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Food Service
School Questionnaire

Sample Copy-Do Not Complete

Food Service
School Questionnaire

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Special Instructions

NOTE: THROUGHOUT THIS QUESTIONNAIRE, TEXT THAT APPEARS IN ALL CAPITAL LETTERS WILL NOT BE READ ALOUD TO RESPONDENTS.

THIS QUESTIONNAIRE WILL BE ADMINISTERED USING COMPUTER ASSISTED PERSONAL INTERVIEW TECHNOLOGY. THE INTERVIEWER WILL READ THE QUESTIONS ALOUD AND TYPE RESPONSES TO THE QUESTIONS INTO THE LAPTOP COMPUTER. THE INTERVIEW PROGRAM WILL 1) DISPLAY THE CORRECT TENSE OF VERBS, 2) PROVIDE ALTERNATE ANSWERS TO QUESTIONS (E.G., NOT APPLICABLE, AI DON=T KNOW@), 3) NAVIGATE COMPLEX SKIP PATTERNS, AND 4) PERFORM OTHER USEFUL FUNCTIONS. THE PROGRAMMING SPECIFICATIONS FOR THE INTERVIEW ARE NOT INCLUDED IN THIS PRINTED VERSION OF THE QUESTIONNAIRE.

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Food Service Organization

1. What is your job title at the school? (In which role do you spend more time?)

1) Principal
2) Asst. Principal/Other School Administrator
3) School Secretary
4) Physical Ed Teacher
5) Athletic Director
6) Health Ed Teacher
7) Other Teacher
8) Food Service Manager
9) Commercial Food Service Provider
10) Other School Food Service Staff
11) School Counselor
12) Social Worker
13) Psychologist
14) Other Mental Health/Social Services Provider
15) Nurse
16) Health Aide
17) Physician
18) Other Health Services Provider
19) SBHC Health Services Staff
20) SBHC Mental Health/Social Services Staff
50) Other Staff

During this interview, I will ask about food service that schools may offer. If I ask you about things that do not apply to this school or that this school does not do, please bear with me. Please answer the questions based on how you usually do things at this school.

Sample Copy-Do Not Complete

Breakfast Organization, Breakfast Food Variety and Availability

First, I would like to ask a few general questions about the food service program at this school.

2. Does this school offer breakfast to students?

Yes 1
No.....2 →SKIP TO Q10

3. Does this school…

	Yes	No
a. Offer a la carte breakfast items to students?	1	2
b. Participate in the USDA reimbursable School Breakfast Program?	1	2
c. Offer any other breakfast meals to students?	1	2

4. Where does this school serve breakfast?
MARK ALL THAT APPLY

In the cafeteria 1
In classrooms 2
On school buses using a bag breakfast 3

IF Q4 IS 2 <u>ONLY</u>, SKIP TO Q6.

5. Are students allowed to bring breakfast into classrooms?

Yes 1
No.....2

Sample Copy-Do Not Complete

IF Q4 IS 3 ONLY, SKIP TO THE INTRODUCTION TO Q7.

6. How long do students usually have to eat breakfast once they are seated?

_____ Minutes

The next set of questions asks about food variety and availability at breakfast at this school.

When I say "appealing," I mean food items that are acceptable to a majority of students as indicated by some kind of evaluation, such as analysis of plate waste or student choices.

7. Each day for breakfast, are students at this school offered at least one appealing fruit?

Yes 1
No.....2

8. Each day for breakfast, are students at this school offered at least one appealing low-fat or non-fat dairy product, including milk?

Yes 1
No.....2

9. Each day for breakfast, are students at this school offered 3 or more different types of milk, for example, 1% chocolate milk or skim unflavored milk?

Yes 1
No.....2

Sample Copy-Do Not Complete

Lunch Organization, Lunch Food Variety and Availability

10. Does this school offer lunch to students?

Yes 1
No.....2

IF THIS SCHOOL DOES OFFER BREAKFAST (Q2 IS "YES") BUT NOT LUNCH (Q10 IS "NO"), SKIP TO Q22.

IF THIS SCHOOL DOES NOT OFFER BREAKFAST (Q2 IS "NO") OR LUNCH (Q10 IS "NO"), SKIP TO Q88.

