

WSDA Farm-to-School Survey: School Nutrition Directors 2011

1. WSDA Farm-to-School Survey – School Nutrition Directors 2011

The Washington State Department of Agriculture Farm-to-School Program invites you to participate in this survey, which is being sent to school nutrition directors in Washington. The WSDA Farm-to-School Program supports connections between farms and schools throughout the state. We also support connections to other institutions, including hospitals, prisons, child care and senior care programs.

Your input on this survey is critical to farm-to-school in Washington and we greatly appreciate your time. Providing your experience and perspective will inform the ways we evolve our program, policy initiatives, and funding priorities - we hope these will help support and advance your farm-to-school work. Your participation in this survey is entirely voluntary and valuable.

This survey has two main goals:

- Gathering baseline statewide data on farm-to-school participation and interest.
- Identifying the best opportunities for farm-to-school program development, locally and statewide.

We are conducting a similar survey for farmers to identify farm-to-school supply chain needs on their end and degrees of interest in developing farm-to-school as a market.

Information from this survey will remain anonymous and will be used in summary reporting and/or journal articles. Completion of this survey constitutes informed consent for the WSDA Farm-to-School Program to use the aggregated information in these ways. We encourage you to provide contact information if you would like to be contacted by WSDA Farm-to-School staff and our WSDA Small Farm & Direct Marketing team partners for follow-up resources and support. We assure you this identifying information will not be associated with your responses in any reporting that may result from the survey.

We estimate the survey will take between 20 and 30 minutes. You will be able to save your progress and return to the survey at any time.

Thank you again for your time, feedback, and help as we grow Farm-to-School in Washington.

2. Contact Information and Program Areas of Interest

The Farm-to-School Program seeks to support your farm-to-school goals by providing a range of resources, mobile tours, and direct technical assistance. We are also building a database of interested farms and schools so that we may better match and support farm-to-school partnerships.

We request your contact information so that we may better assist you. We assure you this identifying information will not be associated with your responses in any reporting that may result from the survey.

If you choose not to include your contact information, please do continue with the survey so that we can learn from your experience as we further develop farm-to-school tools and resources.

1. Contact Information

Respondent Name	<input type="text"/>
Respondent Title	<input type="text"/>
Phone	<input type="text"/>
Email	<input type="text"/>

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2. We are planning a series of regional Farm-to-School mobile tours where food service directors and farmers visit farms and school kitchens. Would you be interested in attending or offering your school as a host site for an event?

	Yes	No
Attend Farm-to-School mobile tour	<input type="radio"/>	<input type="radio"/>
Host site for Farm-to-School training as part of a mobile tour	<input type="radio"/>	<input type="radio"/>

If yes to either, when is a good time of year?

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3. Please indicate if you would like to be contacted for any of the following reasons.

- ☐ Add to the Farm-to-School listserv
- ☐ Participate in follow-up from the survey
- ☐ Plan with farmers in the off season
- ☐ Receive information on farms in my area
- ☐ Receive information on regulatory environment
- ☐ Receive information on how to participate in/resources for
- ☐ Taste Washington Day
- ☐ Update information for our database

Other (please specify)

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3. General School District and Child Nutrition Service Information

4. School District

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5. Please check the Child Nutrition Programs in which your school district participates; and indicate with a check those programs you see as opportunities to use Washington grown foods.

My district participates in this Child Nutrition Program. This is an opportunity to use Washington grown foods.

National School Lunch Program	<input type="checkbox"/>	<input type="checkbox"/>
National School Breakfast Program	<input type="checkbox"/>	<input type="checkbox"/>
USDA Fresh Fruit and Vegetable Program (grant program)	<input type="checkbox"/>	<input type="checkbox"/>
USDA Food Distribution Program	<input type="checkbox"/>	<input type="checkbox"/>
Seamless Summer Feeding Program	<input type="checkbox"/>	<input type="checkbox"/>
Simplified Summer Food Program	<input type="checkbox"/>	<input type="checkbox"/>
After-school Snack Program	<input type="checkbox"/>	<input type="checkbox"/>
Headstart	<input type="checkbox"/>	<input type="checkbox"/>

Other (please specify)

6. Please list the 5-10 WHOLE fruits or vegetables most frequently purchased for school meals in the 2009-2010 school year. (i.e. potatoes, strawberries, apples, broccoli)

1.
2.
3.
4.
5.
6.
7.
8.
9.
10.

