

Kansas Local Food Community Roundtable Findings

Full Report



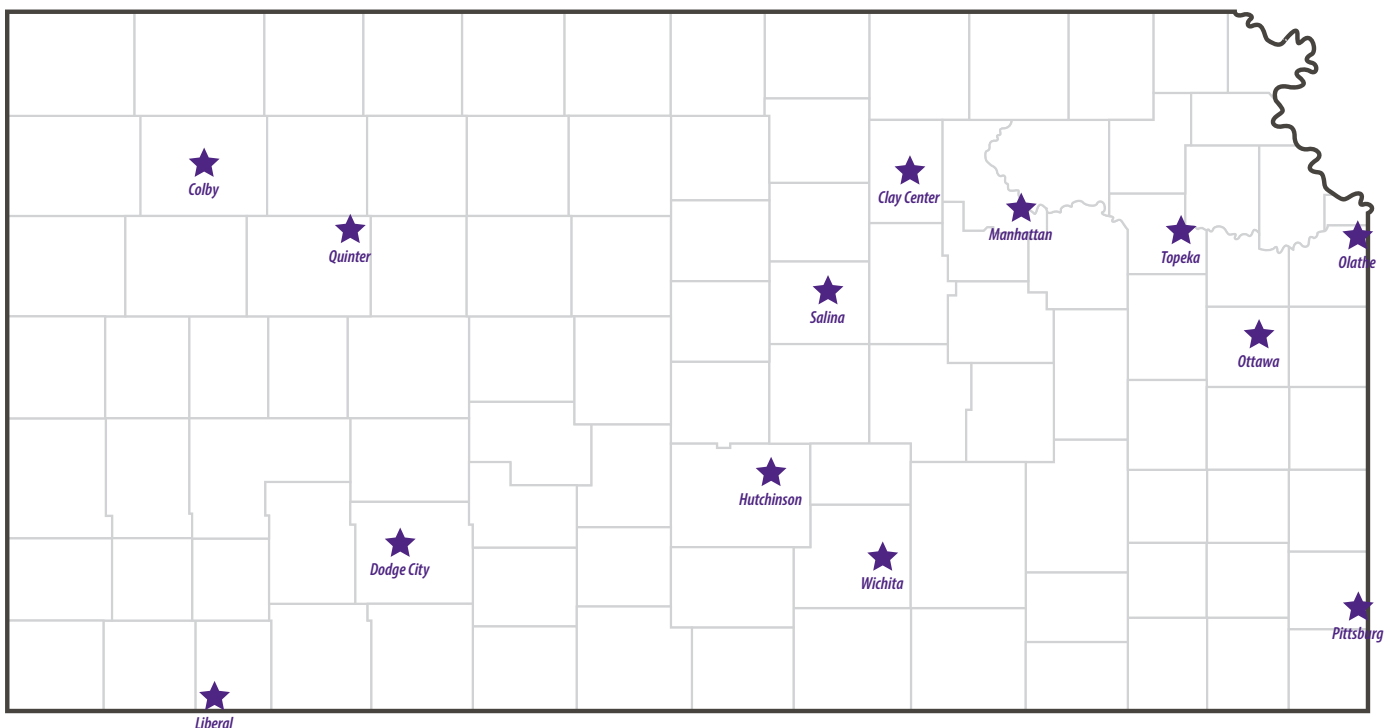
In the fall and winter of 2023-2024, the K-State Research and Extension Local Food Systems team held a series of local food community roundtables across the state of Kansas. These roundtables were opportunities to connect and discuss challenges, needs, and vision for the future of the Kansas local food system. The project was undertaken as part of a USDA Agricultural Marketing Service Regional Food System Partnership grant awarded to K-State Research and Extension.

The team recruited both Extension and non-Extension partners to co-host the roundtables in 14 locations. Partners were provided with guidelines to invite critical food system players and materials to promote the roundtables in their communities. Four virtual roundtables were held to reach participants unable to attend in-person.

Introduction

Attendance

Approximately 400 people attended the roundtables in total. Participants were asked to identify which parts of the food system they worked in or were connected to. Participants could select multiple categories. Summarized in the table below, it is clear that certain parts of the food system were better represented than others. This could be due to several factors, including that there may not be as many people involved in certain sectors, that the organizers were not as connected to certain sectors, or that the timing of the roundtables was difficult for some to attend.

