



Characteristics of Your School/District

Your school/district total population: _____ students.

Average lunch participation rate _____%

Budget/Cost	<ul style="list-style-type: none"> • Actual food cost per meal \$ _____ • Student cost for paid meal \$ _____ • Free and reduced _____% 	
Staffing	<ul style="list-style-type: none"> • Hours/staffing/day _____ • Skills _____ • Attitudes _____ • Other attributes _____ 	
Primary Preparation Methods	<ul style="list-style-type: none"> • “Heat and serve” foods _____% • “Simple scratch” foods _____% 	
Availability/Distribution	<ul style="list-style-type: none"> • Availability of local foods from distributor? (describe) _____ • Availability of local foods from farmer? (describe) _____ • Number of local foods on menus last year? _____ • Participant of MSFBG? (√) _____yes _____no • Delivery from prime vendor _____ time(s) /week 	
Kitchen Design Preparation table space Equipment to work with fresh produce Steamer Stovetop Dry goods storage space Freezer space Refrigeration Oven capacity Salad bar Other	Limited:	Ample:
Student Acceptance of New Foods	When new foods are served, how do students react? What is done to encourage them? _____ _____	