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7. Please list the 5-10 MINIMALLY PROCESSED fruits and vegetables most frequently purchased for school meals in the 2009-2010 school year.

(Minimally processed is defined as frozen, dried, or otherwise prepared, stored, and handled to maintain its fresh nature while providing convenience to the user – this may involve cleaning, washing, cutting or portioning e.g. shredded lettuce, sliced apples, frozen berries, broccoli florets etc.) We refer to minimally processed throughout the survey, and in each case this definition applies.

1.	<input type="text"/>
2.	<input type="text"/>
3.	<input type="text"/>
4.	<input type="text"/>
5.	<input type="text"/>
6.	<input type="text"/>
7.	<input type="text"/>
8.	<input type="text"/>
9.	<input type="text"/>
10.	<input type="text"/>

8. To the best of your knowledge, which (if any) of the following activities has your district initiated to connect students and agriculture in the last three years? Please select all that apply.

- ☐ Visit the WSDA Farm-to-School website
- ☐ Serve WA grown foods in school meals
- ☐ Highlighted WA grown foods when served
- ☐ Purchased food directly from a WA farm/producer
- ☐ Participated in Taste WA Day
- ☐ Provided education about WA food and agriculture
- ☐ Shared information about local food with families and the community
- ☐ Invited a farmer to school
- ☐ Hosted a harvest event or farmers' market at school
- ☐ Taken students to visit a farm or farmers' market
- ☐ Planted a school garden

Other (please specify)

4. School Kitchen Facilities and Food Processing

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Many schools prefer to purchase products that come in a processed, ready-to-use form (cleaned, washed, cut, portioned). Others have the capacity to process farm produce right from the field. The following questions are intended to increase the understanding of product and processing preferences, needs, and potentials.

9. Please indicate how many schools in your district have salad bars in operation

Elementary Schools	<input type="text"/>
Middle Schools	<input type="text"/>
High Schools	<input type="text"/>
N/A	<input type="text"/>

10. Does your school district operate a central kitchen?

☐ Yes

☐ No

5. School Kitchen Facilities and Food Processing

11. Does your central kitchen currently process fresh fruits and vegetables (this may include cleaning, washing, cutting, or portioning from 'As Purchased' to 'Edible Portions')?

☐ Yes

☐ No

6. Kitchen Capacity

12. In your opinion, does your central kitchen have the capacity to process (as defined previously) fresh fruits and vegetables?

☐ Yes

☐ No

13. If you have individual school site kitchens, do they currently process fresh fruits and vegetables (as defined previously)?

☐ Yes

☐ No

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14. In your opinion, do the individual school site kitchens have the capacity to process fresh fruits and vegetables (as defined previously)?

☐ Yes

☐ No

7. School Kitchen Facilities and Food Processing

15. Please check which of the following most accurately indicates your need for fresh produce to be delivered to you in a minimally processed form?

(Minimally processed is defined as frozen, dried, or otherwise prepared, stored, and handled to maintain its fresh nature while providing convenience to the user – this may involve cleaning, washing, cutting or portioning e.g. shredded lettuce, sliced apples, frozen berries, broccoli florets etc.)

☐ We can only work with minimally processed produce

☐ We have a strong preference for minimally processed produce

☐ We can work with fresh, whole produce on an occasional basis

☐ We can work with fresh, whole produce on an regular basis

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16. The following question will help us identify potential products that may be useful to you in your foodservice operation.

For each of the products listed, please answer the following categories in the chart: Do you currently purchase them for meals and/or snacks? Would you consider purchasing the product (for whatever reason)? If locally produced versions of these items were available (and were of comparable cost and quality), would you prioritize purchasing them?

