Questionnaire on Seafood Product Requirements and Consumer Needs

The Commercial Fisheries Research Foundation is exploring ways to expand the utilization of local and sustainable seafood products in the state of Rhode Island, and is soliciting input regarding seafood product requirements and consumer needs. Your participation will help us determine which species and processing techniques best accommodate the seafood needs of consumers around the state. In the end, the CFRF hopes to expand the diversity and quantity of local, fresh seafood that is sustainably harvested by the fishing industry and directly used by food institutions in Rhode Island.

Once complete, please return this form to the Commercial Fisheries Research Foundation via email (amalek@cfrfoundation.org), fax (401-515-3537), or ground mail (P.O. Box 278, Saunderstown, RI 02874). Thank you for your time!

Name: 
Title: 
Affiliation: 
Email: 
Phone: 

1. Does your institution/business currently purchase local seafood products? If so, what types of seafood and from what dealers?

2. Is your institution/business seeking to increase its amount of locally sourced food?

3. Does your institution/business currently sell or serve tilapia fillets? Are you interested in substituting a similar, local fish, such as scup (Stenotomus chrysops)?

4. Are the chefs and food preparation staff at your institution/business flexible with seafood products – can substitutions be made, such as scup for tilapia?
5. What are the specific product requirements for finfish products?
   a. Is fish sold/served as a simple fillet or does your institution/business prepare it in other ways (e.g. fish cakes?)
   
   b. Are boneless fillets or whole fish preferred?
   
   c. Does the skin need to be removed from fish fillets?
   
   d. What is the minimum size portion or minimum size fillet?
   
   e. What types of fish does your institution/business currently sell/serve?
   
   f. Other?

6. Is fresh fish preferred? Is frozen acceptable?

7. Does your institution/business purchase previously prepared fish products and reheat?

8. What is the volume needed per order?

9. How much advance time is needed to place an order? How far in advance does your institution/business plan menus?

10. How is food delivered to your institution/business? Is it trucked in from local sources?
11. What price per pound range does your institution/business expect to pay for fish fillets?

12. Are there any other factors that need to be considered when providing fish products to an institution/business such as yours?

13. Would you be willing to meet with Rhode Island fish harvesters/processors to directly discuss the availability and specifications of local seafood products?