**FingerLakes Farm to Cafeteria**

Food Service Training Survey

Fingerlakes Farm to Cafeteria is concluding a 2 year training project that was funded through NESARE (Northeast Sustainable Agriculture Research and Education).

As a participant in one or more of the training events that were offered through this grant, we are in crucial need of your feedback to determine the effectiveness of these trainings, and to determine future funding needs.

Below is a summary of the foods/recipes, technical skills and farms that were introduced at each of 3 training sessions. Please indicate (a) if you attended this training session and (b) if you utilized any of these foods/recipes, skills or farmer contacts after you returned to your cafeteria.

**ANTICIPATING THE FALL HARVEST – July 27, 2010**

DID YOU ATTEND THIS TRAINING? YES / NO

FOODS/RECIPES

|  |  |  |  |
| --- | --- | --- | --- |
|  | Did you serve this? YES/NO | If yes, did you source local foods for this item? | Please ESTIMATE your total amount purchased of these foods since you took this training |
| Black Bean Burgers |  |  |  |
| Black Bean Hummus |  |  |  |
| Black Beans in other recipes |  |  |  |
| Pasta Primavera |  |  |  |
| Harvest Vegetable Frittata |  |  |  |
| Beets |  |  |  |
| Other |  |  |  |
|  |  |  |  |

TECHNICAL SKILLS

|  |  |
| --- | --- |
|  | Have you utilized this skill?  YES/NO |
| Knife skills – making garlic paste, slicing cherry tomatoes, etc. |  |
| Grilling produce (corn, beets, peppers, peaches, etc) |  |
| Using a Food processor |  |
| Blending a sauce |  |
|  |  |

**PRESERVING THE HARVEST, October 14th, 2010**

DID YOU ATTEND THIS TRAINING? YES / NO

|  |  |  |
| --- | --- | --- |
|  | Did you try this? | If yes, please estimate amount of local foods purchased |
| DEHYDRATING |  |  |
| Sweet Corn |  |  |
| Apples |  |  |
| Pears |  |  |
| Herbs |  |  |
| Grapes |  |  |
| Other? |  |  |

|  |  |  |
| --- | --- | --- |
|  | Did you try this? YES/NO | If yes, please estimate the amount of local foods purchased |
| FREEZING |  |  |
| Broccoli |  |  |
| Cauliflower |  |  |
| Other |  |  |
|  |  |  |

**SAVORING THE SPRING HARVEST, April 14th 2011**

DID YOU ATTEND THIS TRAINING? YES / NO

FOODS/RECIPES

|  |  |  |  |
| --- | --- | --- | --- |
|  | Did you serve this? YES/NO | If yes, did you source local foods for this item? | Please ESTIMATE your total amount purchased of these foods since you took this training |
| Strawberry Spinach Salad |  |  |  |
| Asparagus Soup |  |  |  |
| Quinoa Asparagus Salad |  |  |  |
| Dressed Asparagus |  |  |  |
| Spring Vegetable Frittata |  |  |  |
| Honey Mustard Dressing |  |  |  |
| Juneberries |  |  |  |
| Fruit/yogurt parfaits |  |  |  |
| Muranda Cheese  (or other local artisan cheese?) |  |  |  |

TECHNICAL SKILLS

|  |  |
| --- | --- |
|  | Have you utilized this skill?  YES/NO |
| Knife skills – making garlic paste, slicing cherry tomatoes, etc. |  |
| Making a vinaigrette (emulsification) |  |
| Using a Food processor |  |
| Making a roux (cream soup base) |  |
| Making a reduction (with berries or other) |  |
| Cooking new grains (quinoa, millet) |  |

**FARMERS**

WHAT PRODUCTS DO YOU MOST LIKE/WANT TO PURCHASE FROM LOCAL FARMS IF AND WHEN THEY ARE AVAILABLE? (PLEASE LIST)

|  |  |  |
| --- | --- | --- |
|  | Have you purchased from this farm over the past year? | If so, please ESTIMATE total $ amount purchased |
|  |  |  |
| Apple Barrel Orchards |  |  |
| Ambrosia Acres |  |  |
| Barron’s Pratt Barn Vineyard |  |  |
| Bedient Farms Natural Beef |  |  |
| Bob Mar Farm |  |  |
| Calexis Livestock |  |  |
| Clearview Farm |  |  |
| Creekside Farm |  |  |
| Firefly Farm |  |  |
| Fish’s Farm Market |  |  |
| Fisher Hill Farm |  |  |
| Fresh Ayr Farm |  |  |
| Grandpa’s Farm |  |  |
| Hansen Farms |  |  |
| Happy Goat Farm |  |  |
| Howard Hoover |  |  |
| James Sheppard Farm |  |  |
| Mud Creek Farm |  |  |
| Muranda Cheese |  |  |
| Nicholas Schoenwald |  |  |
| Pederson Farms |  |  |
| Randall Standish-Arbor Hill juices |  |  |
| Red Jacket Farms |  |  |
| Rosecrest Farm |  |  |
| Sweet Grass Meats |  |  |
| The Apple Farm – Victor |  |  |
| Tomions |  |  |
| Wagers Cider Mill |  |  |
| Whites Farm Market/ Bob-Mar |  |  |
| Other? |  |  |

Have you discovered and utilized any other new local foods or farms over the past year?