	Currently purchase product	Would consider purchasing product	Would prioritize purchasing product if produced locally	No, would not purchase this product
Whole fresh fruits and vegetables	€	€	€	€
Minimally processed fresh fruits (sliced, diced, chopped, cleaned, etc.)	€	€	€	€
Minimally processed fresh vegetables (sliced, diced, chopped, cleaned, etc.)	€	€	€	€
Bread	€	€	€	€
Canned beans, lentils	€	€	€	€
Canned fruits	€	€	€	€
Canned vegetables	€	€	€	€
Dairy	€	€	€	€
Dehydrated fruits	€	€	€	€
Dehydrated vegetables	€	€	€	€
Dried beans/lentils	€	€	€	€
Frozen fruits	€	€	€	€
Frozen vegetables	€	€	€	€
Frozen soup bases	€	€	€	€
Jams/jellies	€	€	€	€
Meat	€	€	€	€
Milled grains	€	€	€	€
Purees - fruits	€	€	€	€
Purees - vegetables	€	€	€	€
Sauces/dressings	€	€	€	€

Other (please specify)

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17. Many farms have product that they would like to process, but to not have access to a certified kitchen facility to process it.

Do you think it would it be possible to rent out school district kitchen space outside of school hours for farms or small food companies to produce their products?

☐ Yes

☐ No

☐ Interested - would need to check

8. General Procurement

We are interested in the different procurement practices of school districts, and are exploring multiple ways local foods can be integrated into school meals, which can happen through direct purchasing from farms, through wholesalers and distributors, and through other avenues. The follow questions address procurement policies and practices, and help identify opportunities for more local sourcing.

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18. Please indicate if you purchase any of the following products through the USDA Food Distribution Program (state commodity program) or a buyer cooperative (please specify the buyers cooperative).

	USDA Food Distribution Program (state commodity program)	Buyer Cooperative Program
Whole fresh fruits and vegetables	€	€
Minimally processed fresh fruits (sliced, diced, chopped, cleaned, etc.)	€	€
Minimally processed fresh vegetables (sliced, diced, chopped, cleaned, etc.)	€	€
Bread	€	€
Canned beans, lentils	€	€
Canned fruits	€	€
Canned vegetables	€	€
Dairy	€	€
Dehydrated fruits	€	€
Dehydrated vegetables	€	€
Dried beans/lentils	€	€
Frozen fruits	€	€
Frozen vegetables	€	€
Frozen soup bases	€	€
Jams/jellies	€	€
Meat	€	€
Milled grains	€	€
Purees - fruits	€	€
Purees - vegetables	€	€
Sauces/dressings	€	€

If you purchase any of these items through a buyer's cooperative, please specify the items and the associated cooperatives:

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19. Have you asked your primary vendor to offer and/or identify Washington-grown foods?

	Yes	No
Asked vendor to offer more WA grown foods	jn	jn
Asked vendor to identify WA grown foods available	jn	jn

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20. If your primary vendor identifies available Washington grown products, do you prioritize purchase of those products and/or alter a planned menu to purchase those product?

- ☐ Yes - prioritize purchases
- ☐ Yes - alter menu
- ☐ Sometimes - prioritize purchases
- ☐ Sometimes - alter menu
- ☐ No - prioritize purchases
- ☐ No - alter menu

Comments:

9. Procurement - Direct from Farmer/Producer

21. Does your district purchase WA foods directly from farms?

(This may include fresh fruits and vegetables, meat, grains, lentils, beans, jams, dried fruits, etc.)

- ☐ Yes
- ☐ No

10. Procurement - Direct from Farmer/Producer

22. If no, please indicate your level of interest in purchasing Washington grown foods directly from farmers/producers.

- ☐ Very interested
- ☐ Somewhat interested
- ☐ Not interested

11. Procurement Specifications - Direct from Farmer/Producer

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23. Please indicate approximately how much money was spent in the 2009-2010 school year on those products.

Dollar amount purchased
directly from
farmers/producers

24. Would you purchase Washington grown products directly from farmers/producers again?

☐ Yes

☐ No

Comments:

25. Do you require your vendors have product liability insurance, and if so, what amount?

☐ Product liability insurance is not required

☐ Up to \$1 million in coverage

☐ Up to \$2 million in coverage

☐ Up to \$5 million in coverage

☐ Over \$5 million in coverage

26. Regarding food safety, do you have a set of questions or other requirements you ask of potential vendors?

☐ Yes

☐ No

If yes, please describe

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27. Does your school district have a minimum dollar amount purchasing threshold for a formal bid process that is different from the State (\$75,000) and Federal (\$100,000) threshold?

