**Towne’s Harvest Garden**

**Pre-Internship Survey Spring 2009**

***SUMMARY OF SURVEY RESULTS***

**Section I:**

Name:

Age: 20, 20, 24, 25, 27, 32

 Average Age: 25

 Median Age: 25

Sex:

1. Male - 1
2. Female - 5

Ethnicity:

1. Caucasian - 6
2. Hispanic
3. African American
4. Native American
5. Asian
6. Other? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Intended Major:

 Sustainable Food and Bioenergy Systems - 6

Intended Option:

 Sustainable Food Systems – 3

 Sustainable Crop Production – 1

 Agroecology - 2

How many years of college/university have you had?

1. One semester
2. One year - 1
3. Two years - 1
4. Three years - 2
5. Four years
6. Four year college degree
7. Masters degree

1.5 years - 2

Where did you grow up? (Please choose only one answer)

1. Farm or ranch
2. Rural area, not on a farm or ranch - 2
3. Suburban area - 3
4. Urban area - 1
5. Other:

Where do you consider home now? (Please choose only one answer)

1. Farm or ranch
2. Rural area, not on a farm or ranch - 1
3. Suburban area - 2
4. Urban area – 3
5. Other:

**Section II:**

How do you see this internship fitting with your career goals?

* **I want to help people and the environment**
* **I would love to be involved in promoting healthy, natural and local diets in the community. I still plan on continuing school after I complete this degree in order to become an RD, and with that my ultimate dream is to focus mostly on the issues of perfecting individuals diets, but with my knowledge and passion of making that local, fresh and organic vegetarian foods. Food sustainability is first and foremost in my mind, as I am passionate about the process, and need to have this knowledge to roll over when I am giving advice to people as to their diets. Also I need to learn for myself how to maintain a garden and learn to be more self-sustaining in that aspect in order to foster that knowledge in others. It’s my concern that the simply know-how of one of the biggest survival skills is being bred out of us, and quickly. Compared with my parents and far more so my grandparents, this generation seems to have a very vague at best, idea of how to grow their own food, and more so where their food came from. If we could implement gardening classes in schools I would be a happy person, and I would love to be a part of that. But like I said being a part of this garden is first, in order for me to help show other people how to harvest food, I first need to know the process. So I guess this internship is HUGE in aiding me in my future career goals. I know that through this internship I will be introduced into a whole world that I never knew was there, and I am hopeful to establish great contacts with helpful and knowledgeable people.**
* **I hope to develop my vegetable gardening skills so in the future I can provide sustainable food for the community.**
* **Right now I don’t have a career goal. I’m here to seek education in a field that interests me. My hope is that the career will follow the passion. This internship should teach me about a successful local food system and all the aspects of it.**
* I want to be involved in how food is grown. At this point I am thinking about being a part of or running my own small market garden. Either way I want to be out of restaurants and have a close intimate relationship with food; producing, selling, cleaning, prepping, etc. I believe this internship will help me with a lot of the knowledge I need to be involved in what I want.
* This internship would provide hands on training and experience for my future career. I want to take the practice I will have gained from the farm and hopefully apply it to develop sustainable urban agricultural practices. I am not familiar with basic agricultural production practices, so this internship will teach me valuable and necessary skills, which I will need and rely in my future.

What are the 2-3 most important things you hope to gain from your internship at Towne’s Harvest Garden?

