Nearly 200 national and international academic and research-oriented professionals gathered to share and gain knowledge about urban agricultural production, local food systems distribution, urban farmer education, urban agriculture policy, planning and development, food access and justice, and food sovereignty.

○ K-12 Outreach:

- From August 2015 to July 2016, 7,500 students and teachers from various school districts were impacted by K-State Olathe's efforts to enhance STEM education experiences for students in grades K-12.
- Some of these engagements included on-site research lab experiences and a veterinary medical lecture series that could be experienced on-site and was also lived streamed to up to 40 schools. A new series of veterinary medical lectures is being launched for Fall 2016.
- During the summer, Dr. Paige Adams and other K-State Olathe faculty introduced 35 high school students to the college experience and a growing health initiative. "One Health Summer Online Course 2016" was a free, noncredit, three-week course for high school juniors and seniors interested in the biosciences. The course demonstrated to the students how One Health (a multidisciplinary health approach in which human health, animal health and the environment are linked) affects their world. It is designed to introduce the students to the One Health concept, related careers and online learning.
- **Dr. Jackie Spears** is helping to lead K-State Olathe's K-12 initiative. Recently, she partnered with the Shawnee Mission School District on a National Science Foundation grant related to the effectiveness of project-based learning.
- Besides working to inspire students in grades K-12, the focus of the new Kansas
 State College Advising Corps was created to help establish a "best fit" college

and university access program for low-income, underrepresented and first-generation college students in Johnson and Wyandotte counties. **Dr. Bernard Franklin** is now headquartered at K-State Olathe, as he works to grow the initiative. A launch event for the program was held on Aug. 23 by Kansas State University and the Shawnee Mission School District. Currently, KSCAC advisors are in six area high schools from the Shawnee Mission, Olathe and Turner School Districts.

• K-State Olathe academic programs (credit bearing)

- o In April 2015, the Kansas Board of Regents formally approved the **Professional Sciences** Master's (PSM) degree to be offered by K-State Olathe's School of Applied and Interdisciplinary Studies. A PSM is an innovative graduate degree that has been designed to allow students to pursue advanced training in STEM fields, while simultaneously developing workplace skills that are highly valued by employers along with hands-on experience. For more information about the PSM, visit http://olathe.k-state.edu/academics/degrees/psm/.
 - Initial areas of focus for students within the interdisciplinary degree program include animal health and food safety.
 - The two graduate certificates related to the PSM also give students the ability to build their degree experience. These certificates include Professional Interdisciplinary Sciences and Professional Skills for STEM Practitioners.
 - To ensure that this degree meets industry needs, a roundtable event was held in early July with nearly 30 key industry decision makers sharing feedback about courses and their organization's needs. This feedback is being used to shape future opportunities for students.
 - On Sept. 13, K-State Olathe held an event that featured industry leaders in a panel discussion focusing about how the development of a well-qualified STEM workforce helps drive economic wellbeing for the region. This event was designed to be the centerpiece of the PSM program introduction.
 - Currently, students are enrolling for a fall cohort and recruiting efforts are underway to continue to enhance enrollment. In addition, companies will have opportunities for customized cohort programs.
- Dr. Deandra Cassone has brought her academic and industry experiences with Industrial and Manufacturing Systems Engineering to the K-State Olathe campus. Besides her teaching duties, Dr. Cassone is launching an engineering executive leadership program on Oct. 27-28, 2016. The topic of the first course is "Evaluating Products and Projects to Meet Corporate Objectives." For more information, see http://olathe.k-state.edu/professional-dev/workshops/engineering-leadership/index.html.
- Scholarships K-State Olathe is making it easier for students to receive financial support while
 they earn their master's or doctorate degrees and recently introduced a revamped scholarship
 program. Under the redesigned program, students no longer have to reapply for a scholarship
 support every academic year. Instead, they now apply for a scholarship at either the start of

their first semester or up to three months prior to the start of their degree program at K-State Olathe. If a scholarship is awarded, the funds are automatically renewed each semester throughout the entirety of the student's degree track, provided they maintain a 3.0 cumulative grade point average or above.

