

School Food System Survey
Administrative and Food Service Facilities
Presented by Growing Partners of Southwest Colorado

School Name or District:

Person(s) Completing:

Grade Levels:

Phone Numbers:

Date:

Email address(es):

Please circle or fill in the appropriate response for each question. Write N/A for any question that does not apply to your school or school district. If completing survey for more than one school, please fill out applicable section/s (i.e. elementary, middle, or high school). Due to the nature and length of the survey, there may be several sources for collecting answers, if you are unable to answer select questions but know an alternative contact, please supply contact information. If you have any questions regarding this survey please contact Shari Fitzgerald by phone at (970) 385-3980 or email us at laplatafood@yahoo.com.

School Demographics

1. Type of School:	Public	Private	Charter	Other: _____
2. Does your school operate year-round?	Yes		No	
3. Number of students enrolled:				
4. Number of total staff:				
5. What languages are spoken at your school/district?	Language/s:			
6. What percentages of students speak English as a second language?	Elementary			
	Middle			
	High School			

School Meal Program

7. Does your school have a nutrition/food policy? (If yes, please attach)	Fully in Place	Partially in Place	Under development	No
	Contact Person:			
8. Is there a School Nutrition Advisory Council at your school?	Fully in Place	Partially In Place	Under development	No
	Contact Person:			
9. Is there a school lunch program? (Please attach school lunch menu)	Yes		No	
10. What is the average daily student participation in the school lunch program?	Elementary	Number of Students:		
	Middle	Number of Students:		
	High School	Number of Students:		
11. What is the average daily staff participation in lunch program?	Elementary	Number of Staff:		
	Middle	Number of Staff:		

	High School	Number of Staff:				
12.How much time do students have for lunch?	Elementary					
	Middle					
	High School					
13.Is there a salad bar?	Yes	No Skip to Question 15				
14.How many days a week is the salad bar served?	Elementary	1	2	3	4	5
	Middle	1	2	3	4	5
	High School	1	2	3	4	5
15.On average, how many people (students and teachers) use the salad bar per day?	Elementary	# of Students:			# of Teachers:	
	Middle	# of Students:			# of Teachers:	
	High School	# of Students:			# of Teachers:	
School Breakfast & Snack Program						
16.Is there a breakfast program?	Yes			No		
17.How long has the breakfast program been in place?						
18.Have you noticed an improvement in the children's performance after serving school breakfast?	Yes			No		
	If so, please describe:					
19.How many days a week is breakfast available?	Elementary	1	2	3	4	5
	Middle	1	2	3	4	5
	High School	1	2	3	4	5
20.Over what time period is breakfast served?	Elementary					
	Middle					

	High School		
21.If there an after-school snack program?	Elementary	Yes	No
	Middle	Yes	No
	High School	Yes	No

School Facilities Capabilities				
22.Does your school have a cafeteria?	Fully In Place	Partially in Place	Under Development	No
23.Does your school have a working kitchen?	Fully In Place	Partially in Place	Under Development	No
24.If so, what is the size of the kitchen?	Elementary	Sq. Footage:		
	Middle	Sq. Footage:		
	High School	Sq. Footage:		
25.Does your school have a working stove?	Fully In Place	Partially in Place	Under Development	No
26.Does your school have a working oven?	Fully In Place	Partially in Place	Under Development	No
27.Does your school have adequate cold storage space?	Fully In Place	Partially in Place	Under Development	No
28.If so, what is actual size of cold storage space?	Elementary	Sq. Footage:		
	Middle	Sq. Footage:		
	High School	Sq. Footage:		
29.Does your school use a caterer for any of the food it serves to children? Staff?	Yes		No	
30.Please list the top three caterers most commonly used.	1.			
	2.			
	3.			
31.Does your school prepare lunch on site?	Yes		No	
32.What types of facilities and/or equipment is your school in need of in order to fully prepare, store and serve meals on site?				
33.Who are your food distributors/food suppliers and what percentage to they supply?	Supplier:		%	
	Supplier:		%	
	Supplier:		%	

	Supplier:					%
34. Does your school receive its food from a cooperative?	Yes		No			
	Name of Co-op:					
35. Do you have flexibility in the choice of suppliers you use?	Yes		No			
	Please describe:					
36. Are there any locally grown or organic foods served at your school?	Yes		No			
	If yes, please list:					
37. Is there an interest in serving (more or any) locally grown food at your school?	Yes		No			
	If yes, who is the interest from? (Circle all that apply)					
	Students	Teachers	Parents	Other School Staff	Producer Farmers	
38. What do you believe are some of the obstacles in serving (more or any) locally grown food at your school? (Circle all that apply)	Budget	Student Interest	Liability	Convenience	Other: _____	
	Please describe:					
39. What do you believe are some of the potential benefits in serving (more or any) locally grown food at your school? (Circle all that apply)	Support Local Economy	High quality food	Education	Health	Other: _____	
	Please describe:					
40. Has your school implemented any pricing strategies to persuade students to purchase healthier foods or dissuade them from purchasing unhealthy foods?	Yes		No			
	If yes, please describe:					

41. Is the campus closed or open for eating lunch off campus?	Open	Closed Skip to Q 44
42. What is the average daily percentage of students eating lunch off campus?	_____ %	

43. Please list the top five choices for off-campus lunch:	1.
	2.
	3.
	4.
	5.

Free- Reduced Lunch Plan

44. What percentages of students are <i>eligible</i> for the free/reduced lunch plan?	Elementary:	_____ %
	Middle:	_____ %
	High School:	_____ %

45. What percentages of students <i>apply</i> for the free/reduced lunch plan?	Elementary:	_____ %
	Middle:	_____ %
	High School:	_____ %

46. Is there a stigma associated with students who are enrolled in the free or reduced lunch plan?	Yes	No
	Please describe:	

47. What are some of the barriers to recruitment?	Please describe:	
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48. Do you think that non-payment for school meals	Yes	No
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is a problem at your school?	Please describe:
49. What can be done to improve the situation to encourage payment for school meals?	Please describe:
50. How might a food assessment help increase participation in the free/reduced lunch plan?	Describe:

School Budget

51. What is the net income generated or deficit of the school lunch program?			
52. Is there income generated by other food programs? (i.e. snack programs, vending, a la carte, catering)	Yes	No	
	Please list applicable food program/s:		
53. How much does a student pay for a full paying lunch vs. a free/reduced lunch?	LUNCH	Full Paying	Reduced
	Elementary		
	Middle		
	High School		
54. How much does a student pay for a full paying breakfast vs. a free/reduced breakfast?	BREAKFAST	Full Paying	Reduced
	Elementary		
	Middle		
	High School		
55. What is the actual cost of the school lunch program per student?	Elementary		
	Middle		
	High School		

56. How is the lunch program funded?	
57. What is the total budget of the school lunch program?	

Please tell us about the greatest success of your school's food program:

Additional Comments:

*Thank you for completing the School Food Survey for the
La Plata County Community Food Assessment.
Please send completed document in the enclosed self-addressed stamped envelope.*

Growing Partners of Southwest Colorado
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