

**KANSAS STATE**  
UNIVERSITY | Olathe

# OCTOBER 2022 REPORT

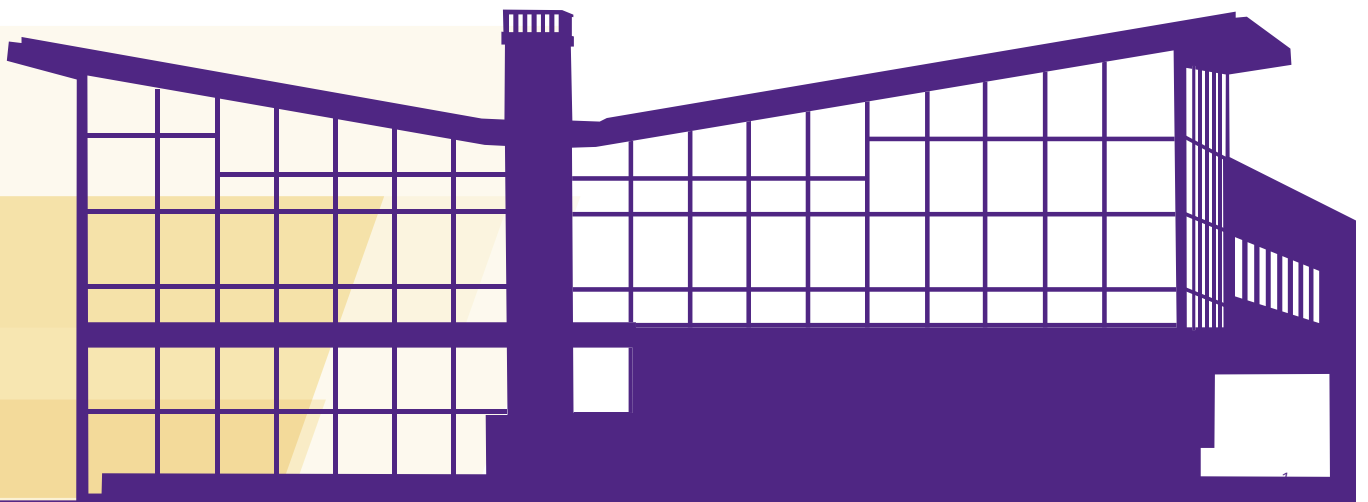


## JOHNSON COUNTY

### Education & Research Triangle Authority



**K-STATE OLATHE VISION** | Enhance Kansas State University's impact in the Greater Kansas City region through high-quality education, applied research and engagement.



