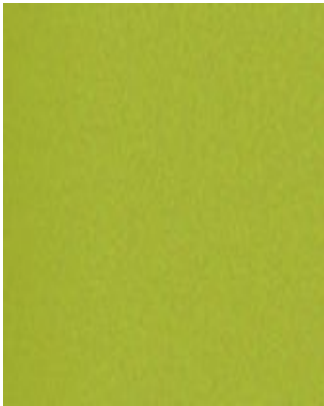




de la ferme
à la Cafétéria
Canada

farm to
Cafeteria
Canada



Local Foods

Canadian schools, campuses, and health care facilities speak up.

October 2013

Local Foods

**Canadian schools, campuses, and health care facilities speak up.
October 2013**

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www.farmtocafeteriacanada.ca

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Executive Summary

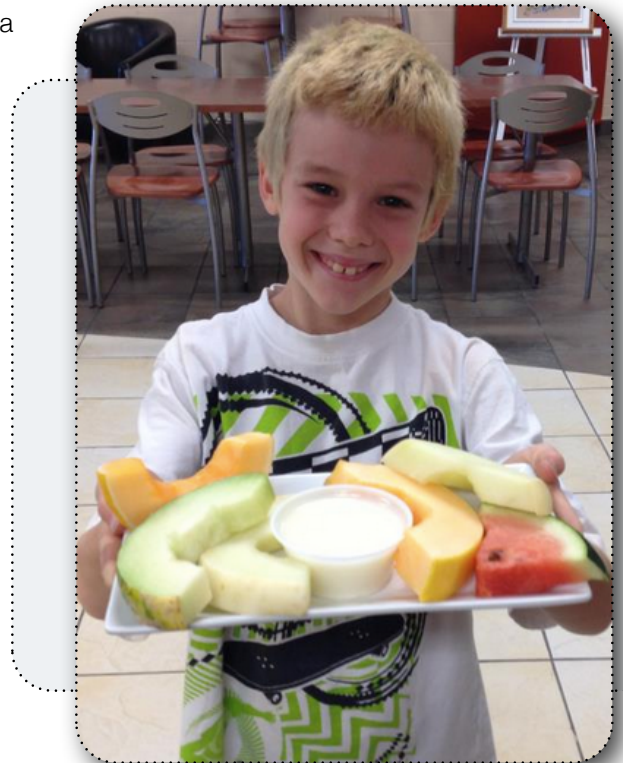
In Canada, a variety of national, provincial, and municipal agencies and organizations are working towards common goals to achieve food systems that nourish the body and minds of children, students, patients, and employees while contributing to the health of farms, communities, and the environment.

To assist these groups with their work, Farm to Cafeteria Canada conducted the first nationwide survey (See Appendix A for the survey tool) of activities taken by Canadian schools, universities and colleges, and healthcare facilities to provide local food. The purpose of the online survey, conducted in 2012, was to better understand the activities underway within these settings, the barriers to and impact of such activities, and the types of assistance needed to propel activities forward.

Respondents were from all regions of the country and included employees and foodservice staff from school, university, college, and healthcare facilities. A total of 239 respondents completed the survey in English or French; 144 survey participants responded on behalf of schools, 36 responded on behalf of universities and colleges (campuses), and 59 responded on behalf of healthcare facilities.

The results revealed that there is significant activity underway to bring local food into institutions and there is a keen appetite to increase these activities. Schools and campuses were more likely to provide local food than healthcare facilities (76% and 92%, respectively, versus 66% for healthcare facilities). They were also more likely to provide educational activities regarding local food (90% and 86%, respectively, versus 38% for healthcare facilities). Campuses and healthcare facilities were more likely to have policies or contracts on local food (33% and 29%, respectively, versus 14% for schools). Many respondents indicated they would like to increase their activities around local food (63% of schools, 81% of campuses, and 58% of healthcare facilities).

These results indicate that interest in local food is widespread but that activities are not consistent across the three settings. It is important to recognize that different settings may be at different stages in program development, and will need implementation approaches tailored to their needs. Nevertheless, respondents identified common themes when asked about supports, partners, benefits, barriers, and needs. The importance of relationships and access to food and food quality were key considerations for all 3 settings. Liability and contract concerns were common for campuses and healthcare facilities, while funding concerns



were more common for schools. It is also noteworthy that while “local food” was defined as “food grown and processed within your province or territory”, numerous respondents defined “local food” in various ways in their own settings.

These survey results present a timely opportunity to support farm to cafeteria activities in Canada by addressing identified needs and building on existing momentum. The results support the vision, mission, and goals set by Farm to Cafeteria Canada:



Vision: Vibrant local sustainable food systems that support the health of people, place and planet

Mission: Together we educate, build capacity, strengthen partnerships and influence policy to bring local, healthy and sustainable foods into all public institutions

Goals:

Goal 1: Catalyze, support and sustain organizations in their work to develop knowledge, build skills and operate Farm to Cafeteria activities and programs

Goal 2: Influence policy, conduct research and advocate to make it easier for public agencies to acquire and serve local, healthy and sustainable food

Goal 3: Raise awareness about farm to cafeteria work and Farm to Cafeteria Canada

Goal 4: Improve the capacity and sustainability of Farm to Cafeteria Canada

The survey process itself, which drew on the expertise of many partners, demonstrated the benefits of collaboration on a national scale. These partners have expressed support for a national network that helps all regions of the country to coordinate farm to cafeteria activities. Farm to Cafeteria Canada is well positioned to help regional and local groups identify their needs and act as a hub for information and resources to advance farm to cafeteria goals.

Acknowledgements

The creation of this report would not have been possible without the support of many organizations and individuals. We would like to extend a special acknowledgement and thank you to:

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- All the individuals who took the time to complete the survey on behalf of their institutions.
- Members of the Farm to Cafeteria Canada survey subcommittee whose expertise in various institutional settings helped to strengthen the analysis of the data. (*indicated with an asterisk).
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Introduction and Background

Interest in ways to bring local, sustainable and healthy foods into public agencies is growing in Canada. Interest is evidenced in the following trends: Farm to cafeteria programs are emerging in schools, universities and colleges (campuses), and healthcare facilities in almost every province and territory; provincial governments and other agencies are engaged in the development of policy requiring institutions to purchase local food; and municipal governments are including local food procurement policy as part of their municipal food strategies (see Appendix B for the summary of key informant interviews conducted by Farm to Cafeteria Canada). This farm to cafeteria activity is motivated in part by a desire to strengthen local economies and to support local farmers and fishers (Vallianatos, Gottlieb, and Haase, 2004). It is also motivated by concerns about rising fuel prices, food costs, and the capacity of food systems to provide basic nutrition needs of the population now and into the future.

Farm to cafeteria programs bring healthy, local, and sustainably produced foods- including seafood and wild foods- into public agencies, strengthening connections from farm to tray. (See Appendix C for “About Farm to Cafeteria Programs”). These programs aim to improve local food economies, local food environments, enhance health and nutrition of individuals, and revitalize communities through the support of local and sustainable agriculture and preserve farmland (Bagdoni, Hinrichs and Schafft, 2009; Vallianatos et al., 2004). Farm to cafeteria programs increase access to and consumption of local and sustainably produced foods - particularly fresh fruits and vegetables (Public Health Association of BC, 2012), which, in turn contributes to community food security and local sustainable farming and food systems. Farm to cafeteria programs in schools can support nutrition and wellness policies (Bagdoni et al., 2009) and identify areas for policy change and support (Public Health Association of BC, 2012). Educational activities help build better knowledge and awareness about gardening, agriculture, healthy eating, local food and seasonality, and have the potential to create new educational foci and standards (Bagdoni et al., 2009).

In Canada, many diverse groups at national, regional, and local levels are working to bring healthy, local and sustainable foods into public institutions. In the fall of 2011, representatives of 21 of these agencies came together beneath the banner of Farm to Cafeteria Canada to form a national network. Farm to Cafeteria Canada leads were eager to understand the activity underway within institutions to put more healthy, local, and sustainable foods onto student and patient trays. They sought to better understand the enabling and constraining factors for this activity and the most effective and opportune ways to collectively work together to further that activity. One of the first tasks of the new national network was to oversee an on-line survey of farm to cafeteria activity in Canadian institutions.

An appetite for local food presents the findings of the first ever nationwide survey of activities pertaining to local food into Canadian schools, campuses, and healthcare facilities. The report describes the methodology for the survey, summarizes the results, discusses their implications, and provides recommendations. It is intended for use by any group that is interested in pursuing the goals of providing locally grown or produced food.

Methodology

From May 2012 to October 2012, Farm to Cafeteria Canada conducted the first nationwide online survey of actions taken by Canadian schools, universities and colleges, and healthcare facilities to provide local food. The survey was directed to any school, university, college, or healthcare facility already participating in any Farm To Cafeteria activity to identify:

- Types of Farm To Cafeteria activities occurring across Canada;
- Benefits, barriers, needs, and strategies associated with Farm To Cafeteria activities;
- Actions that could expand Farm To Cafeteria activities in Canada

To help design the survey, a literature review was conducted in September 2011. Surveys previously conducted on local food activities were reviewed. Questions from these surveys, many of which came from the United States, were amalgamated and categorized under themes (e.g., sourcing, education, policies and contracts, partners, funding, benefits, barriers, and needs). Draft questions were reviewed and revised by the national Farm to Cafeteria Canada advisory committee, were adapted for each setting (school, campus, and healthcare), and piloted. The final survey was available in English and French.

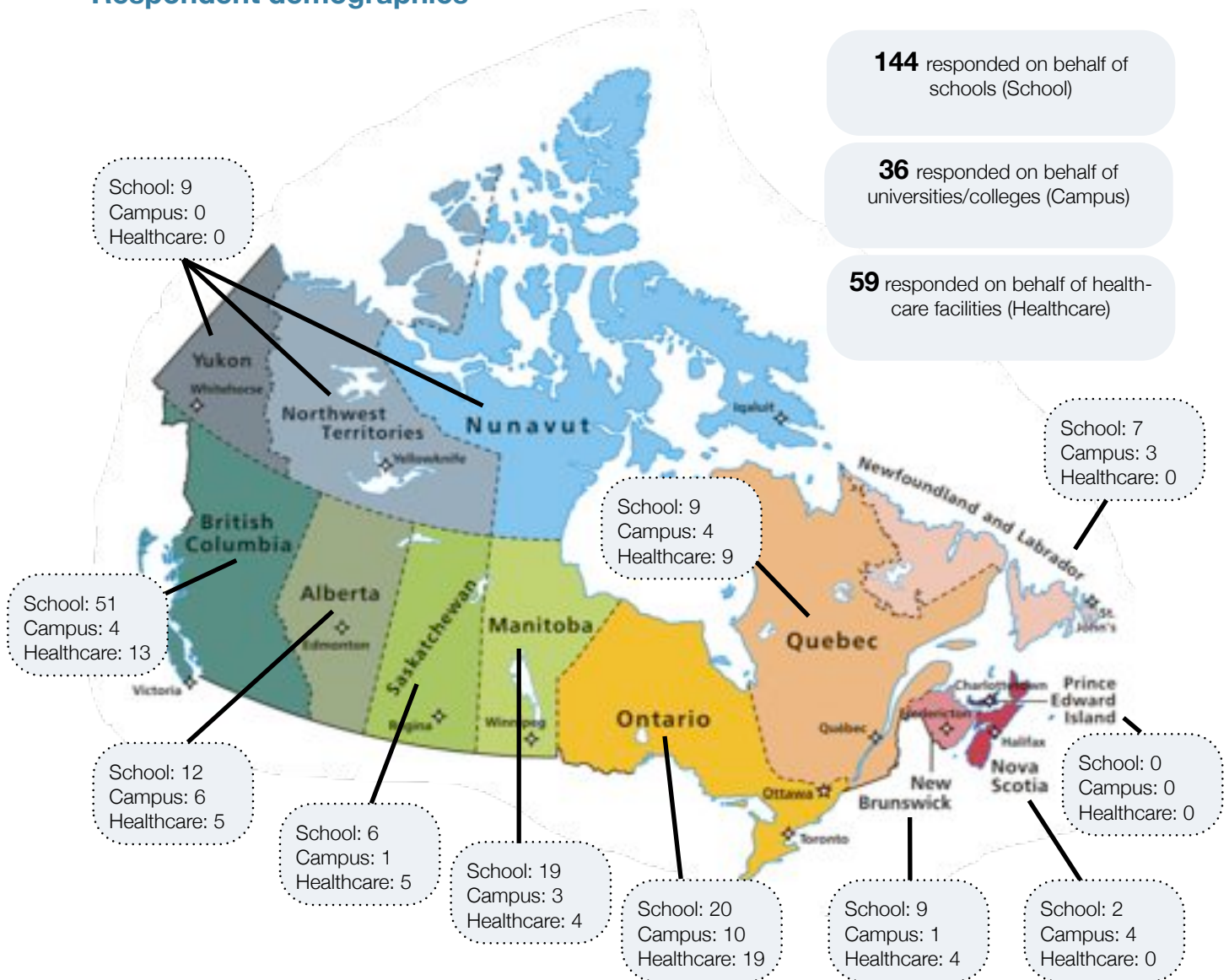
Due to resource constraints, a convenience sample was taken. Distribution of the survey was supported by the Farm To Cafeteria advisory committee and liaison members. The group helped to identify survey distribution gaps and identified multiple avenues for distribution. The diverse makeup of the Farm to Cafeteria Canada advisory committee and member organizations enabled an extensive distribution list.

The decision to focus on institutions that were already doing farm to cafeteria activities versus inviting all schools, campuses, and healthcare facilities to participate narrowed the potential response rate but provided the greatest opportunity for insights into the types of activities currently underway in Canada. The survey developers envisioned that foodservice directors and school, campus, and healthcare administrators would be best positioned to answer the survey, however, because of differences in staffing in the settings, the survey was left open and respondents were able to indicate their positions. Respondents had the option to work with others at their institution to complete the survey.

The survey was conducted using Fluid Surveys, took approximately 20 minutes to complete, and consisted primarily of close-ended questions. Participation was voluntary and responses were aggregated to a level (e.g., by province or territory) to ensure that responses of individual respondents or institutions could not be identified. Data were analyzed using descriptive statistics and qualitative analysis.

The survey is part of the research project conducted by Roxana Atkinson, Master's of Interdisciplinary Studies student at the University of New Brunswick and was reviewed by the University of New Brunswick Research Ethics Board.

Respondent demographics



144 survey participants responded on behalf of schools distributed among pre-school, elementary, jr. high, and high schools:


- 30% were teachers/ assistant teaching staff
- 28% were principals
- 24% were school food, nutrition, or health coordinators or government/non-government organization program employees (example: farm to school coordinators, school health facilitators, community nutritionists, food security coordinators)
- 10% were chefs/ teaching chefs
- 5% were parents/parent advisory committee members
- A small percentage of respondents were school administrative staff, superintendents, and school trustees

36 survey participants responded on behalf of universities and colleges:

- 28% work with campus food services (example: assistant directors, communications coordinators, managers)
- 25% were food service directors
- 14% were campus program coordinators (example: sustainability coordinators, environmental program coordinators)
- 11% were chefs
- 6% were university/college administrators
- A small percentage of respondents were faculty or students

59 survey participants responded on behalf of healthcare facilities:

- 32% were food service directors
- 17% were food service employees (example: chefs/cooks, food service managers/supervisors)
- 14% were provincial and regional directors, coordinators, or employees (example: directors of nutrition and food services, regional marketing managers, provincial health department employees)
- 10% were dietitians/nutritionists
- 3% were healthcare facility administrators
- A small percentage of respondents were administrative staff, nurses, and patients



“For the purpose of this survey, local food is defined as food grown and processed within your province or territory.”

Farm to Cafeteria- Schools

AVAILABILITY AND PROCUREMENT

1. Are you providing local food in any program, service, or fundraiser at your school?

76% - YES local food is provided

17% reported “no”, 7% reported “not sure” (Total n=144)

“ I believe education about nutrition should begin with access to healthy food at school”

“This has been an amazing program for our school”

“There is a strong desire to move towards local food and there appears to be the political will to do it”

“This is a program that needs to be supported and promoted”

“Three years into activities, the school staff are excited and they are seeing changes in the foods kids bring to school”

- quotes from survey respondents

2. How is local food transported to your school? (Please select all that apply)

67% - Local food is delivered

42% - Local food is picked up

5% - No transportation is required as all local food is produced on site

3% reported “not sure” (Total n= 119)

Numerous respondents indicated a mix of transportation methods; some local food is delivered, some is picked up, and some is grown on site.