11. Does this school…

	Yes	No
a. Offer a la carte lunch items to students?	1	2
b. Participate in the USDA reimbursable National School Lunch Program?	1	2
c. Offer any other lunch meals to students?	1	2

12. What time do you usually start serving lunch to students?

_____ Hour
_____ Minute

13. What time do you usually stop serving lunch to students?

_____ Hour
_____ Minute

14. How long do students usually have to eat lunch once they are seated?

_____ Minutes

Sample Copy-Do Not Complete

The next set of questions asks about food variety and availability at lunch at this school.

15. Each day for lunch, are students at this school offered at least one appealing fruit?

Yes 1
No.....2

16. Each day for lunch, are students at this school offered at least one appealing non-fried vegetable?

Yes 1
No.....2

17. Each day for lunch, are students at this school offered at least one appealing low-fat or non-fat dairy product, including milk?

Yes 1
No.....2

18. Each day for lunch, are students at this school offered 3 or more different types of milk, for example, 1% chocolate milk or skim unflavored milk?

Yes 1
No.....2

19. Each day for lunch, are students at this school offered a choice between…

	Yes	No
a. 2 or more different entrees or main courses?	1	2
b. 2 or more different non-fried vegetables?	1	2
c. 2 or more different fruits or types of 100% fruit juice?	1	2

Sample Copy-Do Not Complete

SHOW CARD 1

20. Which of the following statements on this card best describes the sale of deep fried foods at this school? Would you say…

Deep fried foods are sold each day at lunch, either as part of a meal or as a la carte items, ...1
Deep fried foods are sold at lunch, but fewer than five days per week, or 2
Deep fried foods are not sold at lunch? 3

21. When salad dressing is offered to students, are they able to select a low-fat dressing?

Yes 1
No.....2

22. Each week during breakfast or lunch, are students at this school offered 5 or more foods containing whole grain?

Yes 1
No.....2

Sample Copy-Do Not Complete

Menu Planning and Food Ordering

23. Currently, does an outside food service management company operate the food service program at this school?

Yes 1
No.....2 →SKIP TO Q25

24. Does the food service management company provide…

	Yes	No
ANSWER A AND B IF Q2 IS "YES" ONLY. OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE C.		
a. A la carte breakfast items?	1	2
b. Breakfast meals?	1	2
ANSWER C AND D ONLY IF Q10 IS "YES" ONLY. OTHERWISE, SKIP TO Q25.		
c. A la carte lunch items?	1	2
d. Lunch meals?	1	2

25. Does this school offer brand-name fast foods from companies such as Pizza Hut or Taco Bell?

Yes 1
No.....2 →SKIP TO Q27

26. In a typical week, on how many days are brand-name fast foods offered to students…

	Days/Week
ANSWER A AND B IF Q2 IS "YES" ONLY. OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE C.	
a. As a la carte breakfast items?	_____
b. For breakfast meals?	_____
ANSWER C AND D IF Q10 IS "YES" ONLY. OTHERWISE, SKIP TO Q27.	
c. As a la carte lunch items?	_____
d. For lunch meals?	_____

Sample Copy-Do Not Complete

27. Which group has primary responsibility for deciding which foods to order for this school? Would you say…

Staff working at the district food service office, ...1 → SKIP TO THE INTRODUCTION TO Q29

School staff, ...2
Food service management company staff,.....3
Fast food company staff, or 4
Someone else?.....5
No primary group.....6

28. During a typical school week, how many half-pints of the following types of milk are ordered for this school?

		Half-Pints
a.	Whole white milk	_____
b.	2% or one and a half-percent white milk	_____
c.	1% or half-percent white milk	_____
d.	Skim white milk	_____
e.	Whole chocolate or other whole flavored milk	_____
f.	2% or one and a half percent chocolate or other flavored milk	_____
g.	1% or half-percent chocolate or other flavored milk	_____
h.	Skim chocolate or other flavored milk	_____
i.	Buttermilk	_____
j.	Lactose-free milk	_____
k.	Soy milk	_____
l.	Any other type of milk	_____

Sample Copy-Do Not Complete

Food Preparation

Next, I would like to ask about preparation of food at this school. As you answer these questions, please think about the actual cooking of the food, not just the reheating of food that was previously prepared.