# K-State Olathe JCERT Overview

## SECTION 1: SERVICE AND BUSINESS DEVELOPMENT

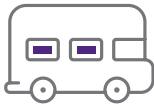
### Strategic Partnerships



### Food Innovation Accelerator



### Talent Pipeline – K-12 Engagement



### Events and Campus Utilization



## SECTION 2: RESEARCH

### Animal Health



### Food Safety and Security



## SECTION 3: TEACHING AND WORKFORCE DEVELOPMENT

### Continuing Education and Professional Development



### Academic Programs



### Scholarships



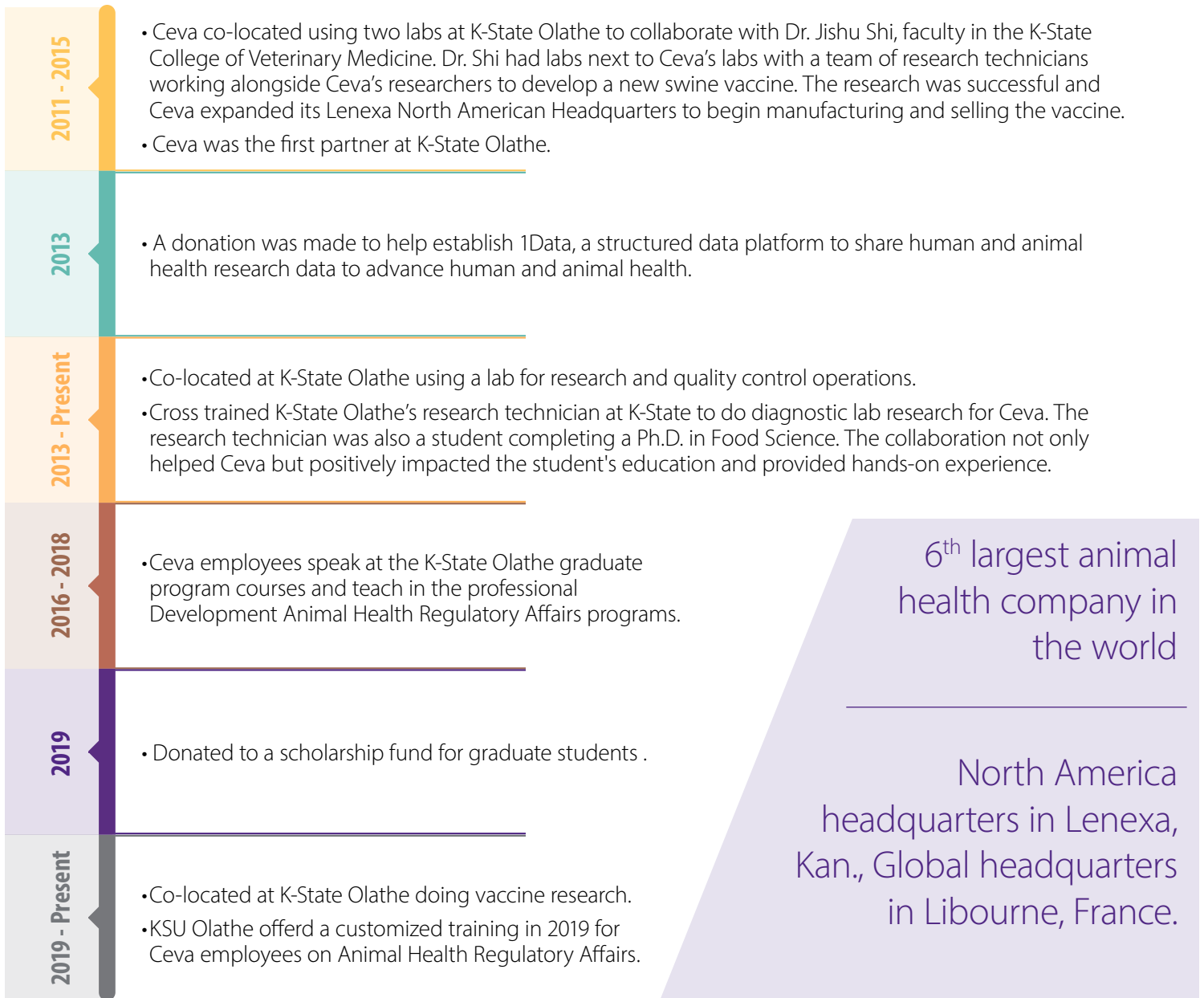
# SECTION 1: SERVICE AND BUSINESS DEVELOPMENT

## Strategic Partnership: CEVA

Ceva Animal Health ranks as one of the largest animal health companies in the world as well as a long-standing K-State Olathe strategic partner. Beginning in 2011, the relationship with Ceva began with locating a team on the campus in order to expand the company's research and development capabilities. The partnership has led to improvements in the food supply chain and increased the economic development in Johnson County.



Ceva exemplifies how companies that are co-located at K-State Olathe are required to truly partner. Ceva has provided employees to speak to students and present at workshops and seminars. The company also has hired K-State Olathe students, partnered on research with faculty, and made generous donations to support scholarships and program development.



## Section 1: SERVICE AND BUSINESS DEVELOPMENT

### Food Innovation Accelerator (FIA) – Expanding small business support

The Food Innovation Accelerator (FIA) at K-State Olathe was established in response to food entrepreneurs' needs for a commercial kitchen facilities, research and educational support. The FIA is aligned with the JCERT priorities of food safety and security, supporting the workforce needs, building public-private partnerships, and growing the economy in Johnson County.

K-State Olathe has state-of-the-art commercial grade kitchen facilities and expertise in food science to provide support for the food product and ingredient industry — especially those companies starting new product lines or scaling up existing processes. Services include quality, nutritional and microbial testing, product consulting and assistance with regulatory and food safety issues.