3. What sources provide local food for your school? (Please select all that apply)

Response	%	Count
Grocery stores	50%	60
On-site sources (ex. garden, greenhouse, or farm)	40%	48
Distributor or broker	35%	42
Farmers	34%	40
Farmers’ market	16%	19
Community greenhouse or garden	15%	18
Grower cooperatives	11%	13

3% reported “not sure” (Total n=119)

Other sources reported:

- Government funded meal and/or snack program
- Government funded not-for-profit agency delivers foods for school meal and snack program [e.g., BC Agriculture in the Classroom Foundation, Kids Eat Smart (NL), Real Food For Real Kids (ON)]
- Local farm/food cooperatives [e.g., Peak of the Market (MB)]
- Local hunters, fishermen, and wild food harvesters

4. Who operates your school’s food services? (Please select all that apply)

68% - Self-operated

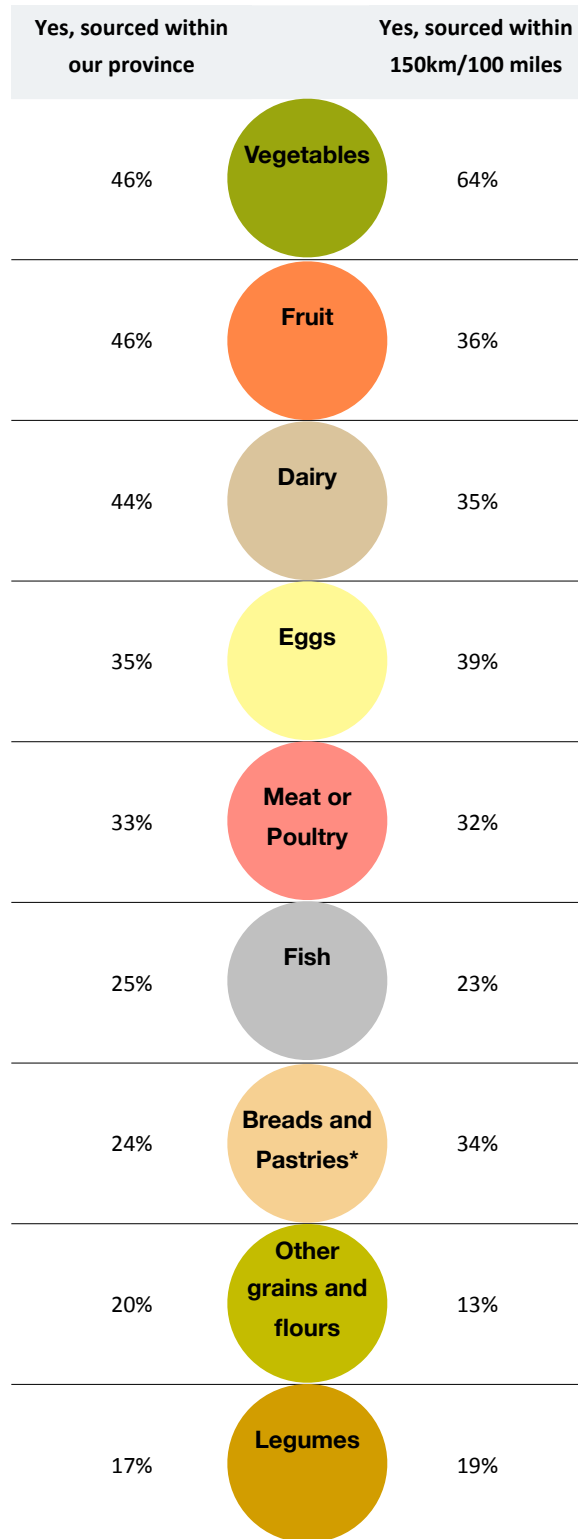
16% - Contracted out

3% reported not sure (Total n=119)

Other responses include:

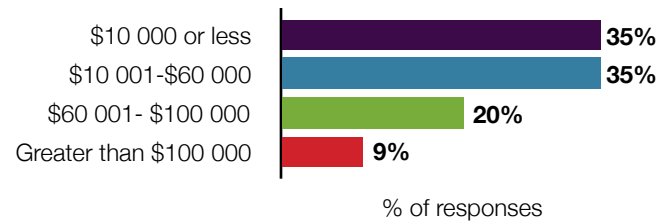
- Centrally managed by school districts
- In-school culinary arts programs/ teaching kitchens
- Parents/ Parent Advisory Committees
- Not-for-profit coordinators/agencies
- Restaurants
- Social enterprises
- Students

5. Does your school source local food in any of the following food categories?



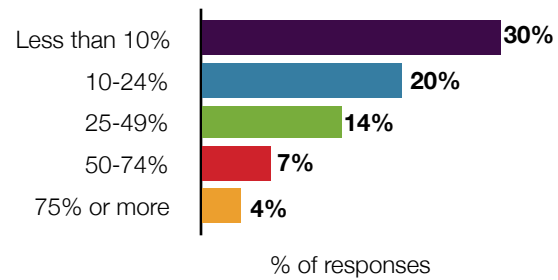
*Herbs, honey, and nuts were also reported (Total n=119)

6. Please estimate the TOTAL annual budget spent on food at your school.



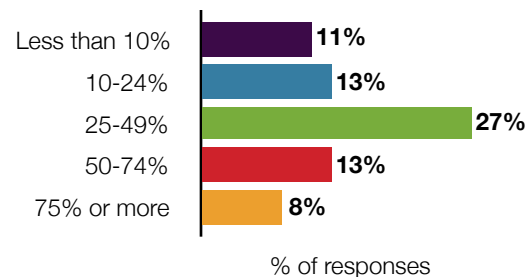
*Based on budget information shared by 75 respondents

7. Please estimate what percentage of your school's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your school?



24% reported "not sure" (Total n= 119)

8. Please estimate what percentage of your school's total annual food budget is spent on food grown and processed within your province or territory?



27% reported "not sure" (Total n= 119)

9. Is local food available in any of the following outlets or activities at your school?

(Please select all that apply)

School outlet or activity	Yes	No, but we would like it to be	Not applicable
Cafeteria	54%	10%	21%
Vegetable and fruit program	52%	9%	21%
Events and celebrations	48%	15%	10%
Staff or school meetings	45%	15%	6%
Milk program	42%	7%	23%
Breakfast or morning meal program- run separately from the cafeteria	33%	13%	27%
School fundraisers that sell food	31%	14%	13%
Lunch program- run separately from the cafeteria	31%	5%	38%
Snack program	30%	9%	29%
After-school programs (on-site)	12%	10%	32%
Canteen/school stores	10%	10%	38%
Vending machines	3%	11%	30%

(Total n= 119)

Other outlets or activities reported where local food is available include food studies/culinary arts classes and during other classroom time.

10. Do any of the following apply to the local food available at your school?

	All or most of the local food available supports this	Some of the local food available supports this	None of the local food available supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	5% (n=6)	43% (n=51)	24% (n=29)	28% (n=33)
Food meets humane production standards	19% (n=23)	19% (n=23)	10% (n=12)	51% (n=61)
The transportation, packaging, and preparation of local food supports energy conservation	15% (n=18)	28% (n=33)	9% (n=11)	48% (n=57)
Food can be traced to the site it was grown or produced	31% (n=37)	31% (n=37)	10% (n=12)	28% (n=33)
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	12% (n=14)	30% (n=36)	7% (n=8)	51% (n=61)

EDUCATIONAL ACTIVITIES

11. Does your school conduct any of the following educational activities to help students learn about local food? (Please select all that apply)

90% reported conducting educational activities

Response	%
Lessons on local food are incorporated into the formal curriculum	47%
Educational materials on local food is provided to students, staff, or parents	44%
Chefs or school food service staff are involved in teaching about local food	43%
On-site gardens or greenhouses are used for teaching	43%
Students visit farms	42%
An on-site composting program is used for teaching	37%
Farmers or gardeners are involved in teaching	27%
Off-site gardens, greenhouses, root cellars, kitchens, or composting programs are used for teaching	22%
Health professionals are involved in teaching about local food	17%
The whole school participates in community agriculture and food events	15%
An on-site farm is used for teaching	4%

5% reported “no educational activities”, 5% reported “not sure” (Total n= 144)

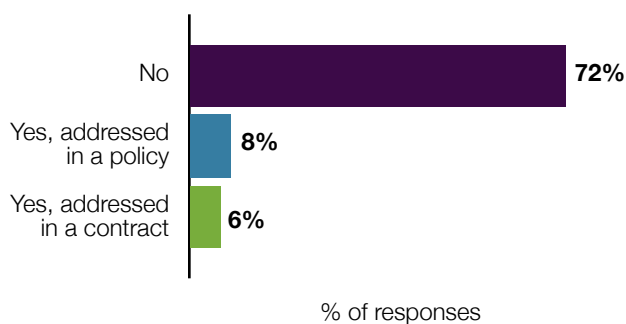
Other educational activities reported:

- Lessons on safe hunting practices
- Lessons on traditional food, wild game processing, and wild plant harvesting
- On-site root cellars are used for teaching
- Student-led food leadership groups
- Students go on field trips (e.g., visit food production facilities, agriculture fairs, grain mills)



POLICIES AND CONTRACTS

12. Are there any policies or contracts that address the use of local food in your school? (Policies or contracts may be provincial/territorial, district wide, or specific to your schools. Please select all that apply)



15% reported "not sure" (Total n=144)

Policies and contracts that address local food reported, include:

- "Department of Health regulations"
- "Farm to School contract"
- "Provincial School Food and Beverage Policy"
- "Nutrition guidelines and policies"
- "School Board Environmental Policy"
- "School Healthy Foods Committee contracts"
- "Take a bite of BC/Agriculture in the Classroom contracts"

13. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your school?

2% - YES a minimum percentage of local food is specified in a policy or contract

98% reported "no/not sure" (Total n=144)

Two school respondents reported specific minimum percentages in a policy or contract. One reported 25-40% depending on the time of year and the other reported 30%.

SUPPORTS

14. What were the most important factors, if any, that helped your school's activities around local food get to where they are now? (Please select up to 3 from the list below)

Response	%
We've had dedicated staff or volunteers	47%
We've had the strong support of a key school administrator or champion	32%
We've had strong support from our school community	28%
We've had easy access to reliable sources of local food	26%
We've had the financial resources needed to conduct activities around local food	15%
We've had the equipment capacity to offer local food	8%
We've implemented a strong policy that supports the use and promotion of local food	5%
Our sources of local food were able to meet contract, liability, and insurance requirements	4%

24% reported "not sure" (Total n = 144)

Other important factors reported:

- Access to community resources
- Funding from government and not-for-profit organizations
- Government programs
- Student interest

15. If applicable, provide the name of a helpful resource that your school has used to further its activities around local food.

Respondents identified a variety of organizations and programs such as Food Matters Manitoba and Agriculture in the Classroom. Links to these and other resources can be found at: www.farmtocafeteriacanada.ca

PARTNERS

16. Please indicate who you partner with, if anyone, to organize your school's activities around local food. (Please select all that apply)

Response	%
Farmer, producer or agriculture organizations	33%
We do not partner with any groups or organizations	28%
Community groups	28%
Schools	20%
Parent associations	19%
Health organizations	17%
Food networks	14%
Environmental groups	9%
Universities or colleges	6%
Community economic development organizations	6%
Faith-based/ religious organizations	3%
Politicians or political parties	3%

4% reported "not sure" (total n=144)

Other partners reported:

- Chefs
- Food co-ops
- Food security organizations
- Food service providers
- Food wholesalers
- Home economics departments
- Local hunters
- Local traditional food experts School staff
- Not-for-profit organizations
- School boards/ districts
- Teachers associations

FUNDING

17. Which of the following sources of external funding, if any, help to support your school's activities around local food? (Please select all that apply)

Response	%
Provincial funds	33%
No external financial support received	31%
Parent council funds	18%
Individual donation	17%
Private business donations	16%
Private foundation funds	16%
Local government funds	15%
Federal funds	7%
University or college research funds	3%

8% reported "not sure" (Total n=144)

Other sources of funding reported:

- Fundraising activities
- Grants
- Local health authority
- Local hunters and fishers
- Not-for-profit organizations
- School district grants
- Student leadership team/ Youth in Philanthropy club
- School nutrition council

BENEFITS

18. What were the most significant benefits experienced, if any, as a result of your school's activities around local food?

(Please select up to 3 from the list below)

Response	%
Improved quality, freshness, taste, or nutrition of school food	44%
Improved student and staff knowledge and skills about local food	38%
New or strengthened partnerships between schools, farmers, and others	24%
Improved health of students or staff	21%
Enhanced public perception of the school	18%
Increased environmental sustainability	13%
Stimulation of the local economy and increased markets for farmers or other local food producers	10%

17% reported “not sure”, 5% reported “no benefits”
(Total n= 144)

Other benefits reported:

- Excitement about growing and eating vegetables
- Families of students are influenced to buy local food
- Improved cooking skills
- Increased attention span and focus of students
- Increased excitement at school trustee and city level
- Increased school attendance
- Increased use of traditional foods
- Individuals are trying new foods and expanding their palates
- Self satisfaction knowing a good initiative is being supported
- Strengthened cultural knowledge and pride around food

BARRIERS

19. What were the most significant barriers experienced, if any, to offering local food at your school?

(Please select up to 3 from the list below)

Response	%
High cost of local food	36%
Difficulties with sourcing local food	31%
Limited staffing and volunteers	27%
Difficulties with delivery of local food	24%
Increased effort, skills and time required to prepare local food	18%
Limited facilities and equipment	15%
Lack of policies that address local food	13%
Limited demand for local food	7%
Existing contracts limit or prevent using local food	7%
Food safety/liability concerns	6%
Poor quality of local food	2%

12% reported “not sure”, 8% reported “no barriers”
(Total n=144)

Other barriers reported:

- Constant demand for reports and feedback is time consuming
- Declining budgets for home economics courses
- Difficult process to apply for funding
- Lack of cooperation
- Lack of funds to continue existing programs
- Limited financial support
- Limited supply/availability
- Limited time or energy to research local food or prepare lessons on this topic
- Limited time to pick up local food
- Location is not an agricultural region
- No champion in the school
- No dedicated budget for local food
- Not enough resources or equipment to begin
- Prime growing season is during the summer months when school is not in session
- Quantity of food grown on site is not enough to meet year round demand
- Resistance from food services staff
- Short growing season/local weather conditions

NEEDS

20. Would you like to increase the level of activities around local food in your school?

63% - YES

32% reported "not sure", 5% reported "no" (Total n= 144)

Specific examples of activities schools would like to increase based on open-ended responses include:

- **Availability of local food** (e.g., incorporate local food into school food programs and classroom activities)
- **Awareness and promotion** (e.g., promotional materials, food sampling, featuring local food)
- **Educational activities for students** (e.g., classroom activities, curriculum)
- **Programs** (e.g., school garden programs, local food fundraisers, cooking classes)

21. How would you like to receive updates and information on Farm to Cafeteria activities? (Please select all that apply)

Response	%
Website/Blog	64%
Newsletter	49%
Regional conferences, symposiums, or forums	24%
Social networking site (e.g., Facebook or Twitter)	19%
Webinars	15%
National conferences, symposiums, or forums	8%
Newspapers, radio, or television	8%

6% reported "not sure" (Total n= 144)

Other ways respondents would like to receive information and updates:

- Email
- Member login website
- Emails sent through existing list serves
- Through district's healthy schools committee

22. What assistance is most needed, if any, to further develop or maintain your school's activities around local food?

(Please select all that apply)

Response	%
Identifying funding for activities around local food	47%
Identifying sources of high quality and affordable local food	38%
Engaging key stakeholders to support activities around local food	32%
Developing and advocating for policies that address local food	26%
Coordinating ordering, delivery, and payment procedures	24%
Connecting with others involved in Farm to Cafeteria activities	22%
Identifying educational resources for students on local food	15%
Identifying how to increase environmental sustainability	10%
Publicizing your activities around local food	10%
Conducting training on food preparation and menu planning	8%
Addressing contract, insurance and liability concerns	6%

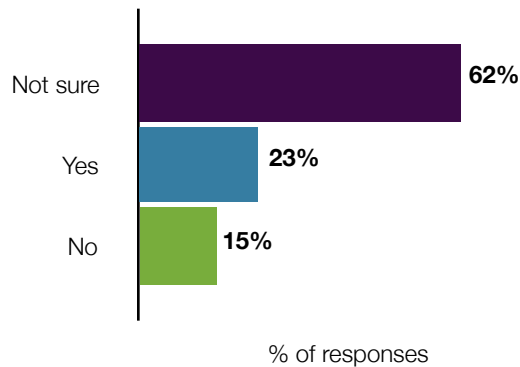
5% reported "not sure" (Total n= 144)

Other needs reported:

- Caribou herd management
- Coordinator monthly stipend
- Flexible high school "food security" curriculum
- Home economics and foods classes should be recognized as a need versus as "an elective" subject
- Increase school district acknowledgement of food security and establish a program in every school
- Local food sources need to be responsive to a large procurement system More information is needed (e.g., What are the benefits of local food? What is sustainable? What are the sources?)
- Lower the cost of local food
- National listing of Farms with produce for sale and if they can ship this produce to local schools
- Release time and a conference to help get started
- Teaching kitchen
- Time required for planning, organizing, implementing, evaluating, and reporting

ADDITIONAL INFORMATION

23. Do you consider your school to have a Farm to Cafeteria program?



(Total n= 144)

This may indicate that the term “Farm to Cafeteria” is a relatively new term for many individuals or that even though they are conducting some activities around local food, they don’t feel as though they have an official Farm to Cafeteria “program”.

24. Does your school use a specific definition for local food? (This may be different from the definition used throughout this survey.)

