

# Farm 2 School Questions for Food Service Directors

The Farm to School project goal is to increase the use of seasonal, fresh, New York-grown foods in school meals. We want your active voice and participation in planning and implementing this project. Please fill out this survey and turn it in to the collection box (or complete and submit online if that applies).



## Basic Information About Food and Facility

**\*1. Which school district do you work for? (Please choose the most relevant answer. If you work at two districts, you may re-take the survey for the second district if you wish).**

- Saranac Lake
- Lake Placid
- Tupper Lake
- Newcomb

### 2. Total Student Enrollment

### 3. Number of schools in your district

Elementary	<input type="text"/>
Middle	<input type="text"/>
High	<input type="text"/>

# Farm 2 School Questions for Food Service Directors

## 4. Did you participate in USDA school meals program?

- Yes
- No
- I don't know

## 5. Number of students on free and reduced breakfast/lunch program

## 6. On average, how many student lunches do you serve in a day?

Number of lunches

ADP (Average Daily

Participation) Rate (in %)

## 7. What is the price of lunch?

Full Price

Reduced

## 8. Do you have a summer lunch program?

- Yes
- No

## 9. If yes, how many students take part in it?

## 10. Do you have central kitchens that deliver to other schools?

- Yes
- No

## 11. Do you have enough cold storage and/or dry storage space to accommodate an increased use of fresh and frozen fruits and vegetables?

- No
- Yes (please describe)

## Farm 2 School Questions for Food Service Directors

**12. Below is a list of equipment helpful in preparing and serving fresh fruits and vegetables. For each piece of equipment, please select the appropriate response for your primary kitchen.**

	Don't have	Don't have, but need	Have, but need more	Have enough
Apple corer	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cutting boards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Floor or counter-top vegetable chopper	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fruit/vegetable wedger	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fryer	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Industrial food processor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Industrial mixer	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Knives	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Oven	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Salad bar	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sinks	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Slicer	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Please name any additional equipment that you would find helpful

## Food Service Staff Skills, Experience, and Interest

### 13. Number of food service staff

Full time

Part time

### 14. How many food service staff members have culinary training?

### 15. How many trainings about incorporating Farm to School strategies into buying, preparing, and serving school food have you attended in the last 12 months?

### 16. How many trainings about incorporating Farm to School strategies into buying, preparing, and serving school food has your staff attended in the last 12 months?

### 17. How many staff were trained (in the past 12 months)?

## Farm 2 School Questions for Food Service Directors

### 18. Are there time constraints on food preparation in the school?

Yes

No

Please describe

### 19. Do time constraints influence what you put on your menu?

Yes

No

Please describe

### 20. To what extent is time a deterrent from using more whole fruits and vegetables in your lunches?

Large extent

Moderate extent

Small extent

Time is not a deterrent

### 21. Is your staff adequately trained to prepare whole fruits and vegetables?

Yes

No (what training would be helpful?)

### 22. Are there any whole fruits or vegetables that you do not use because of the amount of prep time required? (ie. pumpkin, butternut squash, acorn squash)

No

Yes (please list them)

## Menus and Recipes

### 23. Do you have full control over menu development?

Yes

No

# Farm 2 School Questions for Food Service Directors

## 24. How important are the following considerations when developing your menu(s):

	Not Important	Somewhat Important	Important	Of Utmost Importance
Labor	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Time	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Student preferences	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pricing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Nutrition	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other (please specify)

## 25. Do you develop different menus for different schools or districts?

- Yes
- No
- Sometimes

## 26. Do you have a menu cycle?

- No
- Yes (for what time period?)

## 27. How often are your menus reviewed and revised?

- Weekly
- Monthly
- Quarterly
- Annually
- Other (please specify)

## 28. Have you modified or changed recipes this school year?

- No
- Yes (in what way?)

## 29. How are new items/recipes introduced to the students? Please provide an example.



# Farm 2 School Questions for Food Service Directors

Tomatoes

Turnips

Other (please specify)

## 31. Are there any fruits and vegetables you don't currently use, but would like to?

- No
- Yes (please specify)

## 32. Are there any fruits and vegetables you would like to get from local or regional sources?

- No
- Yes (which ones?)

## 33. How would you describe your knowledge of what fruits and vegetables are grown locally, and when they are available?