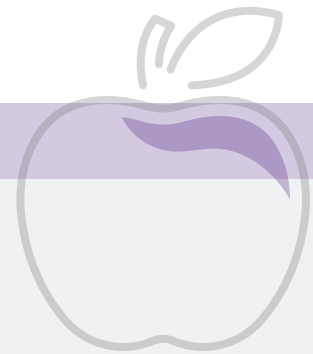
Clients include some well-known names like Plaza III, Cocoa Vino and the U.S. Army.

### DID YOU KNOW? The FIA continues to grow!

Revenue is up  
**50%**

Bookings are up  
**79%**

**34**  
current clients





### Talent Pipeline: K-12 Engagement

K-State extends its expertise to K-12 learners and educators to the six Johnson County public school districts and other schools in Greater Kansas City. Educational programs in animal health, food safety and security are provided directly with students and educators.

### Impact Story: Willie and the Salad Contest

Willie and the Salad Bonanza is a contest open to elementary, middle and high school teams, interested in the scientific principles surrounding plant growth. The challenge is for teams of four individuals to grow the largest amount of greens over a 45-day time span.

This year had record-breaking registration with a total of 350 participants. Sixty of the participants are from area elementary and middle school students. The rest were from high schools including Olathe North, Olathe Northwest, Olathe East, Shawnee Mission Center for Academic Achievement and Gardner-Edgerton.



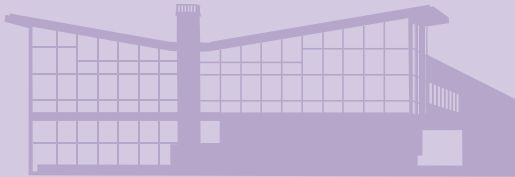
## Section 1: SERVICE AND BUSINESS DEVELOPMENT

### K-State Olathe events and campus utilization

K-State Olathe is active with students, business leaders and the community coming to campus to participate in consumer research projects, participating in events, attending classes and workshops, and participating in company meetings. Building public-private partnerships is a key part of the JCERT mission for K-State Olathe, and K-State does this through opening the campus to industry and the community.

*"We really enjoy the convenience of the location since it's right off of the highway. The facility is beautiful during the day and night! There are so many different options for meeting rooms and they have all you need for a virtual meeting.*

*The staff has always been amazing to work with. They accommodate your needs as much as possible and are very patient.*



Sonia Olmos

Annual Oral Health Conference held at K-State Olathe

### Events Summary 2022

Events Summary 2022	Total K-State Classes, Meetings and Events	External Partner and Community Events	Total Number of Attendees
January	58	2	793
February	75	11	1,005
March	89	18	1,727
April	101	19	1,964
May	44	12	1,148
June	57	11	1,627
July	48	28	3,603
August	94	37	2,282
September	98	47	1,944
<b>Totals to Date:</b>	<b>442</b>	<b>154</b>	<b>12,568</b>

## SECTION 2: RESEARCH

### **K-State Olathe has research programs in Animal Health and Food Safety and Security with more than \$24 million in external funding since 2013 when research began.**

Researchers at the Kansas State University Olathe campus are looking at replacing the plastic sticker on fresh produce with a laser-printed QR code onto the food itself. This would reduce environmental waste and improve food traceability.

Scientists in the Postharvest Physiology and Food Safety labs are testing the quality and safety of using a laser-based engraving technology to “print” on apples, cucumbers and green bell peppers.

In a matter of seconds, the laser engraves a QR code on the surface of the food. Tests are revealing if this exposed surface area affects produce freshness or is more susceptible to microbial contamination.

“The first step was determining whether a laser that’s made for metal, plastic and wood engraving could also work on fruit and vegetable surfaces,” said Manreet Bhullar, research assistant professor of horticulture and natural resources. “We then need to know whether the QR code stays readable until the end of the product’s shelf life and does not increase the chances of microbial contamination on the etched surface. If we can meet those criteria, we can move forward with the technology on commodities that make sense for it.”

While grocers use price look-up, or PLU, stickers primarily for inventory purposes, the QR codes also could better track produce throughout the food supply chain. The potential to quickly trace contaminated produce, to reduce foodborne outbreaks, and to lower large-scale disposal of uncontaminated produce during an outbreak mark critical advantages to using QR codes while protecting public health and reducing food loss, researchers said.

Sensory and Consumer Research Center researchers are evaluating the economic feasibility of the technology by looking at consumer acceptability of QR-labeled food.