29. Is any food actually prepared at this school for students' breakfasts or lunches?

Yes 1
No.....2 →SKIP TO THE INTRODUCTION TO Q37

30. Not counting the reheating of prepared foods, which group has primary responsibility for <u>cooking</u> foods for students at this school? Would you say…

Staff working at the district food service office, ...1 →SKIP TO THE INTRODUCTION TO Q37
School staff, ...2
Food service management company staff,.....3
Fast food company staff, or 4
Someone else?.....5
No primary group.....6

31. Are you able to answer questions about food preparation procedures at this school?

Yes 1
No.....2 →SKIP TO THE INTRODUCTION TO Q37

Sample Copy-Do Not Complete

SHOW CARD 2

I would like to ask about substituting one type of ingredient for another.

Using this card, please tell me how often the following practices were used when preparing food for this school.

32. During the past 30 days, how often…

	Never	Rarely	Some-times	Almost Always or Always
a. Were non-stick spray or pan liners used instead of grease or oil?	1	2	3	4
b. Was vegetable oil used instead of shortening, butter, or margarine?	1	2	3	4
c. Were part-skim or low-fat cheese used instead of regular cheese?	1	2	3	4
d. Were skim, low-fat, soy, or nonfat dry milk used instead of whole milk?	1	2	3	4
e. Were ground turkey or lean ground beef used instead of regular ground beef?	1	2	3	4
f. Were cooked dried beans, canned beans, soy products, or other meat extenders used instead of meat?	1	2	3	4
g. Were low-sodium canned vegetables used instead of regular canned vegetables?	1	2	3	4
h. Were other seasonings used instead of salt?	1	2	3	4
i. Were low-fat or nonfat yogurt, mayonnaise, or sour cream used instead of regular mayonnaise, sour cream, or creamy salad dressings?	1	2	3	4

Sample Copy-Do Not Complete

Sometimes a school will reduce the amount of an ingredient rather than replace it with another ingredient. Please tell me how often during the past 30 days the following techniques were used when preparing food for this school.

33. During the past 30 days, how often was…

	Never	Rarely	Some-times	Almost Always or Always
a. The amount of sugar called for in recipes reduced or were low-sugar recipes used?	1	2	3	4
b. The amount of fats and oils called for in recipes reduced or were low-fat recipes used?	1	2	3	4
c. The amount of salt called for in recipes reduced or were low-sodium recipes used?	1	2	3	4

There are several ways to reduce fat when preparing meat and poultry. Please tell me how often during the past 30 days each of the following techniques was used when preparing food for this school.

34. During the past 30 days, how often was…

	Never	Rarely	Some-times	Almost Always or Always
a. Meat roasted, baked, or broiled, rather than fried?	1	2	3	4
b. Meat or poultry roasted on a rack so fat would drain?	1	2	3	4
c. Fat drained from browned meat?	1	2	3	4
d. Fat trimmed from meat or lean meat used?	1	2	3	4
e. Skin removed from poultry or skinless poultry used?	1	2	3	4
f. Solid fat spooned from chilled meat or poultry broth?	1	2	3	4
g. Fat skimmed off warm broth, soup, stew, or gravy?	1	2	3	4

Sample Copy-Do Not Complete

There are several ways to reduce fat when preparing vegetables. Please tell me how often during the past 30 days each of the following techniques was used when preparing vegetables for this school.

35. During the past 30 days, how often were…

	Never	Rarely	Some-times	Almost Always or Always
a. Potatoes boiled, mashed, or baked rather than fried or deep fried?	1	2	3	4
b. Other vegetables steamed or baked?	1	2	3	4
c. Vegetables prepared without using butter, margarine, or a cheese or creamy sauce?	1	2	3	4

HACCP-based recipes are those that include critical control points, such as cooking, and associated critical limits, such as time and temperature, in their directions. They are designed to reduce the risk of food contamination and bacterial growth that could lead to foodborne illness. For example, HACCP-based recipe directions might read, "Cook the chicken to at least 165 degrees Fahrenheit for at least 15 seconds."