☐ Yes

☐ No

If yes, what is the minimum amount requiring a competitive bid process and how many vendors must you contact?

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28. Other than your main vendors and local farms, does your district obtain food for your meal program from any other sources? Please check all that apply.

	District obtains food from this source	Intentionally obtains WA grown products from this source
Donations	<input type="checkbox"/>	<input type="checkbox"/>
Grocery stores	<input type="checkbox"/>	<input type="checkbox"/>
School gardens	<input type="checkbox"/>	<input type="checkbox"/>
Other	<input type="checkbox"/>	<input type="checkbox"/>

Other (please specify)

29. If a farmer has ready and ripe product available at a price point that meets your budget, are you able to make purchases on short notice?

☐ Yes

☐ No

30. Are you interested in working with local farmers in the off season to plan ahead for the farms to plant what you need?

☐ Yes

☐ No

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31. Does your school district's wellness policy or do other district policies or procedures contain provisions that require, or affect your ability to do local purchasing?

☐ Yes

☐ No

If yes, please describe

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12. Procurement - Direct from Farmer/Producer

32. Please indicate what fruits you have purchased and whether you would be willing to purchase from a local farmer/producer?

(Please check both if both are true.)

	Have purchased (from any source)	Would be willing to purchase (from a local source)
Apples	<input type="checkbox"/>	<input type="checkbox"/>
Apricots	<input type="checkbox"/>	<input type="checkbox"/>
Blackberries	<input type="checkbox"/>	<input type="checkbox"/>
Blueberries	<input type="checkbox"/>	<input type="checkbox"/>
Boysenberries	<input type="checkbox"/>	<input type="checkbox"/>
Cherries	<input type="checkbox"/>	<input type="checkbox"/>
Grapes	<input type="checkbox"/>	<input type="checkbox"/>
Kiwis	<input type="checkbox"/>	<input type="checkbox"/>
Kiwi berries	<input type="checkbox"/>	<input type="checkbox"/>
Melon	<input type="checkbox"/>	<input type="checkbox"/>
Nectarines	<input type="checkbox"/>	<input type="checkbox"/>
Peaches	<input type="checkbox"/>	<input type="checkbox"/>
Pears	<input type="checkbox"/>	<input type="checkbox"/>
Plums	<input type="checkbox"/>	<input type="checkbox"/>
Pluots	<input type="checkbox"/>	<input type="checkbox"/>
Raspberries	<input type="checkbox"/>	<input type="checkbox"/>
Strawberries	<input type="checkbox"/>	<input type="checkbox"/>
Watermelon	<input type="checkbox"/>	<input type="checkbox"/>

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33. Please indicate what vegetables you have purchased and would be willing to purchase from a local farmer/producer?

(Please check both if both are true.)

	Have purchased (from any source)	Would be willing to purchase (from a local source)
Artichoke	<input type="checkbox"/>	<input type="checkbox"/>
Asparagus	<input type="checkbox"/>	<input type="checkbox"/>
Beans (green)	<input type="checkbox"/>	<input type="checkbox"/>
Beans (shell)	<input type="checkbox"/>	<input type="checkbox"/>
Beets	<input type="checkbox"/>	<input type="checkbox"/>
Broccoli	<input type="checkbox"/>	<input type="checkbox"/>
Brussels sprouts	<input type="checkbox"/>	<input type="checkbox"/>
Cabbage	<input type="checkbox"/>	<input type="checkbox"/>
Carrots	<input type="checkbox"/>	<input type="checkbox"/>
Cauliflower	<input type="checkbox"/>	<input type="checkbox"/>
Celery	<input type="checkbox"/>	<input type="checkbox"/>
Celery root	<input type="checkbox"/>	<input type="checkbox"/>
Corn	<input type="checkbox"/>	<input type="checkbox"/>
Cucumber	<input type="checkbox"/>	<input type="checkbox"/>
Eggplant	<input type="checkbox"/>	<input type="checkbox"/>
Fennel	<input type="checkbox"/>	<input type="checkbox"/>
Garlic	<input type="checkbox"/>	<input type="checkbox"/>
Greens (including arugula, bok choy, chard, collard, kale, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
Herbs	<input type="checkbox"/>	<input type="checkbox"/>
Leeks	<input type="checkbox"/>	<input type="checkbox"/>
Lettuce	<input type="checkbox"/>	<input type="checkbox"/>
Mushrooms	<input type="checkbox"/>	<input type="checkbox"/>
Onions	<input type="checkbox"/>	<input type="checkbox"/>
Peas (fresh)	<input type="checkbox"/>	<input type="checkbox"/>
Peppers	<input type="checkbox"/>	<input type="checkbox"/>
Potatoes	<input type="checkbox"/>	<input type="checkbox"/>
Radish	<input type="checkbox"/>	<input type="checkbox"/>
Rhubarb	<input type="checkbox"/>	<input type="checkbox"/>
Salad mix	<input type="checkbox"/>	<input type="checkbox"/>
Shallots	<input type="checkbox"/>	<input type="checkbox"/>
Spinach	<input type="checkbox"/>	<input type="checkbox"/>