“We can develop a method that’s environmentally sustainable, reduces food loss and addresses the French ban on noncompostable stickers — impacting millions of dollars in U.S. exports,” said Eleni Pliakoni, associate professor of urban food production and postharvest handling. “But if consumers don’t want to buy food with a printed QR code on it, then it’s not viable technology.”

The K-State Global Food Systems seed grant program is funding the project.



# SECTION 3 – TEACHING AND WORKFORCE DEVELOPMENT

## Continuing Education and Professional Development

K-State Olathe's goal is to extend K-State's knowledge and expertise to improve the success of individuals, the community and industry by building public-private partnerships to meet workforce needs.

Programs are provided in-person and virtually to assist working professionals with advancing their careers and assisting companies with workforce needs. Program development is accomplished by leveraging the research and teaching resources of K-State faculty and staff in combination with community and industry expertise.

### FY 2022

**45** seminars, workshops and programs held

**4.58** Average satisfaction rating

**1,694** participants educated through Professional Development programs

### FY 2023

**9** seminars, workshops and programs held

**4.59** Average satisfaction rating

**515** participants educated through Professional Development programs

## Professional Development



Animal Health



Leadership



Digital Skills



Other Topics



Customized Workshops



Conferences

*Kathleen Matson previously worked as a paraprofessional in a kindergarten classroom. Making a salary of \$26,000 per year, she knew she wanted to do something more with her life and chose the Cybersecurity bootcamp through K-State Olathe, which is powered by ThriveDX. While completing the program, she went through a divorce after 31 years of marriage. Not only did she successfully navigate that along with completing the cyber program, but she worked with Career Outcomes and attended a Women in Tech session provided by K-State Olathe and Accenture. After the interview process with Accenture, Kathleen was offered a position with its Technology Development Program. Life has certainly changed for her! She has begun working with Accenture, earning a \$77,000 annual salary, and will receive a \$10,000 bonus after she has been with the company for a agreed amount of time.*





**K-State Olathe has in-demand degrees tailored to the metro area's animal health, food systems, leadership, education and hospitality industries. Courses are taught by faculty with industry experience, and course material and topics are built with the input from industry partners.**

### Student impact story: Professional Science Master in Applied Biosciences

#### Regina Muskeyvalley

*What is your current position title?*

Scientist III, Boehringer Ingelheim Animal Health

*What was your undergraduate degree in?*

Major: Biology

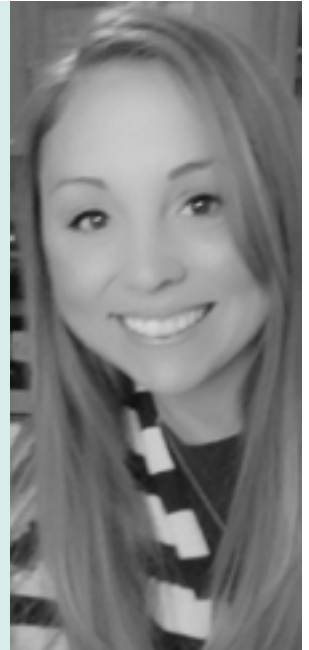
Minor: Chemistry

*Why did you decide to pursue a PSM?*

The program offered a wide range of classes I could tailor to my own interests. Classes offered in the evenings and online to allow for flexibility of completing a master's degree with a full-time job and family. The program offers a combination of professional development courses as well as STEM classes to develop both aspects needed in a manufacturing career.

*How has the PSM contributed to your career?*

This program has helped develop my leadership and project management skills, as well as broadened my understanding of vaccine development. I have seen an increase in confidence in my work that I contribute to my increased knowledge in leadership and vaccine development. I have been promoted twice during my work on my degree, and I am now a people leader. I would encourage anyone in the scientific manufacturing field looking to pursue a master's degree to consider the PSM program and K-State Olathe.



## SECTION 3 – TEACHING AND WORKFORCE DEVELOPMENT

K-State Olathe is working with the university to track students and student credit hours to accurately reflect the totals for the campus. Some of the programs at K-State Olathe are shared with other colleges. Students take a mix of online and in-person classes, making it difficult to track the impact of the enrollment at K-State Olathe. Beyond the Olathe sections included in the enrollment data below, students took more than 250 hours of additional credit hours of online courses, leveraging K-State's programming to enable them to live and work in the local Johnson County area.