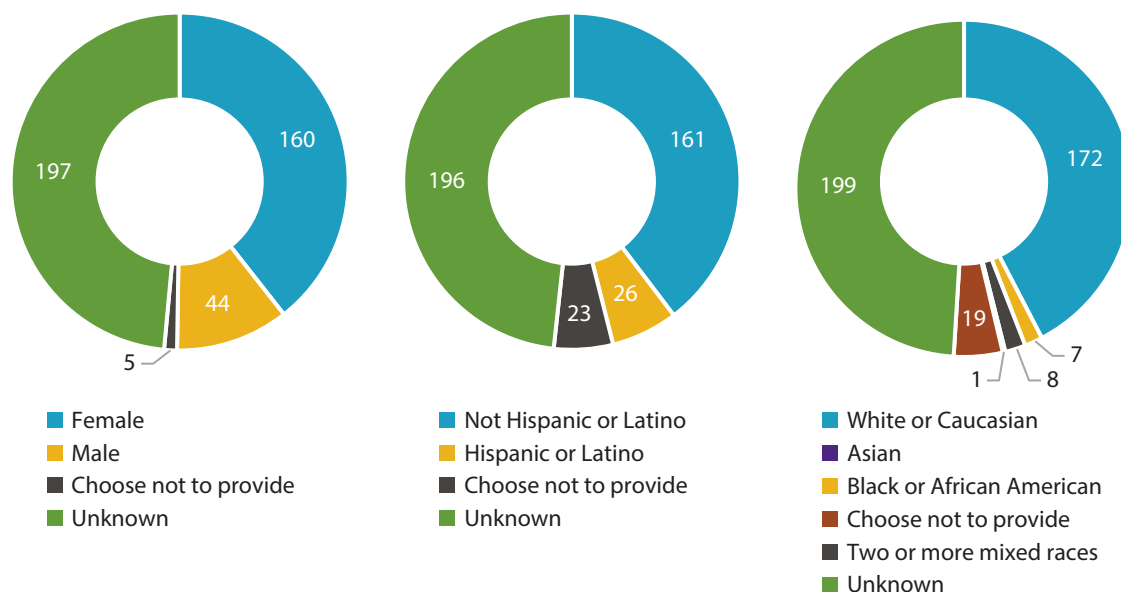


Attendance by Sector

Sector	Number	Sector	Number
Consumer	154	Economic Development	55
Health and Wellness	148	Food Maker or Processor	40
Education	141	Infrastructure	39
Food Access	105	Natural Resources	37
Food Producer	89	Transportation or Distribution	27
Policy	77	Food Retail	26
Equity	71	Food Waste and Recovery	22

The demographic data of the roundtable participants was heavily female, white, and non-Hispanic. This data was collected through the pre-registration form, so participants that did not pre-register were not surveyed. To ensure that priorities reflect the needs of the whole population, it is important to engage all populations in conversations about their experiences of the food system.

Attendance by Demographics



Methods

Each roundtable started with a data walk where participants could view data related to their local food system. Then, participants were invited to share other things they knew about their local food system, elaborating on both the data walk information and sharing additional insights.

Trained facilitators from K-State Research and Extension guided the conversation. The core part of the roundtables used a modified world cafe format, where participants were separated into small groups of 3-6 people at each table. They answered one of the three questions and then rotated to the next table and question after a fixed period. The participants individually wrote their ideas on the table paper at each station before going deeper into group discussion with each other. A table host stayed at each table to orient the new group to the previous discussion before each new group participated in building on the conversation.

At each roundtable, participants answered these three questions:

1. What do you want your local food system to look like in the future?
2. What are the unsolved challenges of your local food system?
3. What are the needs and resources required to make progress?

As participants left each roundtable, they answered two additional questions:

1. What 3 things do you want to learn more about?
2. Who wasn't here that should have been?

Analysis Methods

After each event, all the notes, comments, and ideas from each table paper were transcribed for analysis. The data from each location was maintained separately, although everything was combined to complete this report. All the data was read by two reviewers looking for overall themes and concepts. After this, responses for each question were coded into one or more categories, with categories being created as the responses were reviewed. The categories and coding were checked by both reviewers to ensure consistency.

Once all the data was categorized, the responses assigned to each category were reviewed and summarized into primary ideas and themes. For each question, the overarching themes were determined partially based on a frequency analysis of the data categories and partially by how the ideas related to each other in a logical way.

Once the primary ideas and themes were determined, all the remaining data was grouped into those main themes. It was our goal to make sure all the ideas shared during the roundtables were represented in some way in this report.

Project and Data Analysis Staff

The roundtable methodology was developed by Deborah Kohl, Community Vitality Extension Specialist, with assistance from Rebecca McMahon, Local Food Systems Program Administrator, and Amanda Lindahl, Local Food Systems Program Coordinator. The roundtables were led by 1 to 2 trained facilitators from the K-State Research and Extension Facilitation Team.

Data analysis, coding, and development of themes was primarily completed by Rebecca McMahon. Katie Starzec, Ph.D., Assistant Professor of Agricultural Communications and Journalism served as a secondary coder and reviewer for consistency in the categorizations.





Relationship to Previous Reports

This project was undertaken to confirm and update the findings from previous reports, primarily the Feeding Kansas Report, published by the Kansas Rural Center in 2014. (kansasruralcenter.org/other-publications/feeding-kansas) Additionally, in 2015 and 2016, a Local Food and Farm Task Force was established by the Kansas Legislature. (<https://bit.ly/local-food-and-farm>) There were two reports put out by that group before the legislation expired.

This report should not be seen as replacing the information in any of these prior reports, but rather as additional and updated information that reflects the situation in Kansas almost 10 years after the initial reports were compiled. While a few of the recommendations from the previous reports have been adopted in some way, most of the needs and recommendations are still relevant and reflected in this report.