36. During the past 30 days, how often did your school use Hazard Analysis and Critical Control Points (HACCP) based recipes?

Never.....1
Rarely.....2
Sometimes.....3
Almost always or always.....4

Sample Copy-Do Not Complete

Food Variety and Availability

Irradiated meat is meat that has been exposed to a controlled amount of radiant energy to reduce the risk of foodborne illness by destroying harmful bacteria and other organisms.

37. During the past 30 days, how often did your school use irradiated meat?

Never.....1
Rarely.....2 →SKIP TO Q39
Sometimes.....3 →SKIP TO Q39
Almost always or always .....4 →SKIP TO Q39

38. Why did your school not use irradiated meat during the past 30 days?
MARK ALL THAT APPLY

Too expensive 1
Not available 2
Public perception that irradiated meat is unsafe 3
Did not think it was necessary 4
Other 5

Sample Copy-Do Not Complete

Next, I'd like to ask about the different a la carte foods that students are offered, not counting items available in a vending machine.

39. During a typical week, are students at this school offered…

		Yes	No
a.	100% fruit juice or 100% vegetable juice?	1	2
b.	Soda pop or fruit drinks that are not 100% juice?	1	2
c.	Sports drinks, such as Gatorade®?	1	2
d.	Sweetened iced tea?	1	2
e.	Fruit?	1	2
f.	Bread sticks, rolls, bagels, pita bread, or other bread products?	1	2
g.	Low-fat cookies, crackers, cakes, pastries, or other low-fat baked goods?	1	2
h.	Cookies, crackers, cakes, pastries, or other baked goods that are not low in fat?	1	2
i.	Low-fat or nonfat yogurt?	1	2
j.	Pizza, hamburgers, or sandwiches?	1	2
k.	Foods containing peanuts or peanut butter?	1	2
l.	Lettuce, vegetable, or bean salads?	1	2
m.	Vegetables with low-fat dip?	1	2
n.	Deep fried French fried potatoes?	1	2
o.	Oven baked French fried potatoes?	1	2
p.	Other vegetables?	1	2
q.	Chocolate candy?	1	2
r.	Other kinds of candy?	1	2
s.	Salty snacks that are low in fat, such as pretzels, baked chips, or other low-fat chips?	1	2
t.	Salty snacks that are not low in fat, such as regular potato chips or cheese puffs?	1	2
u.	Low-fat or fat-free ice cream, frozen yogurt, or sherbet?	1	2
v.	Ice cream or frozen yogurt that is not low in fat?	1	2
w.	Frozen water ices or slushes that do not contain juice?	1	2

IF Q39B, Q39C, Q39D, Q39H, Q39N, Q39Q, Q39R, Q39T, Q39V AND Q39W ARE "NO", SKIP TO Q42.

Sample Copy-Do Not Complete

40. Does this school limit the package or serving size of any of the a la carte selections we just covered?

Yes 1
No.....2 →SKIP TO Q42

FOR FOOD ITEMS LISTED IN Q39B, Q39C, Q39D, Q39H, Q39N, Q39Q, Q39R, Q39T, Q39V AND Q39W, ANSWER Q41.

41. Does this school limit the package or serving size of _____?

Yes 1
No.....2

42. At this school, are students able to get butter or margarine…

	Yes	No
a. In the serving line or on the tables?	1	2
b. If they ask for it?	1	2

43. Is salt available to students…

	Yes	No
a. In the serving line or on the tables?	1	2
b. If they ask for it?	1	2

Sample Copy-Do Not Complete

School Cafeterias

44. Does this school have a cafeteria?

Yes 1
No.....2 →SKIP TO THE INTRODUCTION TO Q57

45. At your peak meal time, how full is the cafeteria compared to the maximum seating capacity? Would you say it is…

Less than 50% full, ...1
50 to 75% full, ...2
76 to 100% full, or 3
Over capacity? 4

46. During the past 12 months, have students visited the cafeteria to learn about food safety, food preparation, or other nutrition-related topics?