18% - YES a specific definition for local food is being used

67% responded “no”, 15% responded “not sure”
(Total n=144)

Definitions of “local food” varied among respondents. Some were similar to the definition provided throughout the survey: *“For the purpose of this survey, local food is defined as food grown and processed within your province or territory.”*

Other definitions of “local food” include:

- “As local as possible!”
- “Country foods”
- “Food from our province”
- “Food grown or produced within 100 miles”
- “Foods grown within 100 km”
- “From our community”
- “Local food is often thought of as wild game, like fish, caribou, moose, etc.”
- “On-the-land”
- “Traditional foods hunted and gathered”
- “Within 20 km”
- “Within 10 miles”

79% reported they would like to receive periodic updates from the Farm to cafeteria Canada Network

67% reported they would like to receive a link to the Farm to Cafeteria Canada website, where they may choose to promote their farm to cafeteria program

55% reported they may be contacted to provide additional information about their farm to cafeteria activities

Key Points- Schools

Availability and Procurement, Educational Activities, and Policies and Contracts:

- Most school respondents (76%) reported that their schools were providing local food, and based on additional comments, were doing so with enthusiasm.
- Of school respondents that reported providing local food:
 - Local food was coming from a variety of sources most notably grocery stores (50%), on-site sources (40%), distributors and brokers (35%), and local farmers (34%).
 - Many respondents identified that they received provincial support to provide local food in their school(s) (e.g., BC Agriculture in the Classroom Foundation and Ontario's Real Food for Real Kids).
 - Many respondents indicated that school food services are self-operated (68%). Many are run by parents, teaching staff, and student volunteers.
 - Schools offered a range of local food from within province; The top 3 local food were vegetables (46%), fruit (46%), and dairy (44%).
 - Schools offered a range of local food from within 150 km; The top 3 local food were vegetables (64%), eggs (39%), and fruit (36%).
 - Schools have relatively small budgets for food (70% of respondents reported total annual food budgets below \$60 000 and 35% fell below \$10 000).
 - While 27% of respondents estimated that 25-49% of their annual food budget was spent on provincially grown or produced food, 30% indicated that <10% of their budget was spent on food produced within 150km.
 - Respondents report that local food is available in numerous outlets and activities. The most common outlets were cafeterias (54%), vegetable and fruit programs (52%), and events and celebrations (48%).
 - The majority of respondents (>50%) expressed they were "not sure or that "none" of the local food available at their school met 4 of the 5 criteria pertaining to sustainable food practices (e.g., whether local food is certified 'Local Food Plus' or 'Organic', or meets humane food production standards).
 - 31% respondents indicated that all or most of the local food available at their school can be traced to the site it was grown or produced.
- Schools were likely to provide educational activities to help students learn about local food (90%). The most common responses were that lessons on local food are incorporated into the formal curriculum (47%); educational materials on local food are provided to students, staff, or parents (44%); chefs or school food service staff are involved in teaching about local food (43%); and on-site gardens or greenhouses are used for teaching (43%). Respondents also identified lessons on traditional food, hunting and processing wild game, and harvesting wild plants.

- Few respondents indicated having policies or contracts that address local food (8% for policies, 6% for contracts).
- Examples of policies or contracts included Department of Health regulations, food program contracts, and provincial school nutrition policies. For example, provincial school nutrition policies from Ontario, Newfoundland and Labrador, and Nova Scotia refer to local food.
- 2% of respondents indicated their schools had policies or contracts that specified a minimum percentage of local food must be offered.

Supports, Partners, Funding, Benefits, Barriers and Needs:

Three main themes emerged from analyzing respondents' answers to the questions on supports, partners, benefits, barriers, and needs: *the importance of relationships* (e.g., partnerships and support), *access to food and food quality*, and *funding*.

Importance of relationships:

"The secret to success is a champion, on both ends, at the school level and as a conduit into the school"
- survey respondent

- All top 3 supports involved relationships: dedicated staff or volunteers (47%), strong support of a key school administrator or champion (32%), and strong support from the school community (28%).
- New or strengthened partnerships between school, farmers, and others (24%) was among the top 3 benefits.
- Limited staffing and volunteers (27%) was among the top 3 barriers.
- Many school respondents reported they had at least 1 partner (68%): farmers, producers, or agricultural organizations were the most common partner (33%), and community groups were next (28%).
- Engaging key stakeholders to support activities around local food (32%) was a top 3 need.

Access to food and food quality:

- Improved quality, freshness, taste, or nutrition (44%) was the top benefit reported.
- The high cost of local food (36%) and difficulties with sourcing local food (31%) were the top 2 barriers identified.
- Identifying funding for activities around local food (47%), and identifying sources of high quality and affordable local food (38%) were the top 2 needs.

Funding:

- Identifying funding for activities around local food was the top need (47%)
- Almost 1/3 of respondents indicated receiving no external financial support (31%).
- Provincial funds were identified as the most common source of funding (33%).
- Funding from numerous sources, including parent councils (18%), individual donations (17%), and local government funding (15%) are helping to support schools' activities around local food.

Additional Key Points:

- Improved student and staff knowledge and skills about local food (38%) was selected as a top 3 benefit.
- Websites (64%) and newsletters (49%) were the preferred forms of communication for receiving information on farm to cafeteria activities.
- Differences in terminology exist when defining “local food” or describing farm to school activities. Respondents identified a variety of definitions for “local food” (18% responded their schools use a specific definition) and provided other examples of what constitutes farm to school activities (e.g. wild plant harvesting). This is a reminder that it’s helpful to include a clear definition of local food and farm to school in all communication initiatives.
- Respondents may view that they do not have a farm to cafeteria program (62% were unsure, 23% indicated they had a program) yet they may be taking actions pertaining to local food (90% were conducting educational activities to help students learn about local food).
- 63% indicated they would like to increase activities around local food. Examples were to increase the availability of local food through programs, increase awareness and promotion, and offer more educational activities for students. Assistance with policy development was mentioned by 26% of respondents.

Farm to Cafeteria- Campuses

AVAILABILITY AND PROCUREMENT

1. Are you providing local food in any program, service, or fundraiser at your university/college?

92% - YES local food is provided

8% reported "no", 0% reported "not sure" (Total n=36)

The whole idea of local was initially overwhelming and seemed to be unreachable goal when we looked at embracing it as a whole. Even the local producers were a little reluctant based on our large volume. The success we have found is in breaking it up and doing a number of small initiatives where you can; some things we were able to go exclusive on and others on a smaller scale. Even if its local beef only once per week, it is still baby steps in the right direction.

We utilize seasonal menus, have farm to table events in which local farmers and suppliers come to campus and educate in our dining halls.

With a large culinary garden on campus we are able to at least get students connected to the soil and fresh produce and get them engaged in the "process".

- quotes from survey respondents

2. How is local food transported to your university/college? (Please select all that apply)

91% - Local food is delivered

15% - Local food is picked up

0% - No transportation is required as all local food is produced on site

3% reported "not sure" (Total n= 33)

Numerous respondents indicated a mix of transportation methods; some local food is delivered, some is picked up, and some is grown on site.

3. What sources provide local food for your university/college? (Please select all that apply)

Response	%	Count
Distributor or broker	82%	27
Farmers	61%	20
On-site sources (ex. garden, greenhouse, or farm)	39%	13
Farmers' markets	21%	7
Grocery stores	9%	3
Grower Cooperatives	6%	2
Community greenhouse or garden	3%	1

0% reported "not sure" (Total n=33)

Other sources reported:

- Local bakery
- Produce auction

4. Who operates your university/college's food services? (Please select all that apply)

64% - Contracted out

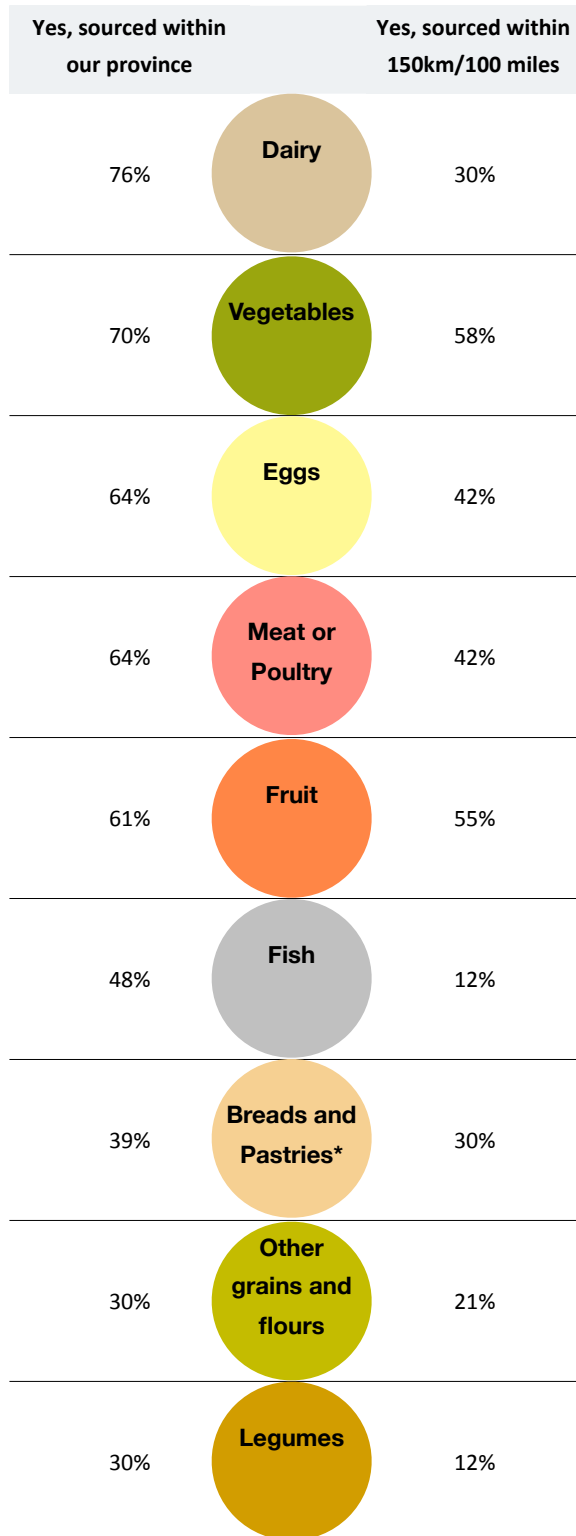
36% - Self-operated

0% reported not sure (Total n=33)

Other responses include:

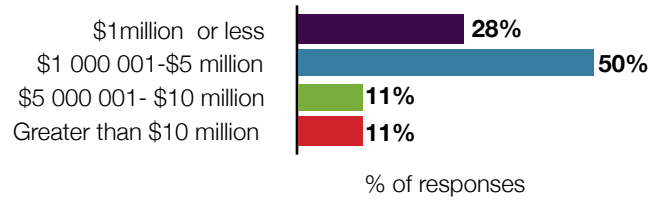
- Culinary arts department
- Joint venture with non-profit agency
- Mixed model (self-operated and contracted)
- Students/ Students' Union

5. Does your university/college source local food in any of the following food categories?



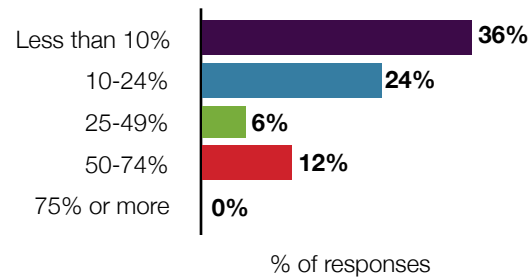
*Honey, and fruit juice were also reported (Total n=33)

6. Please estimate the TOTAL annual budget spent on food at your university/college.



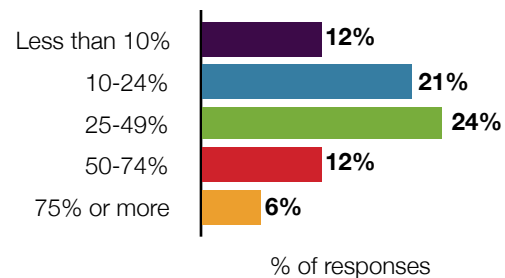
*Based on budget information shared by 18 respondents

7. Please estimate what percentage of your university/college's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your university/college.



21% reported "not sure" (Total n= 33)

8. Please estimate what percentage of your university/college's total annual food budget is spent on food grown and processed within your province or territory?



24% reported "not sure" (Total n= 33)

9. Is local food available in any of the following outlets or activities at your university/college? (Please select all that apply)

University/College outlet or activity	Yes	No, but we would like it to be	Not applicable
Cafés or food service outlets	82%	12%	0%
Catering services	82%	6%	6%
Dining halls	82%	6%	9%
University/college stores	12%	24%	36%
Vending machines	12%	18%	15%

(Total n= 33)

Other outlets or activities reported where local food is available::

- Food truck
- Student-run food outlet

10. Do any of the following apply to the local food available at your university/college?

	All or most of the local food available supports this	Some of the local food available supports this	None of the local food available supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	3% (n=1)	67% (n=22)	12% (n=4)	12% (n=6)
Food meets humane production standards	39% (n=13)	33% (n=11)	3% (n=1)	24% (n=8)
The transportation, packaging, and preparation of local food supports energy conservation	15% (n=5)	39% (n=13)	12% (n=4)	33% (n=11)
Food can be traced to the site it was grown or produced	42% (n=14)	42% (n=14)	0% (n=0)	15% (n=5)
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	6% (n=2)	58% (n=19)	6% (n=2)	30% (n=10)

EDUCATIONAL ACTIVITIES

11. Does your university/college conduct any of the following educational activities to help students learn about local food? (Please select all that apply)

86% reported conducting educational activities

Response	%
Students have opportunities to engage in research, internships, or work opportunities about local food	58%
Food service staff at the university/college are involved in teaching about local food	44%
On-site farm, gardens, or greenhouses that grow food are used for teaching	28%
The university/college offers courses on growing, producing, distributing or cooking local food	25%

8% reported “no educational activities”, 6% reported “not sure” (Total n= 36)

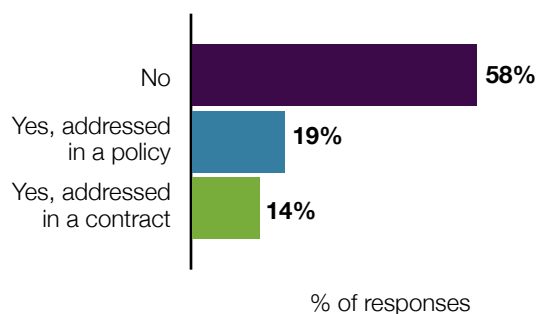
Other educational activities reported:

- Campus agriculture gardens, and vegan cafes are open to students for volunteering
- Faculty professional development
- Field Trips to farms
- Local food days once a month
- Manager of wellness and sustainability is employed through food service provider and involved in education and events
- Menu planning
- Workshops, seminars, forums, demonstrations on local food



POLICIES AND CONTRACTS

12. Are there any policies or contracts that address the use of local food in your university/college? (Policies or contracts may be provincial/territorial, district wide, or specific to your university/college. Please select all that apply)



14% reported “not sure” (Total n=36)

Policies and contracts that address local food reported, include:

“Local Sustainability Plan”
 “Sustainable Procurement Policy”
 “Food Services Operating Principles”

13. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your university/college?

8% - YES a minimum percentage of local food is specified in a policy or contract

69% reported “no”, 22% reported “not sure” (Total n=36)

Universities specified that minimum percentages varied depending on the season (e.g., 25-50%-75%, and 25-30%).

SUPPORTS

14. What were the most important factors, if any, that helped your university/college's activities around local food get to where they are now? (Please select up to 3 from the list below)

Response	%
We've had strong support from our university/college community	44%
We've had dedicated staff or volunteers	36%
We've had easy access to reliable sources of local food	33%
We've had the leadership and support of students	28%
Our sources of local food were able to meet contract, liability, and insurance requirements	19%
We've had the financial resources needed to conduct activities around local food	14%
We've implemented a strong policy that supports the use and promotion of local food	14%
We've had the strong support of a key administrator or champion	14%
We've had the equipment capacity to offer local food	11%

11% reported “not sure” (Total n= 36)

Other important factors reported:

- Mission/vision statements support these activities
- Recent movement helps to push food contractor to explore options
- Strong support from food service provider

15. If applicable, provide the name of a helpful resource that your university/college has used to further its activities around local food.