How to Use This Report

This report summarizes all the data collected at the roundtables to paint a coherent picture of what is happening across Kansas regarding local food systems. However, the local reality in each community may place a greater priority on certain things. We recommend that the results in this report form a basis for further conversations about what types of educational programs, resources, investments, or policy changes may be needed. Of particular importance is striving to learn more from underrepresented demographics and sectors of the food system.

This report does not include specific recommendations for statewide action. We hope that the State Food Policy Council, being developed in 2024, will take the data we have collected and use it to help inform recommended actions to move the state of Kansas forward in the development of resilient, thriving local food systems.

What do Kansans want for their local food systems?

Local, fresh, nutritious foods are available and accessible to all community members through a **wide range of market outlets**, including grocery stores, local restaurants, schools and institutions, farmers markets, food hubs, and more.

Profitable, diversified farms using environmentally sustainable practices are functioning within a healthy, equitable economic ecosystem and **meeting the demand for a wide range fresh, healthy foods** in their local and regional communities.

Effective, collaborative networks and systems ensure that farms, businesses, consumers, and those in need have access to the knowledge, funding, and resources to be successful, sustainable, and healthy.

Keys to Success

Connection and Culture

- Connections between producers and market outlets that benefit all.
- Culture that prioritizes healthy, quality food.
- Educated, engaged consumers that value and support local farms and businesses.
- Effective food recovery and composting programs to minimize food waste.
- Home, community, and school gardens are supported.
- Improved transportation options that support consumer food access.
- Schools and youth programs are actively involved.

Entrepreneurship

- Businesses buy and sell local, fresh, high quality, healthy food.
- Diverse crops and animal products are produced sustainably to meet local needs.
- Farmers have needed marketing skills and opportunities.
- Food processing is available at an appropriate scale for local needs.
- Healthy local economies support diverse farms and businesses.
- Infrastructure supports storage, aggregation, and distribution of food.
- Innovative production practices extend the seasons products are available.

Inputs and Resources

- Funding available for farms, businesses, support organizations, and networks.
- Human capital is developed for businesses, farms, and support organizations.
- Resources available for education and technical assistance.
- Supportive government policies and incentives.
- Water access is equitable and technical assistance for water conservation is available.



What are the unsolved challenges facing the Kansas food system?

Food Access and Food Insecurity

Access to food and food insecurity are persistent challenges facing many Kansans, in all parts of the state, both rural and urban. We have many shared and unique experiences based on where we live.

Rural Experiences	Shared Experiences	Urban Experiences
<ul style="list-style-type: none"> • Long distances (10-20+ miles) from any source of food retail and even further from desired quality of food. • Certain populations have limited transportation to travel to a store. • Few choices, poor quality, and high prices affect everyone in many rural communities. • Low food access is the reality for all income levels but is worsened by poverty. 	<ul style="list-style-type: none"> • Navigating extensive and confusing regulations and policies. • Cost, quality, freshness, type, and nutrition of available food. • Access to the Supplemental Nutrition Assistance Program (SNAP). • Access to the Double Up Food Bucks program through participating farmers markets and stores. • Equity and justice for underserved and minority communities. • Food bank and pantry access, including hours and locations, requirements to access food. • Language barriers make it harder for some populations to access food and food assistance 	<ul style="list-style-type: none"> • Many urban core areas have lost grocery stores and are now food deserts. Replacing grocery options faces many barriers. • Low-income populations are most affected by the loss of grocery stores. • Lack of public transit or other transportation options worsens the loss of grocery stores.

Capacity for Food System Entrepreneurship

Across the state, Kansans identified the challenges facing existing farms and businesses and the lack of capacity to address those challenges. These challenges impact the supply of local foods.

- Profitability and feasibility of farms and small businesses is hindered by:
 - Lack of business management, marketing and communications skills.
 - Storage and infrastructure needs.
 - Insufficient insurance, both crop and liability.
 - Lack of regulatory, food safety technical assistance.
 - Inability to compete fairly with non-local businesses.
 - Lack of skills, research, innovation to address seasonality of products, markets, and related environmental challenges to production.
 - Lack of strong support system.
 - Insufficient start-up capital for new farmers and businesses.
 - Insufficient land access for new and beginning farmers.
- Difficulty navigating farm and food business regulations and policies.
- Lack of processing capacity, including meat processing, shared-use kitchens.
- Lack of capacity in aggregation and distribution systems.
- Slow or no development of new market outlets.
- Local food procurement for schools and institutions.
- Lack of systems that address food waste, food recovery, and composting.



Broad Consumer Engagement

Consumers are important drivers of local food markets, but many lack the knowledge, awareness, and skills to get involved.

- Lack of knowledge of how to source local food.
- Low consumer demand for local food in some areas.
- Low perceptions of value of local food, nutrition, cooking, and health when the predominant food culture favors fast food and convenience.
- Lack of personal and community gardens, self-sufficiency.
- Loss of cooking and preserving skills, applied nutrition education.
- Lack of youth education including school gardens, agriculture, cooking, and nutrition.
- Lack of skills that support food waste reduction, food recovery, and composting.

