

New England Farm to College Dining Survey

Introduction

You are receiving this letter as part of a study being led by Farm to Institution New England (FINE), which works to improve access to local and regional foods for colleges and universities throughout the New England six states. Given your role related to college food service and/or dining sustainability, we are very interested in gathering information from you about your food service operations.

This survey should take about 20 minutes to complete. It asks basic information related to your institution's dining services, the use of "local" foods in your institution's dining services, and other related questions. We want to hear from you regardless of your current level of local food procurement.

As we value your time and input, we are offering gift cards worth \$50 to five survey respondents, selected randomly. At the end of the survey, you will be asked to enter your name and contact information to enter the drawing. This information will be kept separate from your response to the survey, and will be deleted from the dataset once the raffle is complete.

This survey is voluntary, but your input is critical. **You do not have to answer any questions you do not wish to answer. Your participation in this research is confidential.** Information from the survey will be released only as summaries in which no individual's answer can be identified. Financial information you provide will only be used to better understand the scope of various campus dining operations in the region, and would only be released as a range or an average.

The results will be summarized by FINE's external evaluator. If you have any questions about this survey, please contact the evaluator (Lydia Oberholtzer) at lydiaoberholtzer@gmail.com. For questions about FINE's Farm to College Project, please contact Riley Neugebauer at riley@farmtoinstitution.org.

FINE is a six-state network working to strengthen our regional food system by increasing the use of New England food by New England institutions. Throughout the last year, FINE has collected data from numerous schools about their local food sourcing, held convenings that have brought together hundreds of participants from across the region, compiled resources like recipes and case studies, and continues their work with colleges in the region through continued partnerships, convenings, and information sharing.

Thank you again for your feedback and time!

Sincerely,

Riley Neugebauer and Simca Horwitz,
Farm to Institution New England Farm to College Coordinators

Peter Allison
Network Director
Farm to Institution New England

1. Basic Information

Your Name:	<input type="text"/>
Institution's Name:	<input type="text"/>
Your Title:	<input type="text"/>
State/Province	<input type="text" value="-- select state --"/>
Email Address	<input type="text"/>

2. Which of following foodservice options do you provide on your campus? (Please check all that apply.)

- Dining Hall
- Retail Store
- Catering
- Franchise Operation
- None of the Above

Other (please specify)

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About Your Food Service

3. What was your total food budget (\$\$) for the most current fiscal year? (Please include all segments of your operation: catering, residential, retail, etc.)

4. Do you participate in a group purchasing organization (GPO)?

- I don't know
- No
- Yes
- If yes, which one?

5. Does your institution purchase "local" foods for its food service?

- Yes
- No, but we hope to in the future
- No, and we are not interested

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About Local Foods In Your Food Service

**6. How does your institution geographically define “local” as it relates to your food procurement?
(Please check all that apply.)**

- | | |
|--|--|
| <input type="checkbox"/> Same city/county | <input type="checkbox"/> Produced within a 250 mile radius |
| <input type="checkbox"/> Produced within a 50 mile radius | <input type="checkbox"/> Produced within a day's drive |
| <input type="checkbox"/> Produced within a 100 mile radius | <input type="checkbox"/> Produced within the state |
| <input type="checkbox"/> Produced within a 150 mile radius | <input type="checkbox"/> Produced within New England |
| <input type="checkbox"/> Produced within a 200 mile radius | <input type="checkbox"/> We do not have a definition |

Other (please specify)

7. Please estimate the percentage (%) of your food procurement that was local (based on the definition above) for the most current fiscal year.

8. Do you use any of the following tools to track local foods procurement? (Please check all that apply.)

- AASHE STARS
- Real Food Calculator
- Sodexo sustainability tracking tool
- Distributor reports
- Customized tracking tool
- Other (please specify)

9. Does your definition of "local" include products from local processing facilities, regardless of the sourcing of their ingredients? An example would be a facility that makes breads, but sources ingredients such as flour from outside of the region.

- Yes
- We go by the definition of the Real Food Challenge Calculator
- No
- I don't know

Other (please specify)

10. Please list the top LOCAL products you procured (by value, \$) during the current fiscal year. (Please be as specific as possible -- e.g., sliced apples, whole apples, chicken drumsticks, chopped lettuce, white fish filets.)

Local product #1	<input type="text"/>
Local product #2	<input type="text"/>
Local product #3	<input type="text"/>
Local product #4	<input type="text"/>
Local product #5	<input type="text"/>

11. For each of the following sources, please list the number of entities that you procure product from directly (as opposed to through a distributor)?