* The business behind the garden. The way in which the plants are group together because of nutrient demands. How to grow food using technology that is not the top of the line, resourcefulness and options for small farmers.
* 1)The pure knowledge of how a garden works, and how to harvest the food grown with love. 2)It’s a chance to meet other people that have other ideas about how to improve our food system, and have the chance hopefully to help them act on their ideas. 3)To actually be a part of growing food, and learning the best ways to do things. I have attempted my own garden but without other people working side by side and teaching me, I will never know enough to make it a success, in my mind. This is just a great opportunity to be able to have the relaxing aspect of working in the garden while having many people show us better ways of gardening. This is the greatest learning opportunity and will take away so much from this internship, as I already have.
* I hope to gain experience in greenhouse production and distribution of goods to the local community. Also to enhance my communication skills in a productive and efficient way.
* A sense of community within the Gallatin Valley. Education on a successful local food system. An active and healthy summer spent outside.
* 1)Learn how to grow my own food: to be able to rely on my knowledge of food production to live instead food corporations and being blindly ignorant on how to produce my food. 2) meet knowledgeable people in the field who have similar interests that are willing to share their knowledge of how things are done. 3)in depth, how local food systems work: not just growing the food but distribution and etc.
* I hope to gain an understanding of greenhouse cultivation and production. I also hope learn more about the distribution and access challenges communities have in trying to obtain fresh and hopefully local produce.

How do you expect this field-based learning experience to be different from a classroom learning experience?

* The way in which the students interact and the social aspect of it will be very difference. It is a hands on approach to learning which I find more applicable to the subject.
* As students we are actually involved and have a necessary role which creates any entirely different learning experience, and teaches us the true meaning of having team cooperation, responsibility, and accountability. If I am correct I think that most students want to duplicate something like “Townes Harvest” with this with this degree and at some point in their careers.
* Fieldwork is all hands on and I myself learn a lot more from hands on experience. Classroom work doesn’t get you outside in the fresh air to experience the wonders of mother earth.
* I’m part of maintaining this classroom. I have to grow the food I’m studying and work well with my fellow students/farmers. I will get to take pride in my schoolwork because we will see the results growing out of the soils and going to people who need and want healthy, sustainable food.
* I think outside hands on experiences out weigh every aspect of the classroom. I learn better if what I am learning is put into real life situations and being out on a farm learning how it works make the knowledge more interesting and stick in my mind. I believe this is why I have a hared time learning things like math, if I were to have math put into a real life situation and work the equations that way it would sink into my mind and I would have a way to remember equations. Actually working the equation through, for and actual real life project instead of a hypothetical one in the class room for me works better.
* I hope to gain more hands on experience, due to the fact that I have not farmed for produce ever, and it will be a lot different than reading about it. I expect to face more stress, with the fact people are now relying on me to help produce crops that they have paid and expect to consume. I also think I will enjoy it a lot more now that I am out experiencing what I may be doing for my career.

What do you think may be the benefits and challenges of working with fellow interns from different academic backgrounds?

Benefits:

* Hopefully we are all like-minded self-starters.
* Each student is bringing their own experiences, styles, and reasons for why they are doing this internship thus working side by side with people of different thoughts is more than informative. I think that each student and their chosen focus are wanting to focus more and learn more, but also may be able to bring more to the area of the farm matching with their focus. The collaboration is awesome for all of us to see that it takes more than one mind set as well how important all of these different departments having a very necessary role here a the farm. I hope that we will see how all the degree options have very equal roles.
* A combination of spices just adds great flavors to the meal.
* I’ll learn so much more from someone headed in a different direction. Diversity will bring different ideas and mindsets. It should make for an interesting and fun summer.
* Being able to challenge myself with others who have different opinions which will help me think outside the box. This is part of the real world learning, gathering others knowledge and putting it to use. Taking others backgrounds and applying them to what we are trying to achieve.
* The interns have a wide variety of knowledge that I can rely on. Many interns will have much more experience so I will be more than wiling to learn from what they can offer to help me with.

Challenges:

* A challenge would be the drama created by people but I think we will all be on the same page and have positive attitudes.
* I can’t foresee there being any challenges. Diversity is always a great thing, and they are similar enough that we will all mesh well in order to learn and cooperate together.
* Working with a lot of different people gets heated because most everyone has their own opinions.
* I don’t see any challenges as long as everyone cooperates and respects each other.
* Learning the aspects of farming I am not knowledgeable in and learning these from many other people and gathering my own opinions. Finding out why we use certain methods for certain plants. I consider challenges to be a positive aspect because they push you to become better personally.
* Communication between the interns will be key with so many tasks to be done. We will need to work together and keep each other accountable.