- Very good
- OK
- Need help

## 34. What are some things that would make it easier for you to purchase local fruits and vegetables for the school?

## 35. How many produce deliveries do you get in a week?

- Less than one per week
- One per week
- Two per week
- Daily
- Other (please specify)

## 36. What, if any, flexibility do you have in your delivery schedule?





# Farm 2 School Questions for Food Service Directors

## 40. There are many ways to start using locally grown fruits and vegetables. For example, have you (or are you interested in)...

	Have not done, but Interested	Have Done, Likely to do again	Have Done, Unlikely to do again	Not interested
Let your supplier/distributor know of your interest in locally produced fruits and vegetables?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Purchased produce directly from a farmer?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Featured local food in a school event, special meal, or harvest event?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Developed seasonal menus or recipes using local foods?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any other steps besides these that you've taken to increase your use of local produce?

## \*41. How do you incorporate local foods into your menu? (check all that apply)

- |   |                                     |
|---|-------------------------------------|
| <input type="checkbox"/> We don't incorporate local foods | <input type="checkbox"/> Entrees    |
| <input type="checkbox"/> One time event                   | <input type="checkbox"/> Fruits     |
| <input type="checkbox"/> Tastings                         | <input type="checkbox"/> Vegetables |
| <input type="checkbox"/> Snacks                           | <input type="checkbox"/> Proteins   |
| <input type="checkbox"/> Salad bar                        | <input type="checkbox"/> Dairy      |
| <input type="checkbox"/> Other (please specify)           |                                     |

## 42. How do you promote local foods to students? (check all that apply)

- |  |   |
|--|---|
| <input type="checkbox"/> We do not promote local foods to students | <input type="checkbox"/> Tastings   |
| <input type="checkbox"/> Menu                                      | <input type="checkbox"/> Lessons  |
| <input type="checkbox"/> Signage on the line                       | <input type="checkbox"/> Conversations between students and cafeteria staff |
| <input type="checkbox"/> Posters in the cafeteria                  |   |
| <input type="checkbox"/> Other (please specify)                    |   |

## Farm 2 School Questions for Food Service Directors

**43. For each of the following potential barriers to purchasing local fruits and vegetables, please describe the specific issues in your district.**

Concern about cost	<input type="text"/>
Location	<input type="text"/>
Options provided by distributor	<input type="text"/>
Other concerns	<input type="text"/>

## School and Community

**44. Does your school hold any harvest, farm, or food system related events?**

- No
- Yes (what sorts of activities are involved?)

**45. Does your school have a wellness committee?**

- Yes
- No

**46. Does your district's wellness or nutrition policy include...(please check all that apply)**

- Restrictions on food served in vending machines?
- A soda ban on campus?
- Nutrition standards for competitive foods?
- Specifics on foods allowed for fund-raisers or class parties?
- An emphasis on locally grown/produced food?

**47. Are there other committees working on nutrition and food service issues? (such as a parent association, etc.)**

- No
- Yes (please name them)

**48. Are you included in any of these committees?**

- I feel very included       I am occasionally included       I am rarely included       I am not included

## Farm 2 School Questions for Food Service Directors

### 49. How would you describe administrative, school board, and community support for purchasing local products?

	Very Supportive	Somewhat Supportive	Unaware, and therefore not supportive	Unsupportive
Administration	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
School board	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Community	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Comments

## Student Preferences and Involvement in Food Service

### 50. Do you have a process for learning about the students' food interests?

- No
- Yes (please describe)

### 51. What kind of contact do you have with the students?

### 52. Do you hold taste testing with students before new recipes or new foods are introduced in the cafeteria?

- No
- Yes (please describe)

### 53. Where do you have taste testings? (Choose all that apply)

- We do not have taste testing events
- Cafeteria
- Garden
- Classroom
- Other (please specify)

## Farm 2 School Questions for Food Service Directors

**54. Does anyone else in the district do taste testing with students? (eg. classroom teachers or food service director/staff)**

- Yes
- No
- I don't know

**55. What do you think would help kids at your school eat more fruits and vegetables?**

## Your Farm to School Vision

**56. What would you like to see in a Farm to School project in your food service?**

**57. What would help you get started with the process of using more locally grown foods in your cafeteria?(check all that apply)**

- Assistance in identifying local foods and potential sources
- Meeting with farmers and suppliers
- Local purchasing connection
- Taste test plan
- Parent/Volunteer training program
- Training for food service staff
- Training for food service director
- Other (please specify)

**58. Thanks so much for your input! Is there anything else you would like to add or ask?**