Programs	Spring 2021	Summer 2021	Fall 2021	Spring 2022	Summer 2022	Fall 2022
<b>Adult Learning and Leadership</b> <i>Launched in Spring 2012</i>	34 students 124 credits	44 students 88 credits	30 students 112 credits	13 students 48 credits	25 students 75 credits	32 students 85 credits
<b>Agribusiness – Emphasis in Animal Health</b> <i>Launched in Fall 2013</i>	14 students 94 credits	14 students 94 credits	14 students 94 credits	14 students 79 credits	14 students 79 credits	14 students 79 credits
<b>Counseling</b> <i>Launched in Fall 2017</i>	32 students 321 credits	35 students 201 credits	37 students 183 credits	42 students 279 credits	16 students 48 credits	40 students 216 credits
<b>Horticulture – Emphasis in Urban Food Systems</b> <i>Launched in Fall 2013</i>	9 students 28 credits	1 student 1 credit	9 students 47 credits	8 students 42 credits	1 student 1 credit	8 students 32 credits
<b>Hospitality Management (Undergraduate Degree Completion)</b> <i>Launched in Fall 2018</i>	19 students 43 credits	1 student 3 credits	14 students 62 credits	5 students 33 credits	0 students 0 credits	7 students 21 credits
<b>Human Ecology (Sensory/Consumer)</b> <i>Launched in Fall 2018</i>	4 students 32 credits	3 students 15 credits	4 students 9 credits	1 student 3 credits	0 students 0 credits	5 students 13 credits
<b>Master of Public Health</b> <i>Launched in Fall 2017</i>	4 students 21 credits	13 students 41 credits	10 students 25 credits	5 students 31 credits	16 students 61 credits	6 students 18 credits
<b>Professional Science Masters</b> <i>Launched in Fall 2016</i>	12 students 55 credits	7 students 18 credits	14 students 48 credits	10 students 27 credits	5 students 9 credits	8 students 30 credits
<b>Regulatory Affairs – Animal Health Graduate Certificate</b> <i>Launched in Spring 2020</i>	15 students 62 credits	8 students 18 credits	9 students 30 credits	11 students 30 credits	8 students 15 credits	12 students 42 credits
<b>Veterinary Biomedical Sciences</b> <i>Launched in Fall 2013</i>	32 students 44 credits	19 students 46 credits	27 students 105 credits	21 students 102 credits	29 students 92 credits	25 students 78 credits
<b>Totals</b>	<b>175 students</b> <b>824 credits</b>	<b>145 students</b> <b>525 credits</b>	<b>168 students</b> <b>715 credits</b>	<b>130 students</b> <b>674 credits</b>	<b>114 students</b> <b>380 credits</b>	<b>157 students</b> <b>614 credits</b>

Note: JCERT-related programming denoted by shading.

\* Reflects only Olathe sections of course credits generated from both degree-seeking and non-degree seeking students. Olathe-based students also are taking 250 hours of additional K-State online courses.

\*\*The total number of students only includes currently enrolled students and does not include those who are active but not currently enrolled. The majority of K-State Olathe students are working professionals and take time off for their families and careers at times while completing their degrees.

## SECTION 3 – TEACHING AND WORKFORCE DEVELOPMENT

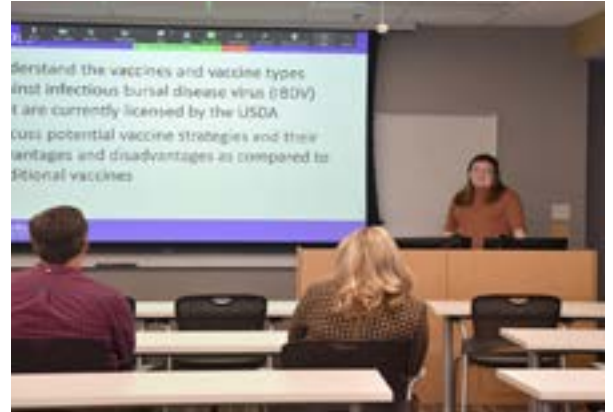
### Scholarships:

For Fall 2022, five JCERT-funded scholarships of \$4,000 each were awarded to students in animal health and food-related programs. These were in addition to the six scholarships awarded in the spring.