Yes 1
No.....2

47. Do all food service staff at this school receive basic food safety training before they are allowed to prepare or serve food?

Yes 1
No.....2 →SKIP TO Q49

48. Is basic food safety training provided in a language other than English, as appropriate?

Yes 1
No.....2
No language other than English necessary 3

Sample Copy-Do Not Complete

49. Is a certified food safety manager present while food is being…

	Yes	No
a. Prepared?	1	2
b. Served?	1	2

50. During the past 12 months, how often did the health department inspect the cafeteria?

Never 1
1 time 2
2 times 3
More than 2 times 4

51. During the past 30 days, has any school food service staff member conducted a formal food safety self-inspection of the cafeteria, for example using the USDA's Manager Self-inspection Checklist?

Yes 1
No 2

52. During the past 12 months, how often was…

	Never	Rarely	Some-times	Almost Always or Always
a. Food stored in plastic, glass, or metal containers with tight lids so that it was inaccessible to pests?	1	2	3	4
b. Food preparation equipment cleaned promptly?	1	2	3	4
c. Surfaces contaminated by food cleaned promptly?	1	2	3	4

Sample Copy-Do Not Complete

53. Does this school's food service program have a written plan for crisis response in the event of…

	Yes	No
a. Natural disasters such as blizzards or tornados?	1	2
b. Water, gas, or electrical outages?	1	2
c. Equipment failure, such as refrigerator or freezer breakdown?	1	2
d. Food bio-security breaches, that is the intentional contamination of food to cause illness?	1	2
e. Other terrorist events, such as a bomb threat?	1	2
f. Suspected foodborne illness outbreak?	1	2
g. Food recall?	1	2

54. Does this school's food service program have a written plan for…

	Yes	No
a. Implementation of a risk-based approach to food safety, for example a HACCP-based program?	1	2
b. Feeding students with severe food allergies?	1	2

55. During the past 12 months, did the cafeteria have a separate, allergen-free (such as peanut-free) table where students with severe food allergies could eat?

Yes 1
No.....2
No students with food allergies 3

56. Does the cafeteria have a handwashing facility or hand sanitizing station available for students' use?

Yes 1
No.....2

Sample Copy-Do Not Complete

Promotion

Next, I'll ask about things that might be done at this school to encourage students to eat meals provided at this school.

57. During the past 12 months, has this school…

	Yes	No
a. Collected suggestions from students about the school food service program?	1	2
b. Collected suggestions from school staff about the school food service program?	1	2
c. Collected suggestions from family members of students about the school food service program?	1	2
d. Conducted taste-tests with students?	1	2
e. Conducted taste-tests with family members of students?	1	2

58. Does this school have a committee that includes students who provide suggestions for the school food service program?

Yes 1
No.....2

59. Currently, does the school food service staff make changes in the foods offered to any…

	Yes	No	N/A
a. Students with food allergies?	1	2	3
b. Students with chronic health conditions, such as diabetes?	1	2	3
c. Students who are vegetarians?	1	2	3

60. Does this school participate in the USDA's Team Nutrition initiative?

Yes 1
No.....2 →SKIP TO Q62

Sample Copy-Do Not Complete

61a. During the past 12 months, has this school…

	Yes	No
a. Used Team Nutrition posters?	1	2
b. Used Team Nutrition teaching materials?	1	2
c. Used Team Nutrition recipes?	1	2
d. Used Team Nutrition materials for parents?	1	2
e. Participated in special events related to Team Nutrition?	1	2

62. During the past 12 months, has this school…

	Yes	No
a. Provided menus to students?	1	2
b. Provided students with information on the nutrition and caloric content of foods available to them?	1	2
c. Placed posters or other materials promoting healthy eating habits on display in the cafeteria?	1	2
d. Placed posters or other materials promoting healthy eating habits on display in the school?	1	2
e. Included food service topics during school announcements?	1	2
f. Included articles about the school food service program in a school newsletter, newspaper, website, or other publication?	1	2

63. During the past 12 months, has this school…

	Yes	No
a. Provided menus to families of students?	1	2
b. Provided families with information on the nutrition and caloric content of foods available to students?	1	2
c. Provided families with information on the school food service program?	1	2
d. Met with a parents' organization, such as the PTA, to discuss the school food service program?	1	2
e. Invited family members to a school meal?	1	2