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Squash (summer)	€	€
Squash (winter)	€	€
Tomatillos	€	€
Tomatoes	€	€
Root crops (burdock, kohlrabi, parsnips, turnips)	€	€
Other (please specify)		

13. Farm-to-School Opinions and Experience

We would like to learn about your opinions and experiences relating to farm-to-school. This helps us understand why people choose to participate in farm-to-school, how they would rate their experience, and if they think it is affecting student's fruit and vegetable consumption.

34. If you have purchased Washington-grown foods directly from farms, how would you rate the experience?

☐ Very positive

☐ Positive

☐ Neutral

☐ Not positive

☐ Have not purchased directly from farms

Comments:

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35. In your opinion, what are the potential benefits of serving Washington grown food in your school district? Please check the three you find most significant.

- ☐ Good for the environment
- ☐ Increases student consumption of fresh fruits and vegetables
- ☐ High quality fresh product
- ☐ Schools buying locally results in good community relations
- ☐ Schools can purchase a diverse range of products
- ☐ Schools can purchase a range of quantities
- ☐ Schools knowing the source of products
- ☐ Schools supporting the local economy and local community
- ☐ Transportation costs are lower
- ☐ There are no benefits from serving local food in schools

Other (please specify)

36. In your opinion, what are the barriers of serving Washington grown foods in your school district? Please check the three you find most significant.

- ☐ Budget constraints
- ☐ Consistent availability of product
- ☐ Consistent quality of product
- ☐ Distribution
- ☐ Finding growers in my region
- ☐ Food safety and liability
- ☐ Farms' capacity to do minimal food processing
- ☐ School district's capacity to do minimal food processing
- ☐ Seasonality constraints
- ☐ Volume requirements too large
- ☐ Volume requirements too small

Other (please specify)

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14. Farm-to-School Opinions and Experience

37. From your observations, when you have served Washington grown foods, did participation in school meals increase, decrease, or stay the same?

- ☐ Increase
- ☐ Decrease
- ☐ Stay the same
- ☐ N/A

Comments:

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15. How WSDA Farm-to-School can help you - Developing Farm-to-School Services ...

The following questions gather information that will help us know what services or programs will be most useful to you for meeting your farm-to-school goals.

38. Our team is working to offer you the services that you see as critical to supporting your farm-to-school initiatives. Please indicate the kinds of information or events you would be interested in.

- ☐ Availability of farm products in your region
- ☐ Budgeting and cost management
- ☐ Kitchen skills and food safety training
- ☐ Networking within your school and community
- ☐ Policies and procedures
- ☐ Supplemental funding opportunities
- ☐ Seasonal recipes and menu planning

Other (please specify)

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39. Based on your knowledge, does your district have any of the following programs and if so, are you interested in connecting those programs with school food service?

	Programming is in your district	Interested in connecting program with food service	Would be interested in making connection in the future	Not interested in connecting program to food service
Career and Technical Education (Culinary Arts/ Ag and Horticulture)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cooking Classes	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Nutrition Education	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
School Gardens	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sustainability program/club	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other (please specify)

16. Survey Complete

Thank you for taking the time to complete this survey. Your feedback is wonderfully helpful for informing the direction of farm-to-school in Washington. We hope to provide you with resources to help you best meet your farm-to-school goals.