Respondents identified a variety of organizations and resources such as Local Food Plus or city food policies. Links to these and other resources can be found at: www.farmtocafeteriacanada.ca

PARTNERS

16. Please indicate who you partner with, if anyone, to organize your university/college's activities around local food.

(Please select all that apply)

Response	%
Student organizations on campus	44%
Farmer, producer or agriculture organizations	39%
Universities or colleges	36%
Food networks	22%
Community groups	22%
Environmental groups	14%
We do not partner with any groups or organizations	11%
Community economic development organizations	6%
Schools	3%
Faith-based/ religious organizations	3%

3% reported "not sure" (Total n=36)

Other partners reported:

- Contracted food services
- Faculties
- Suppliers

FUNDING

17. Does your university or college receive any funding from external sources to support its local food activities?

69% - No funding received

8% - Yes, funding received

22% reported "not sure" (Total n= 36)

Sources of funding reported:

- Federal funds
- Individual donations
- Provincial funds
- University or college research funds



BENEFITS

18. What were the most significant benefits experienced, if any, as a result of your university/college's activities around local food? (Please select up to 3 from the list below)

Response	%
Increased environmental sustainability	47%
Improved quality, freshness, taste, or nutrition of university/college food	44%
Stimulation of the local economy and increased markets for farmers or other local food producers	42%
Improved student and staff knowledge and skills about local food	33%
Enhanced public perception of the university/college	33%
New or strengthened partnerships between university/colleges, farmers, and others	31%
Improved health of students and staff	3%

3% reported "no benefits", 8% reported "not sure"
(Total n= 36)

Other benefits reported:

- Enhanced, unique learning experiences outside of the classroom

BARRIERS

19. What were the most significant barriers experienced, if any, to offering local food at your university/college? (Please select up to 3 from the list below)

Response	%
High cost of local food	56%
Difficulties with sourcing local food	36%
Food safety/liability concerns	33%
Existing contracts limit or prevent using local food	25%
Limited support from university/college administration	25%
Limited demand for local food	19%
Difficulties with delivery of local food	19%
Lack of policies that address local food	19%
Increased effort, skills and time required to prepare local food	8%
Poor quality of local food	3%
Limited staffing and volunteers	3%
Limited facilities and equipment	0%

8% reported "no barriers", 0% reported "not sure"
(Total n=36)

Other barriers reported:

- Company receives rebate for large volume purchases, which small local producers can't compete with
- Risk of development on farm land
- Short growing season
- Volume necessary to meet the demands is not always available

NEEDS

20. Would you like to increase the level of activities around local food in your university/college?

81% - YES

19% reported “not sure, 0% reported “no” (Total n=36)

Specific examples of activities universities/colleges would like to increase based on open-ended responses include:

- **Purchase of local food**
- **Availability of local food** (e.g., amount of local food used in food outlets on campus, menu development)
- **Programs** (e.g., farmers market, local food fundraisers, cooking classes)
- **Awareness and promotion** (e.g., weekly featured theme ingredient, special events celebrating local food)
- **Education and promotion of existing programs in place** (e.g., more community/staff engagement)
- **Activities that are not solely student led**

21. How would you like to receive updates and information on Farm to Cafeteria activities? (Please select all that apply)

Response	%
Website/Blog	53%
Newsletter	47%
Regional conferences, symposiums, or forums	36%
Webinars	33%
Social networking site (example: Facebook or Twitter)	31%
National conferences, symposiums, or forums	22%
Newspapers, radio, or television	0%

3% reported “not sure” (Total n= 36)

22. What assistance is most needed, if any, to further develop or maintain your university/college's activities around local food? (Please select all that apply)

Response	%
Identifying sources of high quality and affordable local food	50%
Addressing contract, insurance and liability concerns	39%
Engaging key stakeholders to support activities around local food	33%
Developing and advocating for policies that address local food	28%
Publicizing your activities around local food	28%
Connecting with others involved in Farm to Cafeteria activities	25%
Coordinating ordering, delivery, and payment procedures	17%
Identifying how to increase environmental sustainability	14%
Identifying funding for activities around local food	11%
Identifying educational resources for students on local food	11%
Conducting training on food preparation and menu planning	0%

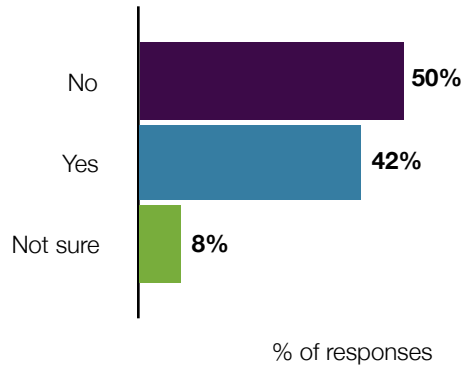
(Total n=36)

Other needs reported:

- Access to federally inspected local protein sources, as per contract requirements
- Help farmers with business logistics
- Support from the community

ADDITIONAL INFORMATION

23. Do you consider your university/college to have a Farm to Cafeteria program?



(Total n= 36)

76% reported they would like to receive periodic updates from the Farm to cafeteria Canada Network

58% reported they would like to receive a link to the Farm to Cafeteria Canada website, where they may choose to promote their farm to cafeteria program

48% reported they may be contacted to provide additional information about their farm to cafeteria activities

24. Does your university/college use a specific definition for local food?

(This may be different from the definition used throughout this survey.)

36% - YES a specific definition for local food is used

47% responded “no”, 17% responded “not sure”
(Total n=36)

Definitions of “local food” varied among respondents. Some were similar to the definition provided throughout the survey: *“For the purpose of this survey, local food is defined as food grown and processed within your province or territory.”*

Other definitions of “local food” include:

“Goods and services that are grown, produced or processed within the region by organizations that contribute to the local tax base”

“Within 50 km”

“Within a 200 km radius”

“Within a 500 km radius”

“Within the maritime provinces”

“Within our island”

Key Points- Campuses

Availability and Procurement, Educational Activities, and Policies and Contracts:

- Of the 3 settings, campuses were the number 1 providers of local food (92%).
- Of the campus respondents that reported providing local food:
 - Local food was coming from a variety of sources most notably distributors and brokers (82%), local farmers (61%), and on-site sources (39%).
 - Many respondents indicated that university or college food services are contracted out (64%). Some food services are operating using a mixed model (self-operated and contracted), and some services are led by students.
 - Campuses offered a range of local food from within province; The top local food were dairy (76%), vegetables (70%), eggs (64%), and meat or poultry (64%).
 - Campuses offered a range of local food from within 150 km; The top local food were vegetables (58%), fruit (55%), eggs (42%), and meat or poultry (42%).
 - Campuses have relatively large budgets for food (72% reported total annual food budgets over 1 million dollars and 22% over 5 million dollars).
 - While 24% of respondents estimated that 25-49% of their annual food budget was spent on provincially grown or produced food, 36% of respondents indicated that <10% of their budget was spent on food produced within 150km.
 - Respondents report that local food is available in numerous outlets and activities. The most common outlets were cafés or food service outlets, catering services, and dining halls (82% in all three cases).
 - The majority of respondents (>50%) expressed “all or most” or “some” local food available on campus met the 5 criteria pertaining to sustainable food practices (e.g., the local food is certified ‘Local Food Plus’ or ‘Organic’, or meets humane food production standards).
 - 42% of respondents indicated that all or most of the local food available on their campus could be traced to where it was grown or produced.
- Universities/colleges were likely to provide local food educational activities (86%). The most common responses were that students have opportunities to engage in research, internships, or work opportunities about local food (58%); and university/college food service staff are involved in teaching about local food (44%).
- Some campus respondents indicated having policies or contracts that address local food at their university/college (19% for policies, 14% for contracts).
- Examples of policies or contracts included a ‘Local Sustainability Plan’ or a ‘Sustainable Procurement Policy’.
- Few policies or contracts specified a minimum percentage of local food that must be offered (8%).

Supports, Partners, Funding, Benefits, Barriers and Needs:

• Three main themes emerged from analyzing respondents' answers to the questions on supports, partners, benefits, barriers, and needs: *the importance of relationships* (e.g., partnerships and support), *access to food and food quality*, and *liability and contract concerns*.

Importance of relationships

- Strong support from the campus community (44%) and dedicated staff or volunteers (36%) were the top 2 supports.
- Most campuses reported they had at least 1 partner (89%): student organizations on campus (44%); farmers, producers, or agricultural organizations (39%); and universities or colleges were the most common partners (36%).
- Engaging key stakeholders to support activities around local food (33%) was a top 3 need.

Access to food and food quality

- Respondents identified easy access to reliable sources of local food (33%) as one of the top 3 supports.
- Improved quality, freshness, taste, or nutrition of campus food was one of the top 3 benefits (44%).
- The high cost of local food (56%) and difficulties with sourcing local food (36%) were the top 2 barriers.
- Identifying sources of high quality and affordable local food (50%) was the top need.

Liability and contract concerns

- Food safety/liability concerns (33%) was a top barrier.
- Addressing contract, insurance, and liability concerns (39%) was a top 3 need.

Additional Key Points:

- Few respondents indicated receiving external financial support (8%).
- 11% of respondents need assistance in identifying funding for activities around local food.
- Websites (53%) and newsletters (47%) were the preferred forms of communication for receiving information on farm to cafeteria activities.
- Differences in terminology exist when defining "local food" or describing farm to campus activities. Respondents identified a variety of definitions for "local food" (36% responded their campuses use a specific definition ranging from within 50km to within the maritime provinces) and provided other examples of what constitutes farm to campus activities (e.g. local food days). This is a reminder that it's helpful to include a clear definition of local food and farm to campus in all communication initiatives.
- Fewer respondents considered their campus to have a farm to cafeteria program (42%) compared to 92% who indicated that local is provided on campus, and 86% who indicated that their campus conducts educational activities about local food.
- 81% indicated they would like to increase activity which is a strong indication that opportunities exist to strengthen farm to cafeteria initiatives in Canadian campuses. Specific areas of interest included increasing the availability of local food used in food outlets, local food programs on campus (e.g., farmers markets), special events celebrating local food, and community/staff education and engagement.

Farm to Cafeteria- Healthcare

AVAILABILITY AND PROCUREMENT

1. Are you providing local food in any program, service, or fundraiser at your healthcare facility?

66% - YES local food is provided

19% reported “no”, 15% reported “not sure” (Total n=59)

Buying from local farmers and farmers markets would allow us to give to our patients and staff good wholesome food and in turn supporting our local farmers.

We have extensive educational, therapeutic and productive gardens on the property, which allows us to provide fresh local food for the centre's monthly community kitchen, and also allows residents to grow their own food

We are fairly new to being aware of the local food initiative that is sweeping the nation however; we are excited by it and are making progress with this.

- quotes from survey respondents

2. How is local food transported to your healthcare facility? (Please select all that apply)

90% - Local food is delivered

23% - Local food is picked up

8% - No transportation is required as all local food is produced on site

0% reported “not sure” (Total n= 48)

Numerous respondents indicated a mix of transportation methods; some local food is delivered, some is picked up, and some is grown on site.

3. What sources provide local food for your healthcare facility? (Please select all that apply)

Response	%	Count
Distributor or broker	71%	34
Farmers	27%	13
On-site sources (ex.: garden, greenhouse, or farm)	25%	12
Grocery stores	23%	11
Farmers’ markets	10%	5
Grower cooperatives	6%	3
Community greenhouse or garden	4%	2

0% reported “not sure” (Total n= 48)

Other sources reported:

- Local bakery

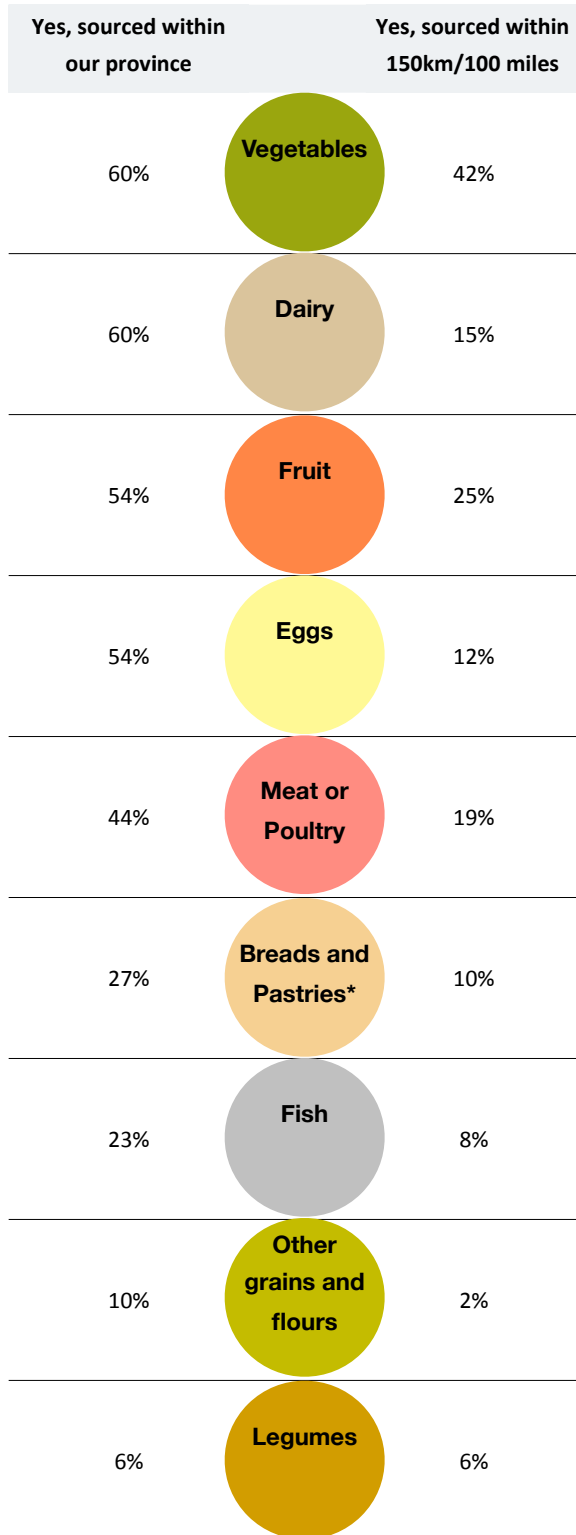
4. Who operates your healthcare facility's food services? (Please select all that apply)

81% - Self-operated

17% - Contracted out

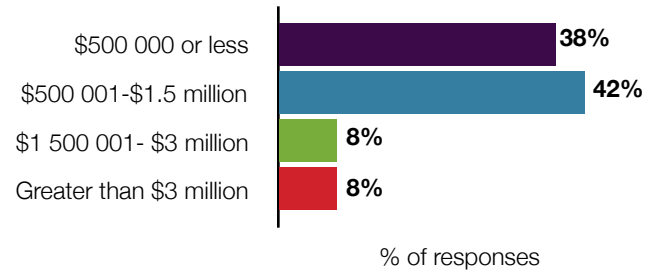
4% reported not sure (Total n=48)

5. Does your healthcare facility source local food in any of the following food categories?



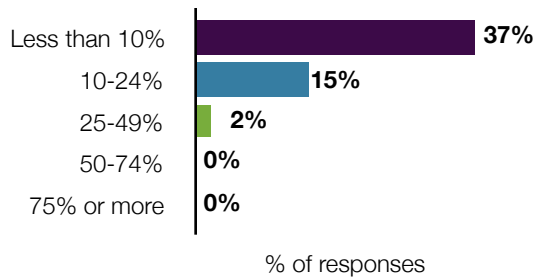
*Popcorn and locally roasted coffee also reported (Total n=48)

6. Please estimate the TOTAL annual budget spent on food at your healthcare facility.



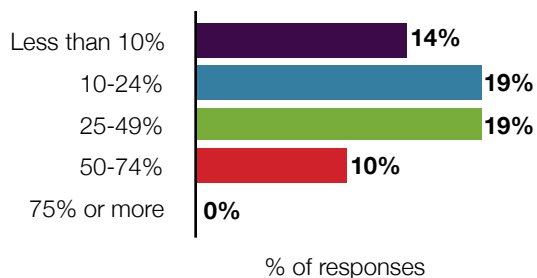
*Based on budget information shared by 24 respondents

7. Please estimate what percentage of your healthcare facility's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your healthcare facility.



46% reported "not sure" (Total n= 48)

8. Please estimate what percentage of your healthcare facility's total annual food budget is spent on food grown and processed within your province or territory?



38% reported "not sure" (Total n= 48)

9. Is local food available in any of the following outlets or activities at your healthcare facility? (Please select all that apply)

Healthcare Facility outlet or activity	Yes	No, but we would like it to be	Not applicable
Patient food services	67%	10%	8%
Cafeteria(s)	56%	8%	21%
Catering services	54%	4%	27%
Meals-on-wheels or other community food programs	46%	6%	38%
Vending machines	12%	10%	25%

(Total n= 48)

Other outlets or activities reported where local food is available:

- Community kitchen program
- Day care
- On-site farmer's booth
- Regional food production centers

10. Do any of the following apply to the local food available at your healthcare facility?

	All or most of the local food available supports this	Some of the local food available supports this	None of the local food available supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	2% (n=1)	19% (n=9)	40% (n=19)	40% (n=19)
Food meets humane production standards	21% (n=10)	10% (n=5)	4% (n=2)	65% (n=31)
The transportation, packaging, and preparation of local food supports energy conservation	12% (n=6)	21% (n=10)	2% (n=1)	65%(n=31)
Food can be traced to the site it was grown or produced	44% (n=21)	25% (n=12)	2% (n=1)	29% (n=14)
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	8% (n=4)	19% (n=9)	4% (n=2)	69% (n=33)

EDUCATIONAL ACTIVITIES

11. Does your healthcare facility conduct any of the following educational activities to help patients, visitors, and staff learn about local food? (Please select all that apply)

38% reported conducting educational activities

Response	%
No educational activities on local food are available	42%
The hospital/healthcare facility participates in community agriculture and food events	19%
The facility offers workshops, seminars, forums, demonstrations or other educational activities on local food to patients, staff members, or visitors	17%
On-site farms, gardens, or greenhouses that grow food are available to patients and staff members	12%

10% reported “not sure” (Total n= 59)

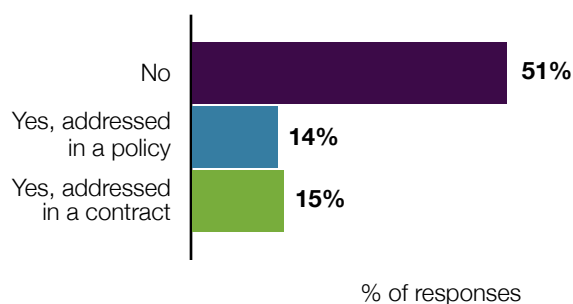
Other educational activities reported:

- Educational information available where local food is served (promotional materials/posters)
- Local food is identified on the menu
- Organization has a “Green Team Committee” or “Green Care Program”
- Resident education at monthly “food committee” meeting
- Summer Pocket Market once a week with local food and seminars



POLICIES AND CONTRACTS

12. Are there any policies or contracts that address the use of local food in your healthcare facility? (Policies or contracts may be provincial/territorial, district wide, or specific to your university/college. Please select all that apply)



24% reported “not sure” (Total n= 59)

Policies and contracts that address local food reported, include:

“Healthy Food Policy”

13. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your healthcare facility?

2% - YES a minimum percentage of local food is specified in a policy or contract

78% reported “no”, 20% reported “not sure” (Total n= 59)
No specific minimum percentages were shared.

SUPPORTS

14. What were the most important factors, if any, that helped your healthcare facility's activities around local food get to where they are now? (Please select up to 3 from the list below)

Response	%
We've had easy access to reliable sources of local food	34%
We've had the strong support of a key senior manager or champion	22%
We've had dedicated staff or volunteers	19%
Our sources of local food were able to meet contract, liability, and insurance requirements	17%
We've had the financial resources needed to conduct activities around local food	15%
We've had strong support from our healthcare facility community	10%
We've had the equipment capacity to offer local food	10%
We've implemented a strong policy that supports the use and promotion of local food	7%

(Total n= 59)

Other important factors reported:

- Food purchasing contract
- Genuine interest in providing more local food
- National supplier purchases local products
- Shared purchasing group makes it easy to source local food

15. If applicable, provide the name of a helpful resource that your healthcare facility has used to further its activities around local food.