### Student Impact:

Thanks to her JCERT scholarship, Addie Alder who is a student in the M.S. in Veterinary Biomedical Science program graduates this December. She recently gave her defense on "Infectious Bursal Disease in Poultry: Current and Potential Strategies in Vaccine Development." Alder, who is a poultry viral vaccine tech II at Ceva Animal Health, is being advised by Paige Adams, Ph.D., teaching associate professor of veterinary medicine.

More than **150** scholarships  
have been awarded since 2013.



## Kansas State Olathe Campus Budget

### BUDGET OVERVIEW

JCERT collections remain strong with an approximate 15% increase over the prior year. Otherwise, there are no major changes in our operating budget for FY 2023.

### Fiscal Year 2022: In review

- JCERT collections exceeded expectations by \$1.2 million, bringing in more than \$7.6 million in revenue.
- Building space lease fees and income from non-credit programs were also significant contributors to total revenue.
- Expenses for academic and administrative functions came in under budget, while expenses for operations and maintenance activities were over budget due to investments in resolving deferred maintenance needs.
- A balance of approximately \$13.6 million was carried forward into Fiscal Year 2023.

### Fiscal Year 2023: Looking ahead

- Leadership is committed to the impactful and strategic use of the reserve balance to invest in research and academic innovation activities.
- The campus is well-positioned to meet emerging needs by utilizing reserve funds to complete unfinished space in the building, implement technology upgrades, and to maintain or enhance major building systems.
- The approach to building an operating budget will be re-imagined in order to have a budget in place that tells the story of the K-State Olathe campus.

# Kansas State Olathe Campus Budget | Fiscal Year 2022

	Budget FY 2022			Actuals 06-30-2022		
	TOTAL	JCERT	KSU	TOTAL	JCERT	KSU
<b>REVENUE</b>						
JCERT tax revenue	6,400,000	6,400,000		7,617,001	7,617,001	
KSU Allocation	387,736		387,736	464,090		464,090
Tuition	125,000		125,000	92,294		92,294
Building use fees	218,983	218,983		260,087	260,087	
Interest income	20,000	20,000		111,516	111,516	
Other income	545,000	195,000	350,000	477,053	477,053	
<b>Total Revenue</b>	<b>7,696,719</b>	<b>6,833,983</b>	<b>862,736</b>	<b>9,022,041</b>	<b>8,465,657</b>	<b>556,384</b>
<b>EXPENDITURES</b>						
Special Tax Assessment - Benefit district	116,650	116,650		110,797	110,797	
Bond Payment	1,592,350	1,592,350		1,601,324	1,601,324	
<b>Program Budget - Academic</b>						
Academic administration & support	746,050	562,275	183,775	436,955	332,079	104,876
General Academic Programs	145,000	145,000		95,727	95,727	
Research Programs & Support	145,000	145,000		156,753	156,753	
New Program Support	300,000	300,000		491,985	491,985	
Horticulture Faculty	123,300	123,300		182,876	182,876	
Hospitality Mgmt Faculty	0	0		29,973	2,526	27,447
Vet Biomedical Science Faculty+support	264,900	264,900		294,654	294,654	
Scholarships	50,000	50,000		20,861	20,861	
Food program Manager+support	106,000	106,000		113,004	113,004	
K-12 programs Director+support	55,000	55,000		55,048	55,048	
Subtotal - academic programs	1,935,250	1,751,475	183,775	1,877,836	1,745,513	132,323

	Budget FY 2022			Actuals 06-30-2022		
	TOTAL	JCERT	KSU	TOTAL	JCERT	KSU
<b>General Administration</b>						
Salaries - Administration	1,364,710	1,144,655	220,055	1,321,330	1,070,004	251,327
Other Operating Expenses	429,500	429,500		337,475	337,475	
Information Technology	312,333	273,109	39,224	144,188	115,196	28,992
Subtotal General Administration	2,106,543	1,847,264	259,279	1,802,993	1,522,675	280,318
<b>Operations &amp; Maintenance</b>						
Operations & Maintenance	651,742	651,742		694,457	694,457	
Utilities	373,250	373,250		337,479	337,479	
Deferred maintenance	500,000	500,000		658,672	658,672	
Subtotal - Operations & Maintenance	1,524,992	1,524,992		1,690,608	1,690,608	
<b>TOTAL EXPENDITURES</b>	<b>7,275,785</b>	<b>6,832,731</b>	<b>443,054</b>	<b>7,083,557</b>	<b>6,670,917</b>	<b>412,641</b>
<b>Net (Rev-Exp)</b>	<b>420,934</b>	<b>1,252</b>	<b>419,682</b>	<b>1,938,483</b>	<b>1,794,741</b>	<b>143,743</b>