What do Kansans need to make progress on local food systems?

Connection, Collaboration, and Communication

- People facilitating communication, collaboration, and connection across the food system in local, regional, and statewide spaces.
- Stronger connections between producers and consumers, producers and institutions, and between different businesses.
- More collaboration and communication between support organizations, government, consumers and businesses.
- Keep everyone connected to resources and aware of how to access resources.

Financial Resources

- Incentives, insurance options, and access to capital for producers, infrastructure, and businesses, especially for small, beginning, and underserved populations.
- Assistance in finding grants and training to write applications.
- Grants and funding that will pay for staff time.
- Funding and incentives for community, school, and home gardens.
- Funding for schools, food assistance, and other organizations to purchase local food.

Shared Vision

- Awareness, education, and engagement related to local food systems.
- Understanding of benefits, value of local food, fresh, healthy food.
- Broad community support, including from local leaders and policy makers.
- Schools and others involved in providing education to youth on cooking skills, nutrition, healthy food, food production, and food systems.
- Knowledge and engagement about food policy councils.
- Consumer awareness and skills related to purchasing and cooking local food.
- Better understanding of how to collectively grow the food system.



Human Capital

- Reliable, trained labor in all sectors of the food system.
- Paid positions for food policy council staffing and food system coordination.
- Staffing to assist with grant-writing and procuring funding.
- Staffing of agencies responsible for inspections and regulatory oversight.
- Mentorship and support for new businesses.
- Empowering all community members to help make progress.

Technical Assistance and Resources

- Resources to help farmers address challenges due to climate, weather, water access, pests in ways that allow for diverse, profitable, and ecological production.
- Opportunities for producer development and education that increase production capacity and profitability.
- Risk management, sustainability, and succession plans for small businesses including grocers and meat processors.
- Technical assistance to build capacity in aggregation and distribution systems.
- Resources related to food waste management, including food recovery and composting systems.
- Technical assistance in understanding and navigating regulations for producers and businesses.
- Program support to facilitate land access for beginning producers.

Policy, Regulations, and Government Support

- Government leaders engaged in meaningful ways, including city, county, school district, and state.
- Policies that support municipal food waste and composting.
- Municipal zoning codes and ordinances that support production of food in city limits, including home and community gardens, poultry, and urban agriculture.
- Implementation of universal free school meals.
- Eliminate barriers to SNAP and SNAP applications.
- Grants without high match requirements or other barriers.
- Implementation of Farm to school programs in schools.
- Reduce barriers created by policies and regulations.



Visit the [Kansas Local Foods website](#)



What do Kansans want to learn more about?

We asked everyone for three things that they wanted to learn more about at the end of each roundtable. This is a summary of those responses.

How to Increase Connection/ Collaboration/Communication

- How can I get more involved? How can we get others more involved?
- Food policy councils and how to engage groups around policy.
- Who in the community/region/state does what?
- How to build networks/partnerships/connections.
- How do we find, support, and connect with local farmers and food businesses?

More Information about How Local Food Systems Work (or Don't)

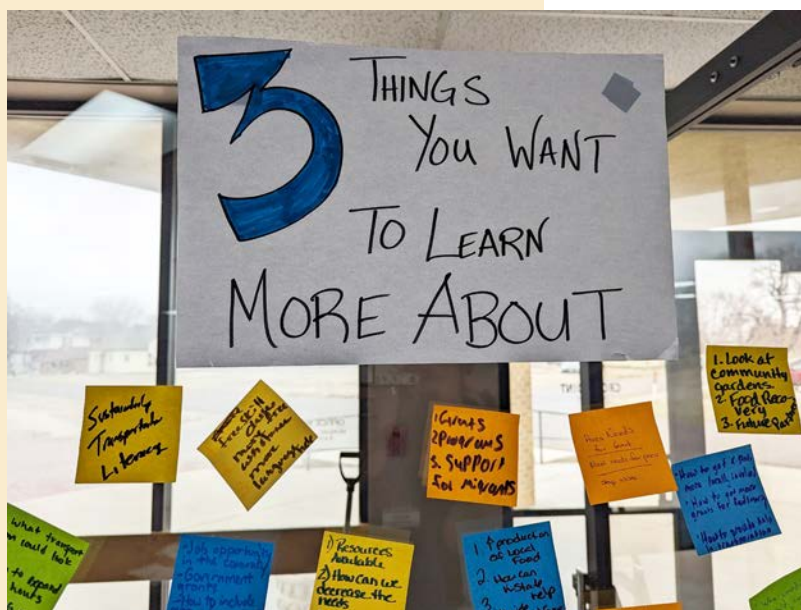
- Info about food systems and barriers.
- What policies impact food systems and how to change things.
- What is already working (or not working) in other places?
- How the farm bill relates to local food.
- Education on the value of local.