Respondents identified few supportive resources.
Links to helpful resources can be found at:
www.farmtocafeteriacanada.ca

PARTNERS

16. Please indicate who you partner with, if anyone, to organize your healthcare facility's activities around local food. (Please select all that apply)

Response	%
We do not partner with any groups or organizations	37%
Farmer, producer or agriculture organizations	15%
Health organizations	14%
Food networks	10%
Community groups	8%
Universities or colleges	5%
Faith-based/ religious organizations	2%
Environmental groups	2%
Healthcare Facilities	2%
Community economic development organizations	2%

15% reported "not sure" (Total n=59)

Other partners reported:

- Food distributors/suppliers
- Group purchasing organization

FUNDING

Does your healthcare facility receive any funding from external sources to support its local food activities?

71% - No funding received
8% - Yes, funding received

20% reported "not sure" (Total n= 59)

Sources of funding reported:

- Provincial government funds
- Grants



BENEFITS

18. What were the most significant benefits experienced, if any, as a result of your healthcare facility's activities around local food? (Please select up to 3 from the list below)

Response	%
Improved quality, freshness, taste, or nutrition of healthcare facility food	32%
New or strengthened partnerships between health-care facilities, farmers, and others	20%
Enhanced public perception of the healthcare facility	20%
Stimulation of the local economy and increased markets for farmers or other local food producers	19%
Increased environmental sustainability	12%
Improved health of patients or staff	10%
Improved patient and staff knowledge and skills about local food	8%
Improved staff morale	7%

24% reported "not sure", 7% reported "no benefits" (Total n= 59)

Other benefits reported:

- Empowerment of residents
- Farm community and residents enjoy having the farm fresh products
- Increased patient satisfaction
- Increased sense of community

BARRIERS

19. What were the most significant barriers experienced, if any, to offering local food at your healthcare facility? (Please select up to 3 from the list below)

Response	%
High cost of local food	36%
Food safety/liability concerns	32%
Existing contracts limit or prevent using local food	29%
Difficulties with sourcing local food	27%
Difficulties with delivery of local food	20%
Lack of policies that address local food	17%
Limited demand for local food	12%
Limited staffing and volunteers	8%
Limited support from healthcare facility senior management	8%
Limited facilities and equipment	5%
Poor quality of local food	2%
Increased effort, skills and time required to prepare local food	2%

12% reported "not sure", 5% reported "no barriers" (Total n=59)

Other barriers reported:

- Contracts with suppliers
- Financial resources
- Food inspection requirements
- Food services are large scale - unable to meet demands of operation
- Health authority policy
- High labor cost due to preparation
- Minister of Health states which facilities food needs to be purchased from
- Need source that is always available in x quantities
- Time it takes to implement changes

NEEDS

20. Would you like to increase the level of activities around local food in your health-care facility?

58% - YES we would like to increase local food activities

37% reported “not sure, 5% reported “no” (Total n=59)

Specific examples of activities healthcare facilities would like to increase based on open-ended responses include:

- **Purchase more local food** (e.g. source food from farmers in larger quantities, increase variety)
- **Availability of local food** (e.g., on daily menu, local food in cafeteria and in resident meals)
- **Programs** (e.g., farmers market, year round pocket market, herb garden, u-pick programs)
- **Awareness and promotion** (e.g., highlight local food on menu, marketing, increase awareness of existing efforts being made, cafeteria specials)
- **Engage stakeholders** (e.g., policy development, planning discussions on strategies to increase level of local food used in facilities)

21. How would you like to receive information and updates on Farm to Cafeteria activities? (Please select all that apply)

Response	%
Newsletter	49%
Website/Blog	47%
Regional conferences, symposiums, or forums	24%
Webinars	22%
Social networking site (example: Facebook or Twitter)	15%
National conferences, symposiums, or forums	3%
Newspapers, radio, or television	3%

7% reported “not sure” (Total n= 59)

Respondents also reported that they would like to receive information and updates by email

22. What assistance is most needed, if any, to further develop or maintain your healthcare facility's activities around local food? (Please select all that apply)

Response	%
Identifying sources of high quality and affordable local food	42%
Addressing contract, insurance and liability concerns	42%
Developing and advocating for policies that address local food	34%
Coordinating ordering, delivery, and payment procedures	24%
Identifying funding for activities around local food	20%
Engaging key stakeholders to support activities around local food	17%
Connecting with others involved in Farm to Cafeteria activities	17%
Publicizing your activities around local food	7%
Conducting training on food preparation and menu planning	5%
Identifying how to increase environmental sustainability	2%
Identifying educational resources for students on local food	2%

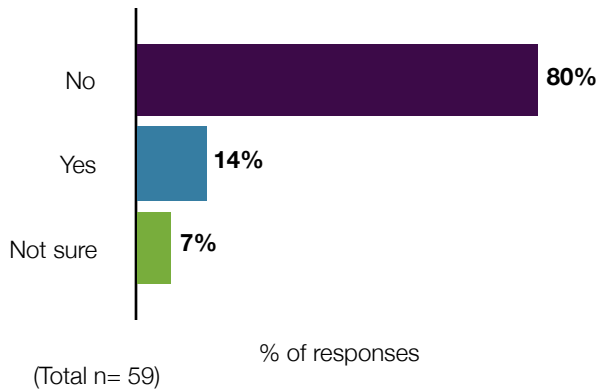
12% reported “not sure”, 2% reported “no assistance needed” (Total n=59)

Other needs reported:

- Contracts currently working on some specifications
- Delivery of local food to facilities
- Increase funding for labour
- Resources to keep local produce lists seasonally updated and implemented

ADDITIONAL INFORMATION

23. Do you consider your healthcare facility to have a Farm to Cafeteria program?



81% reported they would like to receive periodic updates from the Farm to cafeteria Canada Network

60% reported they would like to receive a link to the Farm to Cafeteria Canada website, where they may opt to promote their farm to cafeteria program

52% reported they may be contacted to provide additional information about their farm to cafeteria activities

24. Does your healthcare facility use a specific definition for local food?

(This may be different from the definition used throughout this survey.)

10% - YES a specific definition for local food is used

66% responded “no”, 24% responded “not sure”
(Total n=59)

Definitions of “local food” varied among respondents. Some were similar to the definition provided throughout the survey: *“For the purpose of this survey, local food is defined as food grown and processed within your province or territory.”*

Other definitions of “local food” include:

- “Within 100 miles”
- “Within provincial borders”

Some respondents also indicated that the definition of “local food” is under development for contract purposes.

Key Points- Healthcare Facilities

Availability and Procurement, Educational Activities, and Policies and Contracts:

- 66% of healthcare respondents indicated that they were providing local food.
- Of the healthcare respondents that reported providing local food:
 - Local food was coming from a variety of sources most notably distributors and brokers (71%), local farmers (27%), and on-site sources (25%).
 - Most respondents indicated that healthcare food services were self-operated (81%).
 - Healthcare facilities offered a range of local food from within province; The top local food were vegetables (60%), dairy (60%), fruit (54%), and eggs (54%).
 - Healthcare facilities offered a range of local food from within 150 km; The top local food were vegetables (42%), fruit (25%), and meat or poultry (19%).
 - Healthcare facilities budgets for food vary (38% reported total annual food budgets below half a million dollars while 42% had budgets between \$500,001-\$1.5 million).
 - Ten percent of respondents indicated that 50-74% of their food budget was spent on food grown or processed within their province or territory; none reported 75% or more.
 - 38% of respondents reported they were not sure of what percentage of their food budget was spent on food from within their province or territory. This estimate is high, and may come from the inability to track local food purchases precisely. For example, a study of Ontario healthcare facilities found that the amount of local food purchased ranged between 5% to 30%. The Ontario study also indicated that an inability to accurately track and measure local food purchases made it difficult to make accurate estimates (Wylie-Toal et al. 2013).
 - While 19% of respondents estimated that 25-49% of their annual food budget was spent on provincially grown or produced food, 37% of respondents indicated that <10% of their budget was spent on food produced within 150km.
 - Respondents report that local food is available in numerous outlets and activities. The most common outlets were patient food services (67%), cafeteria(s) (56%), catering services (54%), and meals-on-wheels or other community food programs (46%).
 - The majority of respondents (>65%) expressed they were “not sure or that “none” of the local food available at their healthcare facility met 4 of the 5 criteria pertaining to sustainable food practices (e.g., whether local food is certified ‘Local Food Plus’ or ‘Organic’, or meets humane food production standards).
 - 44% of respondents indicated that “all or most” or “some” of the local food available at their healthcare facility can be traced to the site it was grown or produced.
- 38% of healthcare respondents reported that their setting provided educational activities.
- Although “no educational” activities was the most common response (42%), 19% of respondents indicated that the hospital/healthcare facility participated in community agriculture and food events; 17% indicated that their facility offered workshops, seminars, forums, demonstrations or other educational activities on

local food to patients, staff members, or visitors; and 12% indicated that on-site farms, gardens, or greenhouses that grow local food were available for patients and staff members.

- 29% of healthcare respondents indicated that either a policy (14%) or contract (15%) addressed the use of local food. An example was a “Healthy Food Policy.”

Supports, Partners, Funding, Benefits, Barriers and Needs:

- Three main themes emerged from analyzing respondents’ answers to the questions on supports, partners, benefits, barriers, and needs: *the importance of relationships* (e.g., partnerships and support), *access to food and food quality*, and *liability and contract concerns*.

Importance of relationships

- Strong support of a key senior manager or champion (22%) and dedicated staff or volunteers (19%) were top 3 supports.
- New or strengthened partnerships between healthcare facilities, farmers, and others (20%) and enhanced public perception of the healthcare facility (20%) were top 3 benefits.
- 37% of healthcare respondents indicated that they did not partner with any group or organization. Farmer, producer, or agricultural organizations were the most common partners (15%), followed by health organizations (14%).

Access to food and food quality

- Respondents identified easy access to reliable sources of local food (34%) as the top support.
- Improved quality, freshness, taste, or nutrition of university/college food was the top benefit (32%).
- The high cost of local food (36%) was the top barrier.
- Identifying sources of high quality and affordable local food (42%) was the top need.

Liability and contract concerns

- Food safety/liability concerns (32%) was a top 3 barrier.
- Existing contracts that limit or prevent the use of local food (29%) was a top 3 barrier.
- Addressing contract, insurance, and liability concerns (42%) was a top 3 need.
- Developing and advocating for policies that address local food (34%) was identified as a top 3 need.

Additional Key Points:

- Few respondents indicated receiving external financial support (8%).
- 20% of respondents need assistance in identifying funding for activities around local food
- Newsletters (49%) and websites/blogs (47%) were the preferred forms of communication for receiving information on farm to cafeteria activities.
- 14% of respondents indicated that their healthcare facility had a farm to cafeteria program (7% were unsure)
- 58% indicated they would like to increase activity is a strong indication that opportunities exist to strengthen farm to cafeteria initiatives in Canadian hospital/healthcare facilities. Specific areas of interest included sourcing local food from farmers in larger quantities, increasing the availability of local food in the

cafeteria and in resident meals, offering local food programs (e.g., u-pick programs), increasing awareness and promotion of local food, and engaging stakeholders in policy development and strategic planning to increase level of local food used in facilities.



Overall Discussion

The results from this survey offer the first insights into Canadian farm to cafeteria activities and aspirations. Respondents met the survey criteria; they indicated that the schools, campuses, or healthcare facilities were offering local food, educating around local food, or had policies pertaining to local food. Respondents were from all regions of the country, and responded in English and French. The diverse backgrounds of respondents, including teachers, principals, food service staff, chefs, or food service directors, indicate the wide appeal of local food.

The results revealed that activity is underway to bring local food into schools, campuses, and healthcare facilities and there is a keen appetite to increase activity. Schools and campuses were more likely to provide local food than healthcare facilities (76% and 92%, respectively, versus 66% for healthcare facilities). The same was true for educational activities (90% and 86%, respectively, versus 38% for healthcare facilities). Campuses and healthcare facilities were more likely to have policies or contracts on local food (33% and 29%, respectively, versus 14% for schools). Many respondents indicated they would like to increase their activities around local food (63% of schools, 81% of campuses, and 58% of healthcare facilities). These results indicate that interest is widespread but that activities are not consistent across settings. It is important to recognize that different settings may be at different stages and will need approaches tailored to their needs. Larger institutions (e.g. campuses and healthcare facilities) working on larger scales and are sourcing their food from distributors or brokers. It is important to recognize these differences in scale and work with all stakeholders involved. Nevertheless, there were common themes across the settings; the importance of relationships, the importance of access to food and food quality, concerns about liability and contracts in the campus setting, and concerns about funding in the school setting.

The importance of relationships was a key theme in the three settings. Supportive champions, volunteers, communities, and administrators helped farm to cafeteria programs make progress in all three settings. However, if staffing and volunteers were not available, this became a top barrier (as seen in the school setting). Partnerships included multiple sectors and were key. Engaging stakeholders to support activities around local food was a need for all three settings. Engaging key senior managers or champions to support farm to cafeteria activities is especially important in the healthcare setting.

Likewise, the importance of access to food and food quality was a second key theme. Having easy access to sources of local food was a key support. Improved quality, freshness, taste, and nutrition of food was a key benefit. Food costs and difficulties with sourcing local food were important barriers, and identifying sources of high quality and affordable local food was a key need.

A third key theme was evident for the campus and healthcare settings. These tend to be larger scale operations than schools so liability and contract concerns were more of an issue. Food safety/liability concerns and contracts that limited or prevented the use of local food were key barriers, while addressing contract, insurance, and liability concerns was a key need.

The extent of partnerships varied significantly. It is interesting to note that campuses, which had the highest percentage of responses for procuring local food, also indicated they had significantly more partnerships. The lower percentage for partnerships in healthcare settings is indicative of the relative newness of these types of activities in this setting. For organizations working in this area, helping programs develop strong partnerships appears to be a promising practice.

The need for funding was a theme that emerged in the school setting. Identifying funding for activities around local food was a top need. Schools are receiving funding from numerous sources, including provincial funds, parent councils, individual donations, and local government funding. Almost 1/3 of respondents indicated receiving no external financial support.

• • •

This presents a timely opportunity to support furthering farm to cafeteria activities in Canada by addressing identified needs, and building on the momentum in place. The results of this survey support the goals set by Farm to Cafeteria Canada:

1. Catalyze, support and sustain organizations (public and private institutions, government agencies, non-profit organizations, and ad-hoc grassroots groups) in their work to develop knowledge, build skills and operate farm to cafeteria activities and programs.

- Many respondents indicated they would like to increase their activities around local food, with campuses and schools appearing to be the most receptive (63% of schools, 81% of campuses, and 58% of healthcare facilities). There is desire to increase the availability of local food in all three settings, offer more local food programs, increase awareness and promotion of local food, and offer more educational activities. Support is needed for schools, campuses, and healthcare facilities as well as for organizations or agencies working in these settings to increase farm cafeteria activities.
- Schools identified funding for activities around local food as their top need (47%) and almost 1/3 of school respondents indicated receiving no external financial support (31%). Linking schools to grant opportunities funded by organizations and government agencies is needed and will help to support schools in the operation of their farm to cafeteria activities and programs.
- Schools and campuses were more likely to conduct educational activities to help students learn about local food (90% and 86%, respectively). Schools identified that they would like offer more educational activities for students (e.g., classroom activities, curriculum). This indicates that schools are an optimal setting to work with to increase knowledge and skills around food to help improve eating behaviours.
- Campus respondents identified that increased environmental sustainability was the most significant benefit of farm to cafeteria activities. The majority of campus respondents (>50%) expressed “all or most” or “some” local food available on campus met the 5 criteria pertaining to sustainable food practices. This indicates that campuses are a valuable source of information pertaining to how farm to cafeteria activities can help to support environmental sustainability. This knowledge can be further developed and shared with other settings, groups, and organizations.
- Food safety/liability concerns was a top 3 barrier for campuses (33%) and for healthcare facilities (32%). Training could help to address these concerns and provide knowledge of possible solutions and options.

2. Influence policy, conduct research, and advocate to make it easier for public agencies to acquire and serve local, healthy and sustainably produced food.

- Of the three settings we assessed, policies were the least developed. Campuses and healthcare facilities were more likely to have policies or contracts on local food (33% and 29%, respectively, versus 14% for schools).
- Food safety/liability concerns was a top 3 barrier for campuses (33%) and for healthcare facilities (32%).
- Addressing contract, insurance, and liability concerns was identified as a top 3 need for campuses (39%) and for healthcare facilities (42%).
- Developing and advocating for policies that address local food (34%) was identified as a top 3 need by healthcare facilities.

3. Raise awareness about farm to cafeteria work and Farm to Cafeteria Canada.

- Respondents in all three settings identified that they wanted to increase awareness and promotion of farm to cafeteria activities. This included increasing awareness and promotion of activities already in place.
- Respondents identified that improved quality, freshness, taste, and nutrition of food was a top 3 benefit of their farm to cafeteria activities. Increasing the awareness and promotion of the improved quality, taste, and nutrition of local food is an activity that should be explored, whether it's through training, education, or demonstrations for all three settings.
- 79% of school respondents, 76% of campus respondents and 81% of healthcare respondents wish to receive periodic updates from Farm to Cafeteria Canada.
- Websites and newsletters were selected as the top 2 preferred means of communication in all settings.