Sample Copy-Do Not Complete

Collaboration

64. During the past 12 months, have the school food service staff talked or taught about good nutrition, healthy eating habits, or food safety to…

	Yes	No
ANSWER A FOR ELEMENTARY SCHOOL ONLY. OTHERWISE, SKIP TO THE INSTRUCTIONS BEFORE B.		
a. Students at this school as part of a health education lesson?	1	2
ANSWER B AND C FOR MIDDLE/JUNIOR HIGH AND SENIOR HIGH SCHOOL ONLY. OTHERWISE, SKIP TO Q65A.		
b. A health education class at this school?	1	2
c. Some other class?	1	2

65a. During the past 12 months, have the school food service staff worked on school food service or nutrition activities with health education staff from this school?

Yes 1
No.....2
School does not have health education staff.....3

65b. What about with physical education staff from this school?

Yes 1
No.....2
School does not have physical education staff 3

65c. What about with health services staff from this school?

Yes 1
No.....2
School does not have health services staff.....3

Sample Copy-Do Not Complete

65d. What about with mental health or social services staff from this school?

Yes 1
No.....2
School does not have mental health or social
services staff 3

66. During the past 12 months, have the school food service staff worked on school food service or nutrition activities with staff or members from…

	Yes	No	N/A
a. A county cooperative extension office?	1	2	3
b. A local health department?	1	2	3
c. A local hospital?	1	2	3
d. A local mental health or social services agency?	1	2	3
e. A health organization, such as the American Heart Association or the American Cancer Society?	1	2	3
f. A food commodity organization, such as the Dairy Council or produce growers association?	1	2	3
g. A local college or university?	1	2	3
h. A local business?	1	2	

Sample Copy-Do Not Complete

Food Service Manager

67. Currently, does someone at this school oversee or coordinate food service, such as a school food service manager?

Yes 1
No.....2

68. At this school, what is the minimum level of education required for newly hired food service managers?

High school diploma or GED 1
Associate's degree in nutrition or related field 2
Undergraduate degree in nutrition or related field 3
Graduate degree in nutrition or related field.....4
No requirement 5

69. As I read the following list of qualifications, please tell me if each is required for newly hired food service managers at this school.

	Yes	No
a. A Registered Dietitian (RD) credential from the American Dietetic Association	1	2
b. A Registered Dietetic Technician (DTR) credential from the American Dietetic Association	1	2
c. A School Food Service and Nutrition Specialist credential from the School Nutrition Association (formerly, the American School Food Service Association)	1	2
d. A School Nutrition Association certification	1	2
e. The successful completion of a school food service training program provided or sponsored by the state	1	2

Sample Copy-Do Not Complete

IF SOMEONE AT THIS SCHOOL DOES NOT COORDINATE FOOD SERVICE (Q67 IS "NO"), SKIP TO Q88.

70. Are you the person who oversees or coordinates food service at this school?

Yes 1
No.....2 →SKIP TO Q88

SHOW CARD 3

71. Looking at this card, please tell me who you work for.
MARK ALL THAT APPLY

School district 1
This school.....2
Food service management company.....3
Fast food company.....4
Other 5

Now, I'd like to ask you some questions about your educational background.

72. What is the highest grade or year of education you have completed?

Less than high school.....1 →SKIP TO Q81
High school or GED.....2 →SKIP TO Q81
More than high school 3

73. Do you have an undergraduate degree?

Yes 1
No.....2 →SKIP TO Q79

Sample Copy Do Not Complete

74. What did you major in?
MARK ALL THAT APPLY

Business 1
Education 2
Food service administration or
management 3
Home economics or family and
consumer science 4
Nutrition or dietetics 5
Other 6

75. Did you have an undergraduate minor?

Yes 1
No.....2 →SKIP TO Q77

76. What did you minor in?
MARK ALL THAT APPLY

Business 1
Education 2
Food service administration or
management 3
Home economics or family and
consumer science 4
Nutrition or dietetics 5
Other 6

77. Do you have a graduate degree?

Yes 1
No.....2 →SKIP TO Q79

Sample Copy-Do Not Complete

78. In what area or areas?
MARK ALL THAT APPLY

Business 1
Education 2
Food service administration or
management 3
Home economics or family and
consumer science 4
Nutrition or dietetics 5
Other 6

79. Have you earned the School Food Service and Nutrition Specialist credential from the School Nutrition Association (formerly, the American School Food Service Association)?