**Section III:**

**How would you rate your skills and knowledge in each of the following areas?**

Sums listed represent adding the scored value from the six submitted pre-surveys.

|  |  |
| --- | --- |
| Farm PlanningComments: | 1 2 3 4 5Sum = 13 Average: 2.17 |
| Food ProductionComments: | 1 2 3 4 5Sum = 18 Average: 3.00 |
| Garden Maintenance (weed management; use of tools)Comments: | 1 2 3 4 5Sum = 20 Average: 3.33 |
| Irrigation operation and maintenanceComments: | 1 2 3 4 5Sum = 14 Average: 2.33 |
| Integrated Pest ManagementComments: | 1 2 3 4 5Sum = 9 Average: 1.5 |
| CSA distributionComments: | 1 2 3 4 5Sum = 9 Average: 1.5 |
| Chicken/Egg ProductionComments: | 1 2 3 4 5Sum = 12 Average: 2.00 |
| CompostingComments: | 1 2 3 4 5Sum = 15 Average: 2.50 |
| Greenhouse/ Protected Cultivation/ Season ExtensionComments: | 1 2 3 4 5Sum = 12 Average: 2.00 |
| Post Harvest Processing and Preparation for DistributionComments: | 1 2 3 4 5Sum = 13 Average: 2.17 |
| Safe Food HandlingComments: | 1 2 3 4 5Sum = 22 Average: 3.67 |
| Produce marketing/Farmers’ market salesComments: | 1 2 3 4 5Sum = 12 Average: 2.00 |

**Section IV:**

**How important is each of the following when deciding what to eat?** [1= not at all important; 3= somewhat important; 5=extremely important]

Sum’s listed represent adding the scored value from the six submitted pre-surveys.

|  |  |
| --- | --- |
| Like the taste | 1 2 3 4 5Sum = 27 Average: 4.5 |
| Price is right | 1 2 3 4 5Sum = 20 Average: 3.33 |
| Certified Organic | 1 2 3 4 5Sum = 23 Average: 3.83 |
| Pesticide free | 1 2 3 4 5Sum = 24 Average: 4.0 |
| Locally grown | 1 2 3 4 5Sum = 26 Average: 4.33 |
| Sustainably grown | 1 2 3 4 5Sum = 29 Average: 4.83 |
| Pre-prepared/ convenience | 1 2 3 4 5Sum = 10 Average: 1.67 |
| Minimally processed | 1 2 3 4 5Sum = 26 Average: 4.66 |
| Safety of food | 1 2 3 4 5Sum = 27 Average: 4.5 |
| Who produced it | 1 2 3 4 5Sum = 28 Average: 4.66 |
| OTHER: Local and organic | 1 2 3 4 5Sum = one answer only = 5 |

**In which areas do you hope to develop through your internship?**  [1= not at all important; 3= somewhat important; 5= extremely important]

Sum’s listed represent adding the scored value from the six submitted pre-surveys.

|  |  |
| --- | --- |
| Communication  | 1 2 3 4 5Sum = 28 Average: 4.66 |
| Team work | 1 2 3 4 5Sum = 27 Average: 4.50 |
| Leadership  | 1 2 3 4 5Sum = 24 Average: 4.00 |
| Problem solving | 1 2 3 4 5Sum = 28 Average: 4.66 |
| Initiative | 1 2 3 4 5Sum = 27 Average: 4.50 |
| Systems thinking | 1 2 3 4 5Sum = 30 Average: 5.00 |
| Ethical responsibility | 1 2 3 4 5Sum = 30 Average: 5.00 |
| Conflict resolution | 1 2 3 4 5Sum = 29 Average: 4.83 |
| Project planning | 1 2 3 4 5Sum = 29 Average: 4.83 |
| Project implementation | 1 2 3 4 5Sum = 24 (only 5 answers) Avg: 4.80 |
| Project evaluation | 1 2 3 4 5Sum = 26 Average: 4.33 |
| Customer service | 1 2 3 4 5Sum = 27 Average: 4.50 |
| Professionalism | 1 2 3 4 5Sum = 27 Average: 4.50 |