4. Improve the capacity and sustainability of Farm to Cafeteria Canada.

- The survey process itself, which drew on the expertise of many partners, demonstrated the benefits of collaboration on a national scale. These partners have expressed support for a national network that helps all regions of the country to coordinate farm to cafeteria activities. Farm to Cafeteria Canada is well positioned to help regional and local groups identify their needs and act as a hub for information and resources to advance farm to cafeteria goals.

Appendix A: Survey Tools

Farm to Cafeteria Canada: A National Survey

For the purpose of this survey, local food is defined as food grown and processed within your province or territory.

Is your school, campus, or healthcare facility bringing local, nutritious, and sustainably produced foods to your students, staff or patients? If so, we would like to hear from you!

Farm to Cafeteria Canada, is conducting the first ever nation wide survey of activities to bring local, nutritious and sustainably produced foods into schools, healthcare facilities, and universities/colleges. Activities may include: sourcing and purchasing local foods, growing, processing, preserving, and serving local foods, composting food wastes, promoting and/or teaching about local foods and developing local food policies. The survey will help describe the Farm to Cafeteria landscape across Canada and help inform strategic planning that will enable Farm to Cafeteria Canada to better support these activities nationwide. The results of the survey will be used to identify: Types of Farm to Cafeteria activities and programs occurring in Canadian schools, universities, and hospitals; Benefits, barriers, needs, and strategies, associated with Farm to Cafeteria activities; Suggested actions to further Farm to Cafeteria activities in Canada. The survey will take around 20 minutes to complete. We would like to receive one response per institution, and for this reason we ask your name and that of your institution. That information, however, will not be released publicly or known to anyone outside the research team. You may work with others to complete this survey on behalf of your institution. If you have any questions or concerns, please contact Dr. Mary McKenna, Faculty of Kinesiology at the University of New Brunswick or Roxana Suchorolski, University of New Brunswick at (506) 451-6872 or email farmtocafeteriasurvey@gmail.com. This project has been reviewed by the University of New Brunswick Research Ethics Board and is on file as REB 2012-052 (schools) and REB #2012-068 (campuses and healthcare facilities).

Additional Research Information

Data Security and Confidentiality: Your responses are voluntary and will remain confidential. You may quit the survey at any time if you prefer not to participate. You may work with others to complete this survey. The submission of your survey constitutes your informed consent to participate in this survey. Data collected through the survey will be aggregated to a level (e.g., by province or territory) that will ensure that responses of participating individuals or institutions cannot be identified. At the end of the survey, we will be asking if you: 1. Would like to receive the results of the survey; 2. Would like to have your email added to the Farm to Cafeteria Canada listserv to receive periodic updates from Farm to Cafeteria Canada; 3. Would like to receive a link to the Farm to Cafeteria Canada website where you may choose to promote your Farm to Cafeteria activities publicly; 4. May be contacted to share additional information about your Farm to Cafeteria activities. You may decline consent to any of the four actions. If you provide consent to being followed up to provide additional information about your Farm to Cafeteria activities, we may contact you by phone. Information collected will be used to support the analysis of the survey data. Your identity and responses will remain confidential. All data and information collected will be stored securely in a password protected file at the University of New Brunswick and will only be accessible to Dr. Mary McKenna and Roxana Suchorolski and

destroyed after 5 years. Data collected from universities, colleges, and healthcare facilities will also be shared with Michael Barnes, Manager of Farm to Cafeteria Canada. In addition to working with Dr. Mary McKenna and Roxana Suchorolski to create reports, additional reports may be created by Mr. Barnes on behalf of the Public Health Association of British Columbia. Data received by Mr. Barnes will be stored on a password protected Public Health Association of British Columbia work computer on the Public Health Association of BC Network. Data will be destroyed after 5 years. Only Mr. Barnes will have access to the data and his use of data will comply with the Tri Council Policy Statement and with the University of New Brunswick's policies on Ethics. The data will be used to generate public reports that will be shared at conferences and presentations. The reports may be used by the Farm to Cafeteria Canada Network, the J.W. McConnell Family Foundation, the Public Health Association of British Columbia, and other partnering organizations to develop strategic plans to further Farm to Cafeteria activities across Canada. The data from schools will also be used by Roxana Suchorolski in her Master's thesis report. If you have any concerns regarding any possible ethical issues, you may contact Dr. Gabriella Tymowski, Faculty of Kinesiology at the University of New Brunswick at (506) 447-3231 or email tymowski@unb.ca.

Informed Consent

I have read the above, and provide my informed consent to participate in this survey.

1. Which institution are you responding on behalf?

- School
- University or College
- Healthcare Facility

SCHOOL SURVEY

2. Are you providing local food in any program, service, or fundraiser at your school?

For the purpose of this survey, local food is defined as food grown and processed within your province or territory.

- Yes
- No
- Not sure

3. What sources provide local food for your school?

Please select all that apply.

- On-site sources (example: school garden, greenhouse, or farm)
- Community greenhouse or garden
- Farmers
- Farmers' markets
- Grower cooperatives
- Grocery stores
- Distributor or broker
- Other, please specify... _____
- Not sure

4. How is local food transported to your school?

Please select all that apply.

- No transportation required (it is all grown and produced on-site)
- It is picked up by our school
- It is delivered to our school
- Other, please specify... _____
- Not sure

5. Who operates your school's food services?

Please select all that apply.

- Self-operated by the school
- Contracted to a food service company
- Other, please specify... _____
- Not sure

6. Does your school source local food in any of the following food categories?

If you are sourcing local food in a category from "within your province/territory" and "within 150km or 100 miles", please select both checkboxes.

	Yes, sourced within 150 km or 100 miles	Yes, sourced within our province/territory	No	Not sure
Vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat or poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Legumes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Breads or pastries made with local ingredients	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other grains and flours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Other local food sourced within 150 km or 100 miles: (if not listed in the table above)

Other local food sourced within this province/territory: (if not listed in the table above)

7. Is local food available in any of the following outlets or activities at your school?

	Yes	No, but we would like it to be	No	Not applicable	Not Sure
Cafeteria	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Breakfast or morning meal program- run separately from the cafeteria	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lunch program- run separately from the cafeteria	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Canteen/school stores	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vending machines	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Milk program	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vegetable and fruit program	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Snack program	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Events and celebrations	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Staff or school meetings	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
School fundraisers that sell food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
After-school programs (on-site)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other outlets or activities where local food is available at your school: (if not listed in the table above)

8. Please estimate the TOTAL annual budget spent on food at your school.

Please note: Your response to this question will remain confidential.

- Total annual budget spent on food \$ _____
- Not sure

9. Please estimate what percentage of your school's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your school?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more
- Not sure

10. Please estimate what percentage of your school's total annual food budget is spent on food grown and processed within your province or territory?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more
- Not sure

11. Do any of the following apply to the local food available at your school?

	All or most of the local food available in our school supports this	Some of the local food available in our school supports this	None of the local food available in our school supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food meets humane production standards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The transportation, packaging, and preparation of local food supports energy conservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food can be traced to the site it was grown or produced	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. Does your school conduct any of the following educational activities to help students learn about local food?

Please select all that apply.

- No educational activities on local food are available
- Lessons on local food are incorporated into the formal curriculum
- Students visit farms
- Farmers or gardeners are involved in teaching
- Health professionals are involved in teaching about local food
- Chefs or school food service staff are involved in teaching about local food
- An on-site farm is used for teaching
- On-site gardens or greenhouses are used for teaching
- An on-site root cellar is used for teaching
- An on-site composting program is used for teaching
- Off-site gardens, greenhouses, root cellars, kitchens, or composting programs are used for teaching
- The whole school participates in community agriculture and food events
- Educational materials on local food is provided to students, staff, or parents
- Other, please specify... _____
- Not sure

13. Does your school currently use any of the following communication strategies to promote local food?

Please select all that apply.

- No communication strategies are used
- School or community events
- Menu boards or displays
- Posters, postcards, or other printed materials
- Website or blog
- Social networking sites (example: Facebook or Twitter)
- Newsletters
- Newspapers, radio, or television
- Webinars
- Networks
- Other, please specify... _____

Not sure

14. If applicable, provide the name of a helpful resource that your school has used to further its activities around local food.

If not applicable, please select the "next" tab at the bottom of this page to continue.

Resource name

Resource type

- website/social networking site
- manual/toolkit
- farmer directory
- report
- person
- other

15. Are there any policies or contracts that address the use of local food in your school?

Policies or contracts may be provincial/territorial, district wide, or specific to your school. Please select all that apply.

- Yes, the use of local food is addressed in a policy. Please specify the name of the policy (optional): _____
- Yes, the use of local food is addressed in a contract. Please specify who the contract is with (optional): _____
- No, there are no policies or contracts that address the use of local food in our school
- Not sure

16. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your school?

- Yes. Please specify what percentage: _____
- No
- Not sure

17. What were the most important factors, if any, that helped your school's activities around local food get to where they are now?

Please select up to 3 from the list below

- We've had easy access to reliable sources of local food
- We've had the strong support of a key school administrator or champion
- We've had strong support from our school community
- Our sources of local food were able to meet contract, liability, and insurance requirements
- We've had the equipment capacity to offer local food
- We've had dedicated staff or volunteers
- We've had the financial resources needed to conduct activities around local food
- We've implemented a strong policy that supports the use and promotion of local food
- Other, please specify... _____
- Not sure

18. What were the most significant benefits experienced, if any, as a result of your school's activities around local food?

Please select up to 3 from the list below

- No benefits experienced
- Improved student and staff knowledge and skills about local food
- Improved quality, freshness, taste, or nutrition of school food
- Improved health of students or staff
- Stimulation of the local economy and increased markets for farmers or other local food producers
- New or strengthened partnerships between schools, farmers, and others
- Enhanced public perception of the school
- Increased environmental sustainability
- Other, please specify... _____
- Not sure

19. What were the most significant barriers experienced, if any, to offering local food at your school?

Please select up to 3 from the list below

- No barriers were experienced
- Difficulties with sourcing local food
- Poor quality of local food
- High cost of local food
- Difficulties with delivery of local food
- Existing contracts limit or prevent using local food
- Food safety/liability concerns
- Increased effort, skills and time required to prepare local food
- Limited facilities and equipment
- Limited staffing and volunteers
- Limited support from university/college administration
- Lack of policies that address local food
- Limited demand for local food
- Other, please specify... _____
- Not sure

20. What assistance is most needed, if any, to further develop or maintain your school's activities around local food?

Please select up to 3 from the list below

- No assistance is needed
- Identifying sources of high quality and affordable local food
- Coordinating ordering, delivery, and payment procedures
- Addressing contract, insurance and liability concerns
- Conducting training on food preparation and menu planning
- Engaging key stakeholders to support activities around local food
- Identifying educational resources for students on local food
- Publicizing your activities around local food
- Connecting with others involved in Farm to Cafeteria activities
- Identifying funding for activities around local food
- Identifying how to increase environmental sustainability
- Developing and advocating for policies that address local food
- Other, please specify... _____

- Not sure

21. How would you like to receive information and updates on Farm to Cafeteria activities?

Please select all that apply.

- Website/Blog
- Social networking site (example: Facebook or Twitter)
- Newsletter
- Newspapers, radio, or television
- Webinars
- Regional conferences, symposiums, or forums
- National conferences, symposiums, or forums
- Other, please specify... _____
- Not sure

22. Please indicate who you partner with, if anyone, to organize your school's activities around local food.

Please select all that apply.

- We do not partner with any groups or organizations
- Community groups
- Community economic development organizations
- Environmental groups
- Faith-based/ religious organizations
- Farmer, producer or agriculture organizations
- Food networks
- Health organizations
- Parent associations
- Politicians or political parties
- Schools
- Universities or colleges
- Other, please specify... _____
- Not sure

23. Which of the following sources of external funding, if any, help to support your school's activities around local food?

These may include grants, contracts and other monies received directly by the school, school district, or by program partners. Please select all that apply.

- No external financial support received
- Federal funds
- Provincial funds
- Local government funds
- Private foundation funds
- Private business donations
- Individual donation
- Parent council funds
- University or college research funds
- Other, please specify... _____
- Not sure

24. Would you like to increase the level of activities around local food in your school?

- Yes. Please indicate what activities you'd like to increase: _____
- No
- Not sure

25. Do you consider your school to have a Farm to Cafeteria program?

A Farm to Cafeteria program aims to close the distance between farm and fork by bringing local, nutritious, and sustainably produced foods to students and staff at your school.

- Yes
- No
- Not sure

26. Does your school use a specific definition for local food?

This may be different from the definition used throughout this survey.

- Yes. Please specify your definition _____
- No
- Not sure

27. What is your position at your school?

- Principal
- Teacher
- School Meal Coordinator
- Chef
- Other, please specify... _____

28. In what province or territory is your school located?

- Alberta
- British Columbia
- Manitoba
- New Brunswick
- Newfoundland and Labrador
- Nova Scotia
- Ontario
- Prince Edward Island
- Québec
- Saskatchewan
- Nunavut
- Northwest Territories
- Yukon

29 (a). What grade levels are in your school? Please select all that apply.

Please select all that apply.

- Kindergarten
- Elementary/Primary
- Middle/Junior High
- Other, please specify... _____

29 (b). How many students are enrolled at your school?

- Less than 100 students
- 100- 399 students
- 400- 699 students
- 700- 999 students
- 1000 or more students
- Not sure

30. If you would like to share any additional comments about Farm to Cafeteria activities, please feel free to do so here:

If you have no additional comments, please leave this section blank and select "next" at the bottom of the page to continue.

31. Please complete the following information.

Your contact information is needed to ensure we receive only one response per school. Your identity and responses will remain confidential.

Name of respondent	<input type="text"/>
Name of school	<input type="text"/>
E-mail	<input type="text"/>
Telephone	<input type="text"/>

Please check the boxes below if you provide consent to the following: Receiving the results of the survey by email; Receiving periodic updates from the Farm to Cafeteria Canada Network; Receiving a link to the Farm to Cafeteria Canada website, where you may choose to publicly promote your Farm to Cafeteria program; Being contacted to share additional information about your Farm to Cafeteria activities.

Providing consent to the following is optional. You may continue the survey without providing consent by selecting the "next" tab. Please note that your email will be added to the Farm to Cafeteria Canada listserv if you would like to receive periodic updates from the Farm to Cafeteria Canada Network.

- I DO wish to receive a copy of the result of the survey by email
- I DO wish to receiving periodic updates from the Farm to Cafeteria Canada Network
- I DO wish to receive a link to the Farm to Cafeteria Canada website, where I may choose to promote my Farm to Cafeteria program
- I MAY be contacted to provide additional information about my Farm to Cafeteria activities

University and College Survey

2. Are you providing local food in any program, service, or fundraiser at your university/campus?

For the purpose of this survey, local food is defined as food grown and processed within your province or territory.

- Yes
- No
- Not sure

3. What sources provide local food for your university/college?

Please select all that apply.

- On-site source (example: university/college garden, greenhouse, or farm)
- Community greenhouse or garden
- Farmers
- Farmers' markets
- Grower cooperatives
- Grocery stores
- Distributor or broker
- Other, please specify... _____
- Not sure

4. How is local food transported to your university/college?

Please select all that apply.

- No transportation required (it is all grown and produced on-site)
- It is picked up by our university/college
- It is delivered to our university/college
- Other, please specify... _____
- Not sure

5. Who operates your university/college's food services?

Please select all that apply.

- Self-operated by the university/college
- Contracted out to a food service company
- Other, please specify... _____
- Not sure

6. Does your university/college source local food in any of the following food categories?

If you are sourcing local food in a category from "within your province/territory" and "within 150km or 100 miles", please select both checkboxes.

	Yes, sourced within 150 km or 100 miles	Yes, sourced within our province/territory	No	Not sure
Vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat or poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Legumes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bread or pastries made with local ingredients	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other grains and flours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Other local food sourced within 150 km or 100 miles: (if not listed in the table above)

Other local food sourced within this province/territory: (if not listed in the table above)

7. Is local food available in any of the following outlets or activities at your university/college?

	Yes	No, but we would like it to be	No	Not applicable	Not Sure
Dining halls	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cafés or food service outlets	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
University/college stores	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vending machines	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Catering services	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other outlets or activities where local food is available at your university/college: (if not listed in the table above)

8. Please estimate the TOTAL annual budget spent on food at your university/college.

Please note: Your response to this question will remain confidential.

- Total annual budget spent on food \$ _____
- Not sure

9. Please estimate what percentage of your university/college's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your university/college?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more

Not sure

10. Please estimate what percentage of your university/college's total annual food budget is spent on food grown and processed within your province or territory?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more
- Not sure

11. Do any of the following apply to the local food available at your university/college?

	All or most of the local food available at our university/college supports this	Some of the local food available at our university/college supports this	None of the local food available at our university/college supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food meets humane production standards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The transportation, packaging, and preparation of food supports energy conservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food can be traced to the site it was grown or produced	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. Does your university/college conduct any of the following educational activities to help students learn about local food ?

Please select all that apply.

- No educational activities on local food are available
- The university/college offers courses on growing, producing, distributing or cooking local food
- Students have opportunities to engage in research, internships, or work opportunities about local food
- Food service staff at the university/college are involved in teaching about local food
- On-site farm, gardens, or greenhouses that grow food are used for teaching
- Other, please specify... _____
- Not sure

13. Are there any policies or contracts that address the use of local food in your university/college?

Policies or contracts may be provincial/territorial or specific to your university/college. Please select all that apply.

- Yes, the use of local food is addressed in a policy. Please specify the name of the policy (optional): _____
- Yes, the use of local food is addressed in a contract. Please specify who the contract is with (optional): _____
- No, there are no policies or contracts that address the use of local food in our university/college
- Not sure

14. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your university/college?

- Yes. Please specify what percentage: _____
- No
- Not sure

15. What were the most important factors, if any, that helped your university/college's activities around local food get to where they are now?