Need for Education/Technical Assistance on Specific Topics

- How to mentor/provide production education.
- Direct marketing/business knowledge.
- Home or school production.
- Consumer education for all ages: nutrition and health, meal planning, cooking.
- Understanding guidelines/regs for various types of production.
- Where to go to find the information needed for various things.
- How to find or start processing related endeavors.
- How to find or start community gardens.
- How to support/improve various types of market outlets or businesses.
- Food hubs.

How to Address Food Access Challenges

- Regulations and accepting/working with food assistance programs.
- Food equity - access and quality for all.
- Access to SNAP, emergency food assistance, Double Up Food Bucks, etc.
- Policies and regulations that impact businesses and families.
- Broader access to local food - beyond Farmers' Markets, year-round access to produce, etc.
- Various distribution models (mobile, etc.).
- Efficiencies for pantries.
- Access for specific populations (i.e. - elderly).



How to Address Policy and Regulation Challenges

- Food policy councils and how to engage various groups around policy.
- How funding decisions happen at various levels/funding priorities.
- What policies impact food systems and how to change things.
- How the farm bill relates to local food.
- Policies and regulations that impact businesses and families.
- What are the regulations for various things?
- Reduce regulatory barriers to local foods.

Funding Needs

- Developing public-private partnerships.
- Funding for infrastructure or facilities.
- Funding for small producers, beginning producers, small businesses, non-profits.
- Acquiring land.
- Holding granting organizations accountable for accessibility to all groups.
- Help with grant writing.
- Prioritizing local over corporate.
- How to find and apply for grants, local funding resources.

Distribution Opportunities

- Year-round market options.
- Connecting producers and grocery stores, restaurants, etc.
- Navigating regulations for distribution/marketing.
- Increasing producers/processors that are licensed for resale/wholesale.
- Mobile grocery and markets.
- Setting up food hubs/models for successful food hubs.
- Setting up co-ops.
- Economic models for distribution beyond farmers markets.
- Local food directories.

Who needs to be part of the conversation?

We asked who was not at the roundtables that should have been. While participation varied by location, these are some of the groups that were frequently identified across many of the roundtables that need to be part of the conversation about local food systems.

- Elected officials – city, county, school board, state legislators.
- Government employees – city and county staff, state agency staff.
- Schools – administrators, teachers, nutrition staff.
- Local farmers and ranchers.
- Local businesses – grocery stores, restaurants, value-added food businesses, meat processors, investors.
- Underserved audiences, including youth and young adults.
- People with lived experience of food insecurity.

Local Food Roundtable Results Summary

Clay Center



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Resources available for education, technical assistance.
2. No wasted food/effective recovery and composting programs.
3. Improved market outlets including local stores; institutions.
4. Educated, engaged consumers that value and support local farms and businesses.

Additional Goals

1. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
2. Connections between producers and market outlets that benefit all parties.
3. Diversity of crops and animal products produced to meet local needs.
4. Healthy local economies support diverse farms and businesses.
5. Farmers and businesses have needed marketing skills and opportunities.

Also Mentioned

1. Food processing available at an appropriate scale for local needs.
2. Supportive government policies and incentives.

3. Schools and youth programs actively involved.
4. Culture that prioritizes healthy, quality food.
5. Funding and capital available for farms, businesses, support organizations, and networks.

What are the unsolved challenges of our local food system?

Top Challenges

1. Cost, quality, freshness, type, and nutrition of available food
2. Navigating regulations and policies; need for supportive regulations and policies that benefit businesses and consumers
3. Lack of supply/low production capacity
4. Lack of capacity in aggregation and distribution systems

Additional Challenges

1. Access to food and food insecurity
2. Sourcing local food
3. Lack of systems that address food waste, food recovery, and composting
4. Long distances (10-20+ miles) from any source of food retail and even further from desired quality of food
5. Access to the Double Up Food Bucks program through participating farmers markets, stores

Also Mentioned

1. Education and technical assistance
2. Better connections and collaboration between sectors
3. More people doing the work
4. Cooking and preserving skills, applied nutrition education
5. Farm to school programs
6. Lack of regulatory, food safety technical assistance

What are the needs and resources required to make progress?

Top Priorities

1. Capital/funding
2. Shared use/incubator kitchen
3. Production/farming

Also Mentioned

1. Policy/regulation changes
2. Technical assistance/resources
3. Business skills/transition planning
4. Farmers market
5. Meat processing
6. Seasonality/year-round outlets
7. Food processing
8. Marketing

What Attendees Want to Learn More About

Top Priorities

1. Processing
2. Farming/production
3. Food access
4. Collaboration/connect
5. Distribution/supply chain
6. Farmers markets

Additional Priorities

1. Marketing
2. Sourcing local food
3. Incubator/shared kitchens
4. Policy
5. Grocery/retail
6. Infrastructure
7. Farm to school
8. Funding
9. Community gardens
10. Education (about food systems)



Also Mentioned

1. SNAP
2. Needs clarification
3. Regulations
4. Food waste
5. Capital investment
6. Cost of food

Who Wasn't There

1. Government employees
2. Elected officials
3. Non-profits
4. Investors/funders/venture capitalists
5. Younger people
6. Schools
7. Grocery stores
8. Restaurants
9. Distributors
10. Meat processor
11. Farmers/producers/ranchers
12. Value-added food makers
13. Food access advocates
14. Consumers
15. Hospitals/institutions

Local Food Roundtable Results Summary

Colby



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What do we want the future of our local food system to look like?