Yes 1
No.....2

80. Do you hold the following credentials from the American Dietetic Association?

	Yes	No
a. Registered Dietitian or RD	1	2
b. Registered Dietetic Technician or DTR	1	2

81. Are you a certified dietary manager?

Yes 1
No.....2

82. Are you a certified food safety manager?

Yes 1
No.....2 →SKIP TO Q84

Sample Copy-Do Not Complete

83. Who are you certified by?
MARK ALL THAT APPLY

ServSafe® Food Protection Manager Certification by the National Restaurant Association Educational Foundation 1
Certified Professional Food Manager by Experior® Assessments, LLC 2
Certified Food Safety Manager™ by the National Registry of Food Safety Professionals 3
State or local health agency Food Handler's Card.....4

84. Do you have any other food service certifications from a state agency or state-level professional group?

Yes 1
No.....2

Sample Copy-Do Not Complete

SHOW CARD 4

As I read the list printed on this card, please tell me if you received any staff development on each topic during the past two years. This might include workshops, conferences, continuing education, graduate courses, or any other kind of in-service.

85. During the past two years, did you receive staff development on…

	Yes	No
a. Menu planning for healthy meals?	1	2
b. Cultural diversity in meal planning?	1	2
c. Implementing the Dietary Guidelines for Americans in school meals?	1	2
d. Using the cafeteria for nutrition education?	1	2
e. Food service for students with special dietary needs?	1	2
f. Selecting and ordering food?	1	2
g. Healthy food preparation methods?	1	2
h. Increasing the percentage of students participating in school meals?	1	2
i. Making school meals more appealing?	1	2
j. Customer service?	1	2
k. Competitive food policies to create a healthy food environment?	1	2
l. Financial management?	1	2
m. Personnel management?	1	2
n. Facility design and layout, including equipment selection?	1	2
o. Food safety?	1	2
p. Procedures for food-related emergencies such as choking or severe food allergy reactions?	1	2
q. Emergency preparedness?	1	2
r. Using Hazard Analysis and Critical Control Points or HACCP?	1	2
s. Food bio-security, that is, the prevention of intentional contamination of food to cause illness?	1	2
t. Procedures for responding to food recalls?	1	2
u. Personal safety for food service staff?	1	2

Sample Copy-Do Not Complete

86. Have you completed the Orientation to Child Nutrition Management Workshop, sponsored by the National Food Service Management Institute (NFSMI)?

Yes 1
No.....2

SHOW CARD 4

87. Which of these topics would you like to receive further staff development on? MARK ALL THAT APPLY

Menu planning for healthy meals 1
Cultural diversity in meal planning 2
Implementing the Dietary Guidelines for Americans in school meals 3
Using the cafeteria for nutrition education 4
Food service for students with special dietary needs 5
Selecting and ordering food.....6
Healthy food preparation methods.....7
Increasing the percentage of students participating in school meals 8
Making school meals more appealing 9
Customer service.....10
Competitive food policies to create a healthy food environment.....11
Financial management 12
Personnel management 13
Facility design and layout, including equipment selection 14
Food safety.....15
Procedures for food-related emergencies such as choking or severe food allergy reactions 16
Emergency preparedness 17
Using Hazard Analysis and Critical Control Points or HACCP.....18
Food bio-security 19
Procedures for responding to food recalls 20
Personal safety for food service staff.....21
None of these 22

Sample Copy-Do Not Complete

88. My supervisor may wish to call you to ask about how I conducted this interview. Would you please tell me a telephone number where we might reach you starting with the area code?

( ) -

1) Daytime or
2) Evening/weekend

Thank you very much for taking the time to complete this interview today.

Sample Copy-Do Not Complete