Please select up to 3 from the list below

- We've had easy access to reliable sources of local food
- We've had the strong support of a key administrator or champion
- We've had strong support from our university/college community
- Our sources of local food were able to meet contract, liability, and insurance requirements
- We've had the equipment capacity to offer local food
- We've had dedicated staff or volunteers
- We've had the financial resources needed to conduct activities around local food
- We've implemented a strong policy that supports the use and promotion of local food
- We've had the leadership and support of students
- Other, please specify... _____
- Not sure

16. What were the most significant benefits experienced, if any, as a result of your university/college's activities around local food?

Please select up to 3 from the list below

- No benefits were experienced
- Improved student and staff knowledge and skills about local food
- Improved quality, freshness, taste, or nutrition of university/college food
- Improved health of students and staff
- Stimulation of the local economy and increased markets for farmers or other local food producers
- New or strengthened partnerships between schools, farmers, and others
- Enhanced public perception of the university/college
- Increased environmental sustainability
- Other, please specify... _____
- Not sure

17. What were the most significant barriers experienced, if any, to offering local food at your university/college?

Please select up to 3 from the list below

- No barriers were experienced
- Difficulties with sourcing local food
- Poor quality of local food
- High cost of local food
- Difficulties with delivery of local food
- Existing contracts limit or prevent using local food
- Food safety/liability concerns
- Increased effort, skills and time required to prepare local food
- Limited facilities and equipment
- Limited staffing and volunteers
- Limited support from university/college administration
- Lack of policies that address local food
- Limited demand for local food
- Other, please specify... _____
- Not sure

18. What assistance is most needed, if any, to further develop or maintain your university/college's activities around local food?

Please select up to 3 from the list below

- No assistance is needed
- Identifying sources of high quality and affordable local food
- Coordinating ordering, delivery, and payment procedures
- Addressing contract, insurance and liability concerns
- Conducting training on food preparation and menu planning
- Engaging key stakeholders to support activities around local food
- Identifying educational resources for students on local food
- Publicizing your activities around local food
- Connecting with others involved in Farm to Cafeteria activities
- Identifying funding for activities around local food
- Identifying how to increase environmental sustainability
- Developing and advocating for policies that address local food
- Other, please specify... _____
- Not sure

19. How would you like to receive information and updates on Farm to Cafeteria activities?

Please select all that apply.

- Website/Blog
- Social networking site (example: Facebook or Twitter)
- Newsletter
- Newspapers, radio, or television
- Webinars
- Regional conferences, symposiums, or forums
- National conferences, symposiums, or forums
- Other, please specify...
- Not sure

20. Please indicate who you partner with, if anyone, to organize your university/college's activities around local food.

Please select all that apply.

- We do not partner with any groups or organizations
- Community groups
- Community economic development organizations
- Student organizations on campus
- Environmental groups
- Faith-based/ religious organizations
- Farmer, producer or agriculture organizations
- Food networks
- Health organizations
- Politicians or political parties
- Schools
- Universities or colleges
- Other, please specify... _____
- Not sure

21. Does your university or college receive any funding from external sources to support its local food activities?

These may include grants, contracts and other monies received directly by the university/college or by program partners.

- Yes. Please specify (optional): _____
- No
- Not Sure

22. Would you like to increase the level of activities around local food in your university/college?

- Yes. Please indicate what activities you'd like to increase: _____
- No
- Not sure

23. Does your university/college use a specific definition for local food?

This may be different from the definition used throughout this survey.

- Yes. Please specify your definition _____
- No
- Not sure

24. Do you consider your university/college to have a Farm to Cafeteria program?

A Farm to Cafeteria program aims to close the distance between farm and fork by bringing local, nutritious, and sustainably produced foods to students and staff at your university/college.

- Yes
- No
- Not sure

25. If applicable, provide the name of a helpful resource that your university/college has used to further its activities around local food.

If not applicable, please select the "next" tab at the bottom of this page to continue.

Resource name

Resource type website/social networking site
 manual/toolkit
 farmer directory
 report
 person
 other

26. What is your position at your university/college?

- University/College Administrator
- Food Service Director
- Chef
- Other, please specify... _____

27. In what province or territory is your university/college located?

- Alberta
- British Columbia
- Manitoba
- New Brunswick
- Newfoundland and Labrador
- Nova Scotia
- Ontario
- Prince Edward Island
- Québec
- Saskatchewan
- Nunavut
- Northwest Territories
- Yukon

28. How many students are enrolled at your university/college?

- Less than 1000 students
- 1 000 - 9 999 students
- 10 000 – 19 999 students
- 20 000 – 29 999 students
- 30 000 or more students
- Not sure

29. If you would like to share any additional comments about Farm to Cafeteria activities, please feel free to do so here:

If you have no additional comments, please select "next" at the bottom of the page to continue.

30. Please complete the following information.

Your contact information is needed to ensure we receive only one response per school, university/college, or healthcare facility. Your identity and responses will remain confidential.

Name of respondent	<input type="text"/>
Name of college/university	<input type="text"/>
E-mail	<input type="text"/>
Telephone	<input type="text"/>

Please check the boxes below if you provide consent to the following: Receiving the results of the survey by email; Receiving periodic updates from the Farm to Cafeteria Canada Network; Receiving a link to the Farm to Cafeteria Canada website, where you may choose to publicly promote your Farm to Cafeteria program; Being contacted to share additional information about your Farm to Cafeteria activities

Providing consent to the following is optional. You may continue the survey without providing consent by selecting the "next" tab. Please note that your email will be added to the Farm to Cafeteria Canada listserv if you would like to receive periodic updates from the Farm to Cafeteria Canada Network.

- I DO wish to receive a copy of the result of the survey by email
- I DO wish to receiving periodic updates from the Farm to Cafeteria Canada Network
- I DO wish to receive a link to the Farm to Cafeteria Canada website, where I may choose to promote my Farm to Cafeteria program
- I MAY be contacted to provide additional information about my Farm to Cafeteria activities

HEALTHCARE FACILITY SURVEY

2. Are you providing local food in any program, service, or fundraiser at your healthcare facility?

For the purpose of this survey, local food is defined as food grown and processed within your province or territory.

- Yes
- No
- Not sure

3. What sources provide local food for your healthcare facility?

Please select all that apply.

- On-site sources (example: garden, greenhouse, or farm)
- Community greenhouse or garden
- Farmers
- Farmers' markets
- Grower cooperatives
- Grocery stores
- Distributor or broker
- Other, please specify... _____
- Not sure

4. How is local food transported to your healthcare facility?

Please select all that apply.

- No transportation required (it is all grown and produced on-site)
- It is picked up by our healthcare facility
- It is delivered to our healthcare facility
- Other, please specify... _____
- Not sure

5. Who runs your healthcare facility's food services?

Please select all that apply.

- Self-operated by the healthcare facility
- Contracted to a food service company
- Other, please specify... _____
- Not sure

6. Does your healthcare facility source local food in any of the following food categories?

If you are sourcing local food in a category from "within your province/territory" and "within 150km or 100 miles", please select both checkboxes.

	Yes, sourced within 150 km or 100 miles	Yes, sourced within our province/territory	No	Not sure
Vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fruit	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Dairy	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Meat or poultry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fish	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Legumes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bread or pastries made with local ingredients	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other grains and flours	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Other local food sourced within 150 km or 100 miles: (if not listed in the table above)

Other local food sourced within this province/territory: (if not listed in the table above)

7. Is local food available in any of the following outlets or activities at your healthcare facility?

	Yes	No, but we would like it to be	No	Not applicable	Not Sure
Patient food services	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cafeteria(s)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vending machines	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Catering services	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Meals-on-wheels or other community food programs	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other outlets or activities where local food is available at your healthcare facility: (if not listed in the table above)

8. Please estimate the TOTAL annual budget spent on food at your healthcare facility.

Please note: Your response to this question will remain confidential.

- Total annual budget spent on food \$ _____
- Not sure

9. Please estimate what percentage of your healthcare facility's total annual food budget is spent on food grown and processed within 150 km or 100 miles of your hospital/healthcare facility?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more
- Not sure

10. Please estimate what percentage of your healthcare facility's total annual food budget is spent on food grown and processed within your province or territory?

- Less than 1%
- 1-9%
- 10-24%
- 25-49%
- 50-74%
- 75% or more
- Not sure

11. Do any of the following apply to the local food available at your healthcare facility?

	All or most of the local food available at our healthcare facility supports this	Some of the local food available at our healthcare facility supports this	None of the local food available at our healthcare facility supports this	Not sure
Food is certified 'Local Food Plus' or 'Organic'	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food meets humane production standards	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The transportation, packaging, and preparation of food supports energy conservation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food can be traced to the site it was grown or produced	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food is grown or produced without the use of pesticides, herbicides, or other chemicals	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. Does your healthcare facility conduct any of the following educational activities to help patients, visitors, and staff learn about local food?

Please select all that apply.

- No educational activities on local food are available
- The facility offers workshops, seminars, forums, demonstrations or other educational activities on local food to patients, staff members, or visitors
- On-site farms, gardens, or greenhouses that grow food are available to patients and staff members
- The hospital/healthcare facility participates in community agriculture and food events
- Other, please specify... _____
- Not sure

13. Are there any provincial/territorial or healthcare facility level policies or contracts that address the use of local food in your hospital/healthcare facility?

Policies or contracts may be provincial/territorial, regional, or specific to your healthcare facility. Please select all that apply.

- Yes, the use of local food is addressed in a policy. Please specify the name of the policy (optional): _____
- Yes, the use of local food is addressed in a contract. Please specify who the contract is with (optional): _____
- No, there are no policies or contracts that address the use of local food in our healthcare facility
- Not sure

14. Do any food policies or contracts specify a minimum percentage of local food that must be offered at your healthcare facility?

- Yes. Please specify what percentage: _____
- No
- Not sure

15. What were the most important factors, if any, that helped your healthcare facility's activities around local food get to where they are now?

Please select up to 3 from the list below

- We've had easy access to reliable sources of local food
- We've had the strong support of a key senior manager or champion
- We've had strong support from our healthcare facility community
- Our sources of local food were able to meet contract, liability, and insurance requirements
- We've had the equipment capacity to offer local food
- We've had dedicated staff or volunteers
- We've had the financial resources needed to conduct activities around local food
- We've implemented a strong policy that supports the use and promotion of local food
- Other, please specify... _____
- Not sure

16. What were the most significant benefits experienced, if any, as a result of your healthcare facility's activities around local food?

Please select up to 3 from the list below

- No benefits were experienced
- Improved patient and staff knowledge and skills about local food
- Improved quality, freshness, taste, or nutrition of healthcare facility food
- Improved health of patients or staff
- Stimulation of the local economy and increased markets for farmers or other local food producers
- New or strengthened partnerships between healthcare facilities, farmers, and others
- Enhanced public perception of the healthcare facility
- Increased environmental sustainability
- Improved staff morale
- Other, please specify... _____
- Not sure

17. What were the most significant barriers experienced, if any, to offering local food at your healthcare facility?

Please select up to 3 from the list below

- No barriers were experienced
- Difficulties with sourcing local food
- Poor quality of local food
- High cost of local food
- Difficulties with delivery of local food
- Existing contracts limit or prevent using local food
- Food safety/liability concerns
- Increased effort, skills and time required to prepare local food
- Limited facilities and equipment
- Limited staffing and volunteers
- Limited support from healthcare facility senior management
- Lack of policies that address local food
- Limited demand for local food
- Other, please specify... _____
- Not sure

18. What assistance is most needed, if any, to further develop or maintain your healthcare facility's activities around local food?

Please select up to 3 from the list below

- No assistance is needed
- Identifying sources of high quality and affordable local food
- Coordinating ordering, delivery, and payment procedures
- Addressing contract, insurance and liability concerns
- Conducting training on food preparation and menu planning
- Engaging key stakeholders to support activities around local food
- Identifying educational resources for students on local food
- Publicizing your activities around local food
- Connecting with others involved in Farm to Cafeteria activities
- Identifying funding for activities around local food
- Identifying how to increase environmental sustainability
- Developing and advocating for policies that address local food
- Other, please specify... _____
- Not sure

19. How would you like to receive information and updates on Farm to Cafeteria activities?

Please select all that apply.

- Website/Blog
- Social networking site (example: Facebook or Twitter)
- Newsletter
- Newspapers, radio, or television
- Webinars
- Regional conferences, symposiums, or forums
- National conferences, symposiums, or forums
- Other, please specify... _____
- Not sure

20. Please indicate who you partner with, if anyone, to organize your healthcare facility's activities around local food.

Please select all that apply.

- We do not partner with any groups or organizations
- Community groups
- Community economic development organizations
- Environmental groups
- Faith-based/ religious organizations
- Farmer, producer or agriculture organizations
- Food networks
- Health organizations
- Politicians or political parties
- Schools
- Universities or colleges
- Other, please specify... _____
- Not sure

21. Does your healthcare facility receive any funding from external sources to support its local food activities?

These may include grants, contracts and other monies received directly by the healthcare facility or by program partners.

- Yes. Please specify (optional): _____
- No
- Not Sure

22. Would you like to increase the level of activities around local food in your healthcare facility?

- Yes. Please indicate what activities you'd like to increase: _____
- No
- Not sure

23. Does your healthcare facility use a specific definition for local food?

This may be different from the definition used throughout this survey.

- Yes. Please specify your definition _____
- No
- Not sure

24. Do you consider your healthcare facility to have a Farm to Cafeteria program?

A Farm to Cafeteria program aims to close the distance between farm and fork by bringing local, nutritious, and sustainably produced foods to patients and staff at your healthcare facility.

- Yes
- No
- Not sure

25. If applicable, provide the name of a helpful resource that your healthcare facility has used to further its activities around local food.

If not applicable, please select the "next" tab at the bottom of this page to continue.

Resource name

- Resource type
- website/social networking site
 - manual/toolkit
 - farmer directory
 - report
 - person
 - other

26. What is your position at your healthcare facility?

- Healthcare Facility Administrator
- Food Service Director
- Other, please specify... _____

27. In what province or territory is your healthcare facility located?

- Alberta
- British Columbia
- Manitoba
- New Brunswick
- Newfoundland and Labrador
- Nova Scotia
- Ontario
- Prince Edward Island
- Québec
- Saskatchewan
- Nunavut
- Northwest Territories
- Yukon

28. How many beds are at your healthcare facility?

- Less than 100 beds
- 100- 299 beds
- 300- 499 beds
- 500- 699 beds
- 700 or more beds
- Not sure

29. If you would like to share any additional comments about Farm to Cafeteria activities, please feel free to do so here:

If you have no additional comments, please select "next" at the bottom of the page to continue.

30. Please complete the following information.

Your contact information is needed to ensure we receive only one response per healthcare facility. Your identity and responses will remain confidential.

Name of respondent	<input type="text"/>
Name of healthcare facility	<input type="text"/>
E-mail	<input type="text"/>
Telephone	<input type="text"/>

Please check the boxes below if you provide consent to the following: Receiving the results of the survey by email; Receiving periodic updates from the Farm to Cafeteria Canada Network; Receiving a link to the Farm to Cafeteria Canada website, where you may choose to publicly promote your Farm to Cafeteria program; Being contacted to share additional information about your Farm to Cafeteria activities

Providing consent to the following is optional. You may continue the survey without providing consent by selecting the "next" tab. Please note that your email will be added to the Farm to Cafeteria Canada listserv if you would like to receive periodic updates from the Farm to Cafeteria Canada Network.

- I DO wish to receive a copy of the result of the survey by email
- I DO wish to receiving periodic updates from the Farm to Cafeteria Canada Network
- I DO wish to receive a link to the Farm to Cafeteria Canada website, where I may choose to promote my Farm to Cafeteria program
- I MAY be contacted to provide additional information about my Farm to Cafeteria activities

Appendix B: Fertile Ground: Farm to Cafeteria Canada Key Informant Interviews

SUMMARY- May, 2013

INTRODUCTION

Linking local farms and local food productions to healthcare facilities, campuses and schools is a simple idea that has inspired the spread of Farm to Cafeteria programs across Canada and around the world. The programs address two major challenges facing society – the need to ensure healthy, fresh and sustainable food for our population as well as the need to support the development of sustainable regional and institutional food systems.

Farm to Cafeteria Canada (F2CC) is a national network that promotes, supports and links farm to cafeteria programs, policy and practice in Canada from coast to coast to coast. Farm to Cafeteria Canada is comprised of diverse regional and sub-regional agencies who are already working to bridge the gap between farm and tray and to develop a strategy to link and further the Farm to Cafeteria movement in Canada.

This document provides a partial picture of the farm to cafeteria (F2C) landscape across Canada from the perspective of key stakeholders championing F2C activities at provincial and national levels.

Ten key informants were interviewed including: individuals from national and provincial organizations leading policy, programming, project, research, and/or funding efforts to further F2C activity. All of these champions were working from outside of the public institutions themselves and most were Farm to Cafeteria Canada Advisory Committee members or liaisons.

This data was gathered to assist F2CC Advisory Committee members and the funder to better understand the context in which Canadian institutions and the new national network (Farm to Cafeteria Canada) are operating. It was gathered to assist F2CC in their processes to identify the most feasible, timely and well-supported ways they might work together to further Farm to Cafeteria activity.

Together the findings of the key informant interviews and the findings of the national survey will feed into a set of recommendations to help the network identify and prioritize the people, places and ways they may best work together to help move F2C activity forward.

This document summarizes key activities and initiatives being undertaken by provincial and municipal governments and institutions (e.g. public schools, post-secondary institutions, and healthcare facilities). It also provides an over view of next steps and activities by summarizing what was learned about enabling factors, constraining factors, and opportunities.

