



Food on a Budget Roundtable Discussion Questions

- 1) How does your co-op find out about and meet the dietary needs of members?

- 2) Has your co-op experienced a food budget crunch that led to members purchasing more personal food? How does your co-op deal with privately purchased food?

- 3) Does your co-op follow health code in your kitchen and at meals when dealing with donated food? Do you have any special ways to deal with re-used food (such as leftovers incorporated into another meal)?

- 4) How does your co-op decide what products to buy? Does your co-op use a set shopping list of staples to keep in the house? Does your co-op allow members or cooks to add items to the shopping list? If so, how do you manage the costs of the special requests? Are these things at the house level or at the central level?

- 5) How does your labor system deal with food waste? *(Reducing waste, making sure leftovers get eaten, compost, etc)*

- 6) Does your coop solicit donations through a local organization? Are there informal ways your coop collects donated food, reduced price food, or usable food waste? Are these things at the house level or at the central level?

- 7) Does your coop produce any food through member labor that saves you money? Are these things at the house level or at the central level?

- 8) Does your coop do any food processing to add value to cheap basic ingredients by turning them into prepared foods? Are these things at the house level or at the central level?