Top Goals

1. Diversified farms of appropriate scale selling locally.
2. Supportive government policies and incentives; changes as needed.
3. Improved market outlets including local stores; institutions.
4. Improved nutrition, quality, freshness of food available.

Additional Goals

1. Culture that prioritizes healthy, quality food.
2. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
3. Educated, engaged consumers that value and support local farms and businesses.
4. Food processing available at an appropriate scale for local needs.
5. Healthy local economies support diverse farms and businesses.
6. Resources available for education, technical assistance.

Also Mentioned

1. More gardens, including home, community, and school gardens with adequate support for them to thrive.
2. Food costs are affordable for all.

3. Effective, collaborative networks and systems.
4. Schools and youth programs actively involved.

What are the unsolved challenges of our local food system?

Top Challenges

1. Resources/investment/funding
2. Business management
3. Food waste/composting
4. Direct to consumer marketing
5. Sourcing local food
6. Sustainability

Additional Challenges

1. Human capital/manpower/labor/volunteers
2. Profitability of farms/small businesses
3. Connection/collaboration
4. Production challenges related to nature
5. Food hubs
6. Seasonality

Also Mentioned

1. Lack of supply/low production capacity
2. Regulations/permits/policies
3. Distribution/supply chain
4. Lack of grocery options
5. New farmers
6. Government support
7. Small grocery competition
8. Cost of food
9. Insurance



What are the needs and resources required to make progress?

Top Priorities

1. Capital/funding
2. Education/awareness/engagement about food systems
3. Human capital/labor
4. Quality/type/characteristics of food
5. Education on consumer skills

Additional Priorities

1. Connection/collaboration/communication
2. Technical assistance/resources
3. Farm to school
4. Production/farming
5. Power to effect change
6. Cooking/shopping (consumer skills)

Also Mentioned

1. Food culture/perceptions of value
2. Policy/regulation changes
3. Consumer demand
4. Cost of food/affordability
5. Business skills/transition planning
6. SNAP/DUFB
7. Farmers market
8. Food safety

What Attendees Want to Learn More About

Top Priorities

1. Funding
2. Farming/production
3. Education
4. Collaboration/connection

Additional Priorities

1. Capital investment
2. Education (about food systems)
3. Grocery/retail
4. Sourcing local food
5. Policy
6. Food access
7. Regulations

Also Mentioned

1. Health and nutrition
2. Community gardens
3. Cooking/shopping (consumer) skills
4. Distribution/supply chain
5. Infrastructure
6. Processing
7. Food waste
8. Food hubs

Who Wasn't There

1. Farmers/producers/ranchers
2. Government employees
3. Elected officials
4. Grocery stores
5. Restaurants
6. Schools
7. Value-added food makers
8. Distributors
9. Meat processor
10. Education providers
11. Farmers market
12. Hospitals/institutions
13. Community gardens
14. Master Gardeners

Local Food Roundtable Results Summary

Dodge City



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What do we want the future of our local food system to look like?

Top Goals

1. Diversity of crops and animal products produced to meet local needs.
2. Improved market outlets including local stores; institutions.

Additional Goals

1. More gardens, including home, community, and school gardens with adequate support for them to thrive.
2. Water access is equitable.

Also Mentioned

1. More people involved to meet workforce and volunteer needs.
2. Funding and capital available for farms, businesses, support organizations, and networks.
3. Improved nutrition, quality, characteristics of food available.
4. Effective, collaborative networks and systems.
5. Educated, engaged consumers that value and support local farms and businesses.



What are the unsolved challenges of our local food system?

Top Challenges

1. Lack of supply/low production capacity
2. Quality, type, nutrition of available food
3. Resources/investment/funding
4. Human capital/manpower/labor/volunteers
5. Small grocery competition

Additional Challenges

1. Food access/food insecurity
2. Connection/collaboration
3. Cost of food
4. Production challenges related to nature
5. Produce/food safety

Also Mentioned

1. Non-local/chain business
2. Sustainability
3. Business management
4. Lack of grocery options
5. Food waste/composting
6. Regulations/permits/policies

What are the needs and resources required to make progress?

