



UNIVERSITY of WISCONSIN - EAU CLAIRE

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Wisconsin Farm-to-College Survey

The Chippewa Valley Center for Economic Research and Development

In Partnership With



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Initial Question:

Do you currently have an active “farm-to-college” program? By this we mean **any arrangement** where your college food service purchases (**last spring term or this fall term**) **some amount** of locally grown food instead of buying from companies that get food from all over the country or even all over the Midwest?

YES ___ **X** ___ NO _____

Please answer all questions to the best of your ability in the context of last spring and this fall (Spring 2007 - Fall 2007).

Institutional Questions:

- 1) Is your institution public _____ or private _____?
- 2) Is your institution two-year _____ or four-year _____?
- 3) What is the total number of enrolled students at your institution _____?
- 4) How many students at your institution live on campus _____?

Food Service Questions:

- 5) Are your dining/food services self-operated _____ or contract-managed _____?
 - a. If contract managed, who is the contractor? _____
- 6) Which of the following meals are served in campus dining facilities?
breakfast _____ lunch _____ dinner _____
- 7) On average, what would you estimate to be the total number of meals served daily in campus dining facilities? breakfast _____ lunch _____ dinner _____
- 8) What is the approximate annual food budget for dining/food services at your institution?
\$ _____
- 9) Approximately how much does dining/food services at your institution spend annually on locally raised foods?
\$ _____
- 10) In what year did your farm-to-college program begin? _____
(i.e. When did you begin to buy some locally raised foods?)
- 11) Please list top locally raised food items you purchase in each category.

Produce

- 1. _____
- 2. _____
- 3. _____

Dairy

- 1. _____
- 2. _____
- 3. _____

Meat

1. _____

2. _____

3. _____

Other

1. _____

2. _____

3. _____

12) Where do the majority of your locally raised food purchases come from?

_____ Less than 50 miles

_____ 50-100 miles

_____ 100-200 miles

_____ Other, please explain

13) Please indicate how often you have purchased locally raised foods from each of the following sources?

	Never			Often	
Individual Farmers	1	2	3	4	
Brokers	1	2	3	4	
Distributors	1	2	3	4	
Farmer-managed Cooperatives	1	2	3	4	
Farmers' Markets	1	2	3	4	
Other	1	2	3	4	

14) Please indicate the degree to which each of the following people, groups, or organizations have been involved in your farm-to-college program. For example, by starting the program, running the program, coordinating delivery, promoting the program and so on.

	Not Involved			Very Involved
Students	1	2	3	4
Farmers or farmer organizations	1	2	3	4
Food Routes	1	2	3	4
Midwest Food Alliance	1	2	3	4
Campus sustainability center	1	2	3	4
Campus environmental organizations	1	2	3	4
Other campus groups	1	2	3	4
University administrators	1	2	3	4
University departments or faculty	1	2	3	4
UW Extension agents	1	2	3	4
Other	1	2	3	4

15) Please indicate how often you have used each of the following to promote your farm-to-college program.

	Never			Often
Press releases to media	1	2	3	4
Information in dining locations	1	2	3	4
Farm or Farmer profiles	1	2	3	4
University research on dining/food services purchases	1	2	3	4
Farm tours	1	2	3	4
Speakers/demonstrations	1	2	3	4
Special events (e.g., locally raised food dinners)	1	2	3	4
Website	1	2	3	4
Other	1	2	3	4

16) Please indicate the degree to which each of the following have limited your ability to incorporate locally raised food into your menu.

	Not at all			A lot
Finding growers or local product supply	1	2	3	4
Coordinating purchase and delivery of products	1	2	3	4
Product quality	1	2	3	4
Product quantity	1	2	3	4
Product price	1	2	3	4
Seasonality	1	2	3	4
Student food preferences	1	2	3	4
Getting administrative support	1	2	3	4
Products must be ready to cook and/or serve	1	2	3	4
Food safety concerns	1	2	3	4
Liability insurance requirements	1	2	3	4
Bidding policies/requirements of your institution	1	2	3	4
Contract restrictions with my primary supplier	1	2	3	4
Other	1	2	3	4

17) Please indicate to what degree you see each of the following as being benefits of farm-to-college programs?

	Not Beneficial			Very Beneficial
Supporting local farmers	1	2	3	4
Supporting the local economy	1	2	3	4
Higher quality food	1	2	3	4
Lower environmental impacts	1	2	3	4
Opportunity for student education/research	1	2	3	4
Good for community relations	1	2	3	4
Meeting desire and demand from students	1	2	3	4
Other	1	2	3	4

18) What strategies, if any, do you recommend in general for improving farm-to-college programs?

19) Thank you very much for your time and contribution to this important research. Would you like to receive a copy of our completed report when it is ready?

YES _____

NO _____

20) I'd like to encourage you to check out the following websites for additional information and resources on farm-to-college programs:

<http://www.foodroutes.org/>

<http://www.farmtocollege.org>

21) Please use the space below to write any additional comments that you may have regarding the purchase of locally raised food to be served in the dining facilities at your institution that may not be fully addressed through this survey.