Number of LOCAL individual producers (e.g., farmers, ranchers or fishers)

Number of LOCAL producer cooperatives (farmer, rancher or fisher cooperatives)

Number of LOCAL processors

12. Do the contracts that help govern your institution's food service contain language that preferences local or regional foods? (Please check all that apply.)

Yes - in Food Service Management Company

Yes - in distributor contract

Not in any contracts

I don't know

Please check here if you are willing to share contract language so other institutions can learn from it.

Other (please specify)

13. Looking ahead three years, do you anticipate your procurement of local products will...

Increase significantly Increase some Stay the same Decrease some Decrease significantly

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Future Procurement of Local Products & Challenges

14. Which of the following statements best describes your experience sourcing local products from each product category?

	We have been successful sourcing many of our desired products locally	We have been successful sourcing a few of our desired products locally	It has been difficult to source any of our desired products locally	We have not made a lot of effort to source local products in this category	We are not interested in sourcing products locally in this category
Fruits	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Seafood	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Meat	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Poultry	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Dairy	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Eggs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Baked goods and grains	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other (please specify)

15. Please tell us how much of a barrier the following are in purchasing local foods:

	Major barrier	Minor barrier	Not a barrier	I don't know
Distributors' variety of local foods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Distributors' availability of local foods (sufficient volume)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Distributors' availability of local foods throughout year	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Distributors' availability of locally processed products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Time/management capacity	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Institutional support for local foods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Price of local foods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Storage	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Processing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Staff training and skills	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Engagement from students & faculty	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food safety	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Quality, quantity, or consistency in local products	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other key challenges (please specify)

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Campus Farm or Garden

16. Does your institution have a campus farm or garden?

- Yes
- No

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Campus Farm or Garden

17. How many acres is the farm/garden?

18. Please tell us about dining services' relationship with the farm/garden.

	Yes	No	Do Not Know
Does dining services receive produce from the garden/farm?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Do you purchase the produce from the garden/farm (as opposed to it being free)?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Do you track the amount of produce purchased or received from the farm/garden?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Is there a paid campus staff member (part or full time) who manages the farm or garden?	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Any other information about the garden/farm that you would like to share?

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About Dining Services

19. What is your primary operating structure?

- | | |
|--|--|
| <input type="checkbox"/> Self-Operated | <input type="checkbox"/> Fitz-Vogt-fee account |
| <input type="checkbox"/> Aramark-fee account | <input type="checkbox"/> Fitz-Vogt-P&L |
| <input type="checkbox"/> Aramark-P&L | <input type="checkbox"/> Metz Culinary-fee account |
| <input type="checkbox"/> Bon Appetit-fee account | <input type="checkbox"/> Metz Culinary-P&L |
| <input type="checkbox"/> Bon Appetit-P&L | <input type="checkbox"/> Sodexo-fee account |
| <input type="checkbox"/> Chartwells-fee account | <input type="checkbox"/> Sodexo-P&L |
| <input type="checkbox"/> Chartwells-P&L | |

Other (please specify)

20. Please estimate the following for your residential dining:

Total number of meals served during the most recent fiscal year:

Average number of meals served per day during academic year:

Average number of meals served per day during the summer:

Percentage of students participating in meal plan:

Number of students participating in meal plan:

Meal or plate cost:

21. Please list your primary and secondary distributors below:

Primary broadline distributor:

Primary produce distributor:

Primary dairy distributor:

Other primary distributors:

Secondary distributors:

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Final Comments and Questions

22. Which of the following services would be useful to your campus? (Please select all that apply.)

- Local food sourcing: implementation and matchmaking between producers (farms/fishermen), distributors, processors, and institutions
- Providing language for contracts & RFPs related to local foods
- Incorporating local foods into your menu: Economics, planning, recipes, models
- Models for growing food on campus for use in campus dining
- Sourcing sustainable seafood
- Scaling up farms & aggregating farms to provide wholesale products to colleges
- Distribution & processing of local foods
- Telling your story: Marketing on campus
- Telling your story: Marketing off campus
- Assistance with student engagement
- Assistance with faculty engagement

Other (please specify)

23. Would you be willing to participate in a follow-up interview to gather more in-depth information about your farm to college program?

- Yes
- No

24. If you would like to be entered into the drawing for one of five \$50 gift cards, please enter your name and best contact information (phone or email) below.

Name

Best contact information

25. We really appreciate the time you have taken to fill out this survey. If you have any additional comments you would like to make, please add them here.