Top Priorities

1. Capital/funding
2. Technical assistance/resources
3. Production/farming
4. Grocery stores/restaurants
5. Community and home gardens
6. Business skills/transition planning
7. Consumer demand

Additional Priorities

1. Cooking/shopping (consumer skills)
2. Food waste/recovery/composting
3. Access to land
4. Policy/regulation changes
5. Farm to school
6. Cost of food/affordability
7. Climate/Environment
8. Government support

Also Mentioned

1. Sourcing local food
2. Connection/Collaboration/Communication
3. Human capital/labor
4. Education/awareness/engagement about food systems
5. Food safety

What Attendees Want to Learn More About

Top Priorities

1. Education (about food systems)
2. Farming/production
3. Funding
4. Cost of food

Additional Priorities

1. Distribution/supply chain
2. Food access
3. Grocery/retail
4. Policy
5. Cooking/shopping (consumer) skills
6. Community gardens

Also Mentioned

1. Capital Investment
2. Infrastructure
3. Food Waste

Who Wasn't There

1. Farmers/producers/ranchers
2. Farmers market
3. Government employees
4. Schools
5. Grocery stores
6. Non-profits
7. Value-added food makers
8. Food access advocates
9. Meat processor
10. BIPOC people
11. Education providers
12. Health coalitions
13. Community gardens

Local Food Roundtable Results Summary

Hutchinson



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What do we want the future of our local food system to look like?

Top Goals

1. Everyone has access to sufficient food without significant barriers.
2. More gardens, including home, community, and school gardens with adequate support for them to thrive.
3. Supportive government policies and incentives.
4. Educated, engaged consumers that value and support local farms and businesses.
5. Effective, collaborative networks and systems.
6. Diversity of crops and animal products produced to meet local needs.

Additional Goals

1. No wasted food/effective recovery and composting programs.
2. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
3. Improved nutrition, quality, characteristics of food available.
4. Adequate infrastructure is available for storage, aggregation and distribution of food.
5. Improved market outlets including local stores; institutions.

Also Mentioned

1. Food processing available at an appropriate scale for local needs.
2. Healthy local economies support diverse farms and businesses.
3. Schools and youth programs actively involved.
4. Resources available for education, technical assistance.
5. Culture that prioritizes healthy, quality food.
6. Food systems are sustainable for the environment, economy, and people.
7. More people involved to meet workforce and volunteer needs.



What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Quality, type, nutrition of available food
3. Human capital/manpower/labor/volunteers
4. Lack of grocery options

Additional Challenges

1. Regulations/permits/policies
2. Perceptions of value/food culture
3. Resources/investment/funding
4. Profitability of farms/small businesses
5. Food waste/composting
6. Food banks/food pantry access
7. Non-local/chain business competition
8. Food processing capacity

Also Mentioned

1. Business management
2. Connection/collaboration
3. Lack of supply/low production capacity
4. Distribution/supply chain
5. Food hubs
6. Farm to school
7. Food recovery
8. Land access
9. Storage/infrastructure

What are the needs and resources required to make progress?

Top Priorities

1. Community and home gardens
2. Production/farming
3. Policy/regulation changes
4. Food access
5. Shared use/incubator kitchen
6. Connection/collaboration/communication

Also Mentioned

1. Cooking/shopping (consumer skills)
2. Grocery stores/restaurants
3. Infrastructure
4. Human capital/labor
5. Food waste/recovery/composting
6. SNAP/DUFB
7. Farm to school

What Attendees Want to Learn More About

Top Priorities

1. Collaboration/connections
2. Education (about food systems)
3. Policy

Additional Priorities

1. Food hubs
2. Distribution/supply chain
3. Sourcing local food
4. Cooperatives
5. Marketing
6. Community gardens

Also Mentioned

7. Capital investment
8. Farming/production
9. Processing
10. Incubator/shared kitchens
11. Cooking/shopping (consumer) skills
12. Health and nutrition
13. Grocery/retail
14. Food waste
15. Farm to school
16. Farmers markets

Who Wasn't There

1. Elected officials
2. Farmers/Producers/Ranchers
3. Community leaders
4. Schools
5. Non-profits
6. Food access advocates
7. Government employees
8. Grocery stores
9. Restaurants
10. Value-added food makers
11. Distributors
12. Meat processor
13. Hospitals/Institutions
14. Commercial kitchen
15. Churches
16. Master Gardeners

Local Food Roundtable Results Summary

Kansas Black Farmers Association



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
2. Resources available for education, technical assistance.
3. Diversity of crops and animal products produced to meet local needs.

Additional Goals

1. Educated, engaged consumers that value and support local farms and businesses.
2. Culture that prioritizes healthy, quality food.
3. Food systems are sustainable for the environment, economy, and people.

Also Mentioned

1. More gardens, including home, community, and school gardens with adequate support for them to thrive.
2. Everyone has access to sufficient food without significant barriers.
3. Effective, collaborative networks and systems.
4. Food processing available at an appropriate scale for local needs.
5. Improved market outlets including local stores; institutions.
6. Schools and youth programs actively involved.

What are the unsolved challenges of our local food system?

Top Challenges

1. Cooking skills/nutrition ed.
2. Perceptions of value/food culture
3. Farm to school
4. Profitability of farms/small businesses
5. Food waste/composting
6. Business management

Additional Challenges

1. Food access/food insecurity
2. Regulations/permits/policies
3. Food recovery
4. Personal gardens
5. Connection/collaboration
6. Resources/investment/funding
7. Lack of supply/low production capacity
8. Production challenges related to nature

Also Mentioned

1. Sourcing local food
2. Quality, type, nutrition of available food
3. Cost of food
4. Direct to consumer marketing
5. Sustainability
6. Storage/Infrastructure
7. Seasonality
8. Food processing capacity



What are the needs and resources required to make progress?