<b>Total JCERT carry forward:</b>		<b>As of 7/1/22</b>
Deferred Maintenance		3,281,998
Building completion reserve		3,000,000
Scholarships		321,703
Operating Reserve		1,523,400
Academic Innovation Reserve		3,971,463
GRIP 2 funding-Research & Economic Development		1,000,000
Technology refresh		500,000
<b>Total</b>		<b>13,598,564</b>

# Kansas State Olathe Campus Budget | Fiscal Year 2023

	Budget FY 2023			Actuals 09-30-2022		
	TOTAL	JCERT	KSU	TOTAL	JCERT	KSU
<b>REVENUE</b>						
JCERT tax revenue	7,000,000	7,000,000		1,330,000	1,330,000	
KSU Allocation	371,264		371,264	476,438		476,438
Tuition	137,000		137,000			
Building use fees	179,883	179,883		55,866	55,866	
Interest income	96,000	96,000		10,169	10,169	
Other income	460,000		460,000	12,155	12,155	
<b>Total Revenue</b>	<b>8,244,147</b>	<b>7,275,883</b>	<b>968,264</b>	<b>1,884,628</b>	<b>1,408,190</b>	<b>476,438</b>
<b>EXPENDITURES</b>						
Special Tax Assessment - Benefit district	116,650	116,650				
Bond Payment	1,589,900	1,589,900		200,138	200,138	
<b>Program Budget - Academic</b>						
Academic administration & support	930,918	540,873	390,045	252,429	206,254	46,175
General Academic Programs	145,000	145,000		27,130	27,130	
Research Programs & Support	147,000	147,000		40,988	40,988	
New Program Support	400,000	300,000	100,000			
Horticulture Faculty	252,168	252,168		62,847	62,847	
Hospitality Mgmt Faculty	36,551	0	36,551	10,833		10,833
Vet Biomedical Science Faculty+support	406,455	406,455		80,159	80,159	
Scholarships	50,000	50,000		4,817	4,817	
Food program Manager+support	117,011	117,011		34,724	34,724	
K-12 programs Director+support	56,500	56,500		17,842	17,842	
Subtotal - academic programs	2,541,603	2,015,007	526,596	531,769	474,761	57,008

	Budget FY 2023			Actuals 09-30-2022		
	TOTAL	JCERT	KSU	TOTAL	JCERT	KSU
<b>General Administration</b>						
Salaries - Administration	1,396,908	1,045,117	351,791	369,232	308,209	61,023
Other Operating Expenses	546,850	496,850	50,000	80,171	80,171	
Information Technology	275,389	237,656	37,733	56,247	44,839	11,408
Subtotal General Administration	2,219,147	1,779,623	439,524	505,650	433,219	72,431
<b>Operations &amp; Maintenance</b>						
Operations & Maintenance	695,477	695,477		186,496	186,496	
Utilities	400,388	400,388		117,538	117,538	
Deferred maintenance	500,000	500,000		84,294	84,294	
Subtotal - Operations & Maintenance	1,524,992	1,524,992		388,327	388,327	
<b>TOTAL EXPENDITURES</b>	<b>7,992,292</b>	<b>7,026,172</b>	<b>966,120</b>	<b>1,625,883</b>	<b>1,496,444</b>	<b>129,439</b>
<b>Net (Rev-Exp)</b>	<b>251,855</b>	<b>249,711</b>	<b>2,144</b>	<b>258,746</b>	<b>(88,253)</b>	<b>346,999</b>

<b>Total JCERT carry forward:</b>	<b>As of 7/1/22 Est 7/1/23</b>	
Deferred Maintenance	3,281,998	3,446,098
Building completion reserve	3,000,000	3,000,000
Scholarships	321,703	346,703
Operating Reserve	1,523,400	1,675,740
Academic Innovation Reserve	3,971,463	3,500,000
GRIP 2 funding-Research & Economic Dev	1,000,000	667,000
Technology refresh	500,000	500,000
<b>Total</b>	<b>13,598,564</b>	<b>13,135,541</b>