**Challenges/Pathways for Local Food into Restaurants & Institutions**

**December 4 - 5, 2012**

**NC Cooperative Extension**

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12/4 Meeting

Good Agricultural Practices (GAP) Certification – make less expensive and help farmers - 4

Market/Delivery / Invoicing are issues for farmer

What certifications are needed besides GAP?

Individuals and families -1

Central listing of local foods – 2

Central list of local food purchasers (organizations) – 3

Regulations

Consistent supply

Restaurant contracts with other food suppliers

Political obstacles

Change mind set – education

Financial

Liability

Push from consumers – 2

Promote health benefit

Teach children/young age

Work through federal government

Farmer – volume to justify cost – 4

Competition

Cost of local meat

Definition of local foods

**Challenges/Pathways for Local Food into Restaurants & Institutions**

12/5 meeting****

Just getting the food to the stores – 2

Knowing who to contact at the restaurant – changes often – 3

Cost with smaller scale – 2

Can’t compete with wholesale meat prices

Too small to meet demand

Getting “in the door”

Restrictions on who they can buy from and what they can buy

Getting “them” to see the true value- fresher, waste equals higher cost – 2

Seasonal produce availability - want it all year long

Distribution – need to meet demand (co-op?) – 6

Put people in a paid position to manage food co-ops – more sustainable

Food waste – kids won’t eat green

Elderly homes managed from somewhere else - no say as to where food is sourced from

Storage facility to house produce until it is requested – so restaurants can call one location to fill their order

Transportation issues = mobile market, personal shoppers for shut- in and low income.

Finding contact to sell products

Have local people push for local foods instead of big companies.