It is important to note that this was not a comprehensive survey. Due to time constraints, the number of interviews was limited as was the time available for analysis. It is hoped that these results will provide a small picture of the opportunities and barriers associated with this emerging field of activity that can help support future research, analysis and action.

KEY ACTIVITIES

A number of activities are taking place at different levels across the country. They range from schools and other institutions, which have developed local initiatives such as gardens and greenhouses, to provincial governments that have set targets for local procurement and provided support for significant development of infrastructure. This section provides a summary of key activities across the country in various sectors.

Provincial Governments

Provincial governments across the country have been most active on this file. Some notable developments include:

- **Province of Ontario Local Food Act (Bill 36)** – This comprehensive Act is currently being debated in the Ontario Legislature. The purposes of the Bill are:
 - 1) To foster successful and resilient local food economies and systems throughout Ontario
 - 2) To increase awareness of local food in Ontario, including the diversity of local food
 - 3) To encourage the development of new markets for local food [Source: Local Food Act]

The Bill includes the establishment of local food goals and targets in consultation with stakeholders, ongoing work with public sector organizations to meet the goals and targets, regular reporting on efforts to support local food, and the establishment of "Celebrate Ontario Local Food Week" and other awareness activities.

- **Province of Manitoba Budget Speech 2013** – the Provincial Budget Speech (delivered April 16, 2013) articulated a major commitment to local purchasing. The document stated that:

“Our government will support a new local sustainable food initiative to increase purchasing from local agricultural producers, promoting community economic development by creating linkages with local farmers to bring more fresh healthy foods into public institutions and facilities” [Source: 2013 Manitoba Budget address]

The Manitoba government also committed to document current practices and to establish baselines and targets. It is expected the commitments made in the budget will have impacts on the voluntary sector, post-secondary institutions, healthcare facilities, housing, as well as the Department of Liquor, Lotteries and Casinos.

- **Province of New Brunswick Department of Healthy and Inclusive Communities** (Government of New Brunswick) – This innovative provincial ministry has provided support for a number of initiatives related to food security. A number of projects have been funded through the Community Food Actions Grant. The government has also supported and provided funding for the Community Food Mentors Program to support community food action projects. The department is looking at ways to further support food security in the province and is currently involved in discussions looking at ways to support “Buy-Local NB Directory”. The department has also funded a full time coordinator for the New Brunswick Food Security Action Network.

In British Columbia, a number of initiatives have been funded by the provincial government including the Farm to School Program administered by the Public Health Association of BC and a school fruit, vegetable and milk snack program administered by the BC Agriculture in the Classroom Foundation.

BC Health Authorities are funding community food action initiatives – including farm to school programs. Most have included farm to school in their strategic plans.

The British Columbia NDP has also included in its platform commitments to Grow BC (support for local production), Feed BC (promote local procurement by hospitals and long-term care facilities) and Buy BC (support marketing of BC produced foods and wine).

The Nova Scotia THRIVE! Program, a comprehensive strategy to improve the health of Nova Scotians, articulates a commitment to local purchasing

In Quebec, discussions about local purchasing have taken place between the Ministry of Agriculture and the non-governmental organization Equiterre.

In Alberta, there has been no mention of a provincial role with regard to local purchasing issues. However, following media coverage about poor foods in seniors care facilities, there has been a reconsideration of these issues.

In Newfoundland, the ruling Progressive Conservative Party has included a commitment to local purchasing in its policy book, but has not yet followed up on that commitment.

In the federal parliament, a private members' bill has been introduced to support the establishment of a Local Food Day. Bill C-449 (An Act Respecting a National Food Day) was introduced by MP Malcolm Allen (Welland, NDP) and seconded by Elizabeth May (Saanich-Gulf Islands, Green Party).

On a national level, organizations such as Food Secure Canada, Farm to Cafeteria Canada (and its member organizations Local Food Plus, My Sustainable Canada, the Canadian Coalition For Green Healthcare), the AgriFood Policy Institute, Conference Board of Canada, and others have examined issues of local procurement. Food Secure Canada has also done work to identify the impacts of trade agreements on issues of local procurement.

Municipal Governments

Some municipal governments have also played a role in this issue. For example:

- **Town of Bridgewater, Nova Scotia (Integrated Community Sustainability Plan)** – This key planning document identifies support for local, healthy and sustainable food as a key strategy.
- **City of Toronto, Ontario (Toronto Food Charter)** – Signed in 2001, this document commits the City of Toronto to “adopt food purchasing practices that serve as a model of health, social and environmental responsibility.”
- **The City of Vancouver and Metro Vancouver** – Has instigated regional food strategies to create just and sustainable food systems. In addition, local food procurement policies in public institutions and innovative ways to strengthen the local supply chain (e.g. farms on school and hospital grounds, food hubs, community food centres, farm to school salad bar programs, and farm bag fundraisers) are taking shape. In addition, in Vancouver, a new Local Food Procurement Roundtable in development to champion F2C activity.
- **A national assessment of food policy councils across Canada has illuminated that hubs of municipal food policy activity are occurring in same areas as farm to cafeteria activity.** The

assessment has recommended the creation of a national network. Exploring the intersection between municipal food policy and farm to cafeterias work is a natural next step.

Other Ontario municipalities (e.g. Markham, Hamilton, Halton, and Thunder Bay) have also shown leadership on this issue as have those in Alberta (e.g. Medicine Hat, Red Deer, Calgary, Hinton, Jasper, and Banff). In Ontario, there are signs that municipalities are seeing local purchasing as an economic issue and sustainability driver. The Association of Municipalities of Ontario is currently engaged in an RFP process intended to support research to identify Leading Practices for Municipal Government on Local Food Initiatives.

Post-Secondary Education

University and college campuses are also providing leadership on this issue across Canada. For example:

- **Campus Food Systems Project (Sierra Youth Coalition, Meal Exchange)** – This project is working with ten campuses across the country to help students improve multi-stakeholder organizing, procurement practices, and applied student research for the food systems on their campuses and in their regions. The resources used, best practices developed, and lessons learned from these campuses are shared on the StudentFood.ca website to inspire and support change on campuses nationwide.
- **University of Winnipeg (Diversity Food Services)** – U of W bought out its contract with a catering company and has developed its own food services. The partnership including a head chef as well as a local CED organization. 50% local purchasing at this point. A revenue increase of \$1 million (costs have also been raised) indicates an increase in use of the cafeteria.
- **Dalhousie University (Office of Sustainability)** – Has influenced policies at the university which have in turn influenced policies at other institutions such as Acadia, Mt. St. Vincent, etc. A new problem has emerged – finding the volume of local production to address the needs of institutions.

Significant activities have also taken place in Universities in Ontario (e.g. Laurier, Waterloo, Guelph, and Ottawa) and British Columbia (e.g. University of Victoria and UBC).

Public Schools

There are individual activities to promote local foods at public schools across the country, but some informants noted there are no nationally coordinated efforts to support local foods within schools. A model has been developed in British Columbia that could provide a template for coordinated action across the rest of the country. The Public Health Association of BC is coordinating Farm to School BC - a provincial program (funded primarily by the BC Ministry of Health) to further activity to bring healthy, local, and sustainable foods into BC schools. Over \$1 million has been directed towards the provision of equipment to schools and towards capacity building. To date more than 30, 000 children have access to fresh, local foods from nearby farms at least 2 times per week.

In Toronto, FoodShare's award-winning Field to Table Schools (FTTS) program (www.foodshare.net/field-to-table-schools) is restoring good food education in schools with hands-on activities, workshops and growing projects.

On a local scale, the Red Deer, Alberta Catholic School District has identified a preference for local foods in its nutrition policy.

Healthcare Facilities

The most significant Farm to Healthcare activity is occurring in Ontario, and Quebec, with small pockets of activity in British Columbia. For example, pilot projects to introduce local foods to hospitals have been funded in Ottawa (Ottawa Children's Hospital and Just Food Ottawa) and Scarborough (Scarborough Hospital and Real Food for Real Kids). Farm to Healthcare activity in BC may gear up significantly if there is a change of government – refer to the Grow BC Feed BC Buy BC plan. The BC NDP plans to institute a local procurement policy for hospitals requiring hospitals to purchase 30% local. A million dollars will be earmarked for a pilot program in the interior of BC.

Ontario's Friends of the Greenbelt Foundation publishes a yearly list of local food champions that provides examples of activities by hospitals and other institutions (greenbelt.ca/research/food-farming/ontarios-local-food-champions-2012). The foundation also administers the Broader Public Sector (BPS) grant program, which has provided \$6 million dollars over the last three years to support local procurement. It is estimated that this money has resulted in an increase of \$26 million in the purchase of local foods. An additional \$5 million over the next two years has been allocated to this program (For more information see: greenbelt.ca/news/press-releases/more-fresh-local-ontario-food-coming-cafeteria-near-you).

Other Institutions

Informants identified opportunities for action in a number of different institutions such as convention centers, casinos, food banks, correction facilities, etc. Pilot activities are taking place in Edmonton (Northlands Event Centre) and Manitoba (Crown Corporations Pilot Project).

Other Activities

In addition to activities within individual institutions and sectors, there are a number of activities aimed at developing a comprehensive approach to F2C work. Examples of these activities include:

- **Networking** - Several initiatives are working to build networks at a number of different levels including:
 - **Farm to Cafeteria Canada Network** – A national network (established in 2011 and managed by the Public Health Association of BC with funding primarily through the J.W. McConnell Family Foundation) that works to bring healthy, local and sustainable foods into all public Institutions. Nine regional leads are working to create F2C networks in British Columbia, Alberta, Manitoba, Ontario, Quebec, New Brunswick, Nova Scotia and Newfoundland and Labrador.
 - **The BC Farm to School Network** - Established in 2007 and now links more than 100 programs and 500 F2S enthusiasts.
 - **Local and Sustainable Food Systems Network (Food Secure Canada)** – Brings together a diversity of organizations across Canada working on strengthening local and regional food systems with an interest in larger structural change. Food Secure Canada also convenes free quarterly networking teleconferences with representatives of provincial and regional food security networks and organizations to share information and resources and to work on joint projects.

- **Networking Support (Broader Public Sector Investment Fund, Ontario)** – This fund has sponsored a number of events that have helped to build relationships and action. Some large purchasers have loosened requirements (e.g. Federal Certification, HACCP Certification) following in-person meetings with local growers.
- **Working with Food Managers** – In Quebec, a pilot project led in some cities provided documents which have been transmitted in the whole health network of Quebec. As a result, it has helped food managers to buy locally, or at least to gain knowledge about their flexibility in buying local. The document explored different issues related to local procurement (e.g. economic, financial, and legal).
- **Research** – Some informants noted that there is a great need for more research to support their efforts. Research reports are emerging that document the benefits of local procurement. For example, My Sustainable Canada and The Canadian Coalition for Green Healthcare have published Local Food Provision in Ontario’s Hospitals and Long Term Care Facilities: Recommendations for Stakeholders (2012). For more information see: www.mysustainablecanada.org/attachments/article/206/OMAFRA%20POLICY%20PAPER%20FINAL.pdf.

In addition, Farm to Cafeteria Canada has conducted a national survey of organizations involved in F2C work and a Municipal Food Policy Councils Working Group is developing a paper exploring municipal involvement in food issues (Title: Municipal Food Policy Entrepreneurs: A preliminary analysis of how Canadian cities and regional districts are involved in food system change by Rod MacRae, Kendal Donahue).

FUTURE ACTIONS AND ACTIVITIES

What are the factors that support or enable action on F2C issues? What are the constraints or barriers that serve to discourage action on these important issues? What opportunities exist to support innovative action? Informants identified a number of factors that support and inhibit action on F2C issues.

Among the elements that support action on F2C issues are:

- **Champions and leadership** – Several informants noted that the single largest factor in the success of F2C programs within institutional settings has been the leadership of a champion who has worked to promote the issue and develop understanding among key stakeholders. In Nova Scotia, for example, it was noted that the establishment of an office of Sustainability at Dalhousie University ensured that there was an ongoing voice speaking in favor of local procurement. In British Columbia, it was noted that champions have emerged within a number of realms – political parties (Liberals, Greens, NDP), provincial government ministries, municipalities, and within key NGOs (e.g. Public Health Association of BC, Healthy Communities, BC Food System Network, BC Association of Farmers’ Markets, Farm Folk City Folk, and Farmers’ Institute).
- **Established networks and relationships** – Another positive factor noted was the development of relationships amongst the various stakeholders involved in the issue. One particularly important issue is the need to establish relationships among those involved with various parts of the value chain. For example, substantive changes have occurred when farmers have had a chance to meet face to face with those involved with regulation and procurement. Personal relations help to address prejudices and beliefs about local procurement and to develop solutions to problems that do exist.

- **Public support** – The growing awareness about local food issues has provided an important foundation to support future efforts. For example, it was noted that student support has driven activity at the university level including Nova Scotia, Newfoundland and Ontario. Providing ongoing education to the public, developing consumer demand for local products, and increasing food literacy awareness are all important components of public support. In addition, these activities contribute to the development of the political will essential to support the implementation of supportive public policies. The support of specific sectors has also been identified as important. For example, the Canadian Restaurant and Foodservices Association has recognized local food as an emerging trend in the restaurant field.
- **Funding** – Informants noted that investments by Agriculture Ontario (through the Broader Public Sector grant program), The New Brunswick Department of Healthy and Inclusive Communities, The McConnell Foundation and others have supported significant progress on F2C issues. The “buy-in” by funders into the issue was seen as an important enabling factor. It was noted that even small amounts of money can play an important role in supporting networking and education activities. For example, seed funding that supports community projects (e.g. community gardens, community kitchens, and greenhouses) can help provide concrete examples of the importance of local, healthy and sustainable foods.
- **Supportive policies** – In Alberta, the Alberta Nutritional Guidelines have provided an opportunity to initiate discussion about F2C issues. In British Columbia, food security has been mandated as a public health function.
- **Research and evaluation** – It was noted that ongoing research and evaluation activities are needed to help inform and support arguments in favor of local procurement. It was noted that in Alberta providing concrete examples of success can help motivate and inspire others.

A number of factors that serve to constrain or inhibit success were also identified. These include:

- **Capacity, infrastructure, and readiness** – Informants noted that there is a pressing need to address issues of capacity and infrastructure. In some cases, the progress of F2C can be affected if there is limited capacity to provide local food. It was noted that in Newfoundland and Labrador that production was low. Development of distribution systems was noted in locations such as British Columbia and Ontario. Others noted the length of the growing season as a problem. For example, most universities have their lowest enrollment during the summer when food production is at its highest.
- **Funding** – The need for improved funding was noted by a number of respondents. Issues identified include funding for pilot and demonstrations projects, funding for network building, and funding for development of government and political support.
- **Policies and agreements** – Issues around policies were noted at a number of different levels. Within institutions, policies and budgetary constraints may make it difficult to make decisions to buy local. In Nova Scotia it was identified that suppliers have been able to negotiate exclusive long-term contracts. The situation is changing as the contracts come up for renewal. In Ontario, it was noted that procurement is a formalized process with catch-all categories that may not be tailored to the capacities of local food producers.

In addition, there are a range of opportunities that support local food production and distribution. These include:

- **Political Will** – A total of five provinces have introduced local food procurement agendas. In British Columbia, both major political parties have included F2C initiatives in their platforms. Recent acknowledgments of F2C issues by the governments of Ontario and Manitoba have demonstrated the continued advancement of the F2C concept. It has been noted that the F2C concept is growing in political popularity.
- **Communication, networking and knowledge transfer** – In many ways, the success of the F2C concept in some areas is helping to pave the way for future achievements. In those provinces that are further along, models for food procurement and food sourcing have been developed that will be available to others across the country as activities continue to develop.
- **Collaboration and partnership** – The successful development of partnerships and collaboration has created momentum that will carry forward into the future. For example, collaboration around funding has started to occur. The development of networks has led to the development of willingness and support by a range of stakeholders across a number of sectors.

Appendix C: About Farm to Cafeteria Programs

Farm to cafeteria programs bring healthy, local, and sustainably produced foods - including seafood and wild foods - into public agencies. Farm to school, farm to campus, and farm to hospital are all farm to cafeteria programs. Farm to cafeteria program development and operations are guided by the vision and mission of *Farm to Cafeteria Canada*.

All Farm to Cafeteria programs share a common goal...

To increase access to healthy, local and sustainably grown foods in public agencies.*

And all aspire** to a common set of objectives...

- To close the distance between farm and fork or between farmer/fisher/hunter and eater.
- To support the hunting, growing, harvesting, processing, and delivery of healthy, local and sustainable foods to public agencies using sustainable practices.
- To increase the amount of healthy, local and sustainably produced foods purchased by public agencies and to increase the consumption of these foods.
- To improve knowledge about local foods, the local food system, and healthy eating.
- To enhance skills around hunting, growing, harvesting, preserving, purchasing, cooking and serving healthy, local and sustainably produced foods.
- To contribute to the health of the environment.
- To adopt supportive food policy.

Many Farm to Cafeteria models exist to suit varying community contexts, public agency settings and participant needs. The foods for programs may come from land or sea. Programs differ primarily in the way food is distributed from the local food source to the public agency and in the way the foods are served once they arrive at the agency.

** Programs share this common goal, institutions may need to transition in steps from their current source of foods to more local foods and then to more local, sustainable foods.*

*** While programs aspire to this set of objectives, they may focus on one or two initially and bring in the others as context and capacity permits.*

APPENDIX D: References

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* An extensive review of surveys and farm to cafeteria literature was conducted by Roxana Suchorolski for her thesis report and helped to support the development of the survey tools used by Farm to Cafeteria Canada. A list of references will be included in the thesis report. Should you have any questions pertaining to the literature, you may contact Roxana at roxana@nbfsan-rasanb.ca.