- In the summer and fall of 2016, 17 scholarships have been awarded with additional applications pending review. A total of 31 students applied for and were granted scholarships during the 2015-16 academic year.
- o **Recruitment of students to study at K-State Olathe** continues, and these efforts are being supported by a more robust marketing and communications support program combined with strategic recruitment. The charts below reflect the headcounts and enrollments to date.

| PROGRAM COUNTS | AY 2012-2013 (after drops) | AY 2013-2014 (after drops) | AY 2014-2015 (after drops) | Fall 2015 (after drops) | Spring 2016 (after drops) | Fall 2016 (tentative) | |
|---|-------------------------------|-------------------------------|-------------------------------|----------------------------|----------------------------|----------------------------|--|
| Adult & Continuing Education | | | | | | | |
| Launched in Spring 2012 | 19 students 57 credits | 50 students 422 credits | 78 students 423 credits | 36 students 144 credits | 27 students 151 credits | 33 students 175 credits | |
| Agribusiness - Emphasis in Animal Health | | | | | | | |
| Launched in Fall 2013 | | 11 students 132 credits | 16 students 104 credits | 10 students 63 credits | 10 students 63 credits | 17 students 63 credits | |
| Food Science | | | | | | | |
| Launched in Fall 2013 | | 2 students 5 credits | 2 students 15 credits | 3 students 5 credits | 4 students 11 credits | 5 students 20 credits | |
| Horticulture - Emphasis in Urban Food Systems | | | | | | | |
| Launched in Fall 2013 | | 3 students 27 credits | 5 students 55 credits | 6 students 19 credits | 5 students 25 credits | 7 students 35 credits | |
| Professional Science Master | | | | | | | |
| Launched in Fall 2016 | | | | | | 7 students 21 credits | |
| Veterinary Biomedical Sciences | | | | | | | |
| Launched in Fall 2013 | | 8 students 41 credits | 23 students 136 credits | 25 students 112 credits | 26 students 105 credits | 34 students 115 credits | |

Research Highlights

• K-State faculty continue to attract competitive funding and partnerships to support education, research, and outreach in the KC area. Some examples of research are provided below:

- Dr. Eleni Pliakoni has a research project underway that was funded by the Kansas
 Department of Agriculture to improve the quality and safety of vegetables grown in Kansas.
- Dr. Sara Gragg and Dr. Pliakoni are collaborating with Dr. Cary Rivard at the Olathe Horticulture Research Extension Center on the food science and safety of farm-to-fork produce.
- The Center of Excellence for Food Safety Research in Child Nutrition Programs engaged experts at K-State Olathe to conduct a large cooling study, which is currently underway.
 The lead investigator in Olathe is Sara Gragg and collaborators are Bryan Severns and Lindsay Beardall.
- o In addition, the Consumer and Sensory Testing Research Center keeps growing under the supervision of Dr. Marianne Swaney-Stueve. Her work with private industry supports the center and also important research that she and her graduate students conduct. As noted above, the addition of Dr. Martin Talavera will expand the research productivity of this unit.
- The KSVDL Microbial Surveillance Lab continues its work on the campus to provide support to animal health pharmaceutical and biological companies.
- K-State Olathe also is partnering with companies, like Ceva, Merck, SmartVet and SORA Medical Solutions, to use campus facilities and research to grow their companies and expand capabilities.

Engagement, Economic Development, and Other Highlights:

K-State has hosted a variety of professional development workshops, planning meetings, and events since our last report. Use of the K-State Olathe campus is set to rise significantly over 2015.
 Partners included Johnson County Election Office, Food and Drug Administration, Kansas City Area Life Sciences Institute, Merck Animal Health, John Deere, SmartVet USA, Heritage Tractor, Centaur Animal Health and others. The table below provides the event counts.

| EVENTS AT K-STATE OLATHE | NUMBER OF EVENTS | NUMBER OF ATTENDEES |
|--------------------------|------------------|---------------------|
| January 2016 | 49 | 1,477 |
| February 2016 | 40 | 1,714 |
| March 2016 | 63 | 2,267 |
| April 2016 | 62 | 1,942 |
| May 2016 | 52 | 1,276 |
| June 2016 | 34 | 1,292 |
| July 2016 | 72 | 3,947 |
| August 2016 | 79 | 1,126 |
| Current Total | 451 | 15,041 |

- The **Food Innovation Accelerator** allows small businesses to use the kitchen and K-State Olathe's expertise to ramp up production and take products to market that would not have been possible otherwise.
 - An example of this is the recent Mobile Food Vendor Support to help food truck operators prepare to offer their products within health guidelines.
 - In April, more than 150 people from across the country attended a Petfood Treat
 Workshop utilizing K-State Olathe's Kitchen to work with ingredients and processes in
 order to hone their products.
 - In addition, a new cooking program will soon be offered to the public. Healthy Cooking
 for Diabetes is a result of partnerships with area hospitals to provide important support
 to those diagnosed with diabetes. The first offering will be in the fourth quarter of this
 year.

Facility Highlights

- The K-State Olathe team continues to explore opportunities for on-site business partners who collaborate with KSU resources, similar to the ongoing relationship with SmartVet, Merck, Ceva Biomune and SORA Medical Solutions.
- In order to continue to be responsible stewards of the K-State Olathe campus and ensure that it supports the needs of students, faculty and visitors, there is an ongoing commitment to a updating facilities. One of the current initiatives is to continue upgrading technology, including projectors in key meeting spaces.