Top Priorities

1. Education/awareness/engagement about food systems
2. Food culture/perceptions of value
3. Quality/type/characteristics of food

Additional Priorities

4. Health and nutrition
5. Cooking/shopping (consumer skills)
6. Policy/regulation changes
7. Food access
8. Connection/collaboration/communication

Also Mentioned

1. Community and home gardens
2. Shared use/incubator kitchen
3. Power to effect change
4. Grocery stores/restaurants
5. Cost of food/affordability
6. Distribution
7. Food banks/pantries
8. Production/Farming
9. Access to land
10. Transportation for consumers

Local Food Roundtable Results Summary



Liberal

This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Everyone has access to sufficient food without significant barriers.
2. Culture that prioritizes healthy, quality food.
3. Improved nutrition, quality, freshness of food available.
4. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
5. Effective, collaborative networks and systems.
6. Schools and youth programs actively involved.
7. More people involved to meet workforce and volunteer needs.

Additional Goals

1. Improved market outlets including local stores; institutions.
2. Adequate infrastructure is available for storage, aggregation and distribution of food.
3. Diversity of crops and animal products produced to meet local needs.
4. Improved transportation options to facilitate food access.
5. Food costs are affordable for all.
6. Educated, engaged consumers that value and support local farms and businesses.
7. Supportive government policies and incentives.

8. Resources available for education, technical assistance.
9. Food systems are sustainable for the environment, economy, and people.

Also Mentioned

1. Funding and capital available for farms, businesses, support organizations, and networks.
2. More gardens, including home, community, and school gardens with adequate support for them to thrive.
3. No wasted food/effective recovery and composting programs.
4. Food processing available at an appropriate scale for local needs.
5. Schools and youth programs actively involved.
6. Healthy local economies support diverse farms and businesses.
7. Water access is equitable.



What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Food banks/food pantry access
3. Transportation
4. Quality, type, nutrition of available food
5. Cost of food

Additional Challenges

1. Language barriers
2. Food waste/composting
3. Human capital/manpower/labor/volunteers
4. Regulations/permits/policies

Also Mentioned

1. Connection/collaboration
2. Perceptions of value/food culture
3. Resources/investment/funding
4. Lack of grocery options
5. Farm to school

What are the needs and resources required to make progress?

Top Priorities

1. Food banks/pantries
2. Transportation for consumers
3. SNAP/DUFB
4. Equity for underserved/minority communities
5. Policy/regulation changes

Additional Priorities

1. Food access
2. Technical assistance/resources
3. Connection/collaboration/communication
4. Government support
5. Capital/funding
6. Production/farming

Also Mentioned

1. Education/awareness/engagement about food systems
2. Health and nutrition
3. Distribution
4. Power to effect change
5. Food waste/recovery/composting
6. Climate/environment
7. Farmers market
8. Seasonality/year-round outlets

What Attendees Want to Learn More About

Top Priorities

1. Food access
2. Collaboration/connect
3. Funding

Additional Priorities

1. Community gardens
2. Cooking/shopping (consumer) skills
3. Sourcing local food
4. Language access/barriers
5. Farming/production
6. Health and nutrition
7. Transportation

Also Mentioned

1. Distribution/supply chain
2. Farmers markets
3. Food waste
4. SNAP
5. Grocery/retail
6. Regulations
7. Policy
8. Education (about food systems)
9. Capital investment

Who Wasn't There

1. Government employees
2. Elected officials
3. Farmers/producers/ranchers
4. Schools
5. Meat processor
6. Grocery stores
7. Education providers
8. Consumers
9. BIPOC people
10. Investors/funders/venture capitalists
11. Food access advocates
12. Distributors
13. Value-added food makers
14. Community leaders
15. Restaurants
16. Non-profits
17. Hospitals/institutions
18. Churches
19. Non-English speakers
20. Transit
21. Farm Bureau

Local Food Roundtable Results Summary

Olathe



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Diversity of crops and animal products produced to meet local needs.
2. Improved market outlets including local stores; institutions.
3. Food systems are sustainable for the environment, economy, and people.
4. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
5. Everyone has access to sufficient food without significant barriers.

Additional Goals

1. Effective, collaborative networks and systems.
2. Resources available for education, technical assistance.
3. Funding and capital available for farms, businesses, support organizations, and networks.
4. Improved nutrition, quality, freshness of food available.
5. Educated, engaged consumers that value and support local farms and businesses.
6. No wasted food/effective recovery and composting programs.
7. Supportive government policies and incentives.

Also Mentioned

1. Healthy local economies support diverse farms and businesses.
2. More people involved to meet workforce and volunteer needs.
3. Culture that prioritizes healthy, quality food.
4. Schools and youth programs actively involved.
5. Adequate infrastructure is available for storage, aggregation and distribution of food.
6. Food costs are affordable for all.
7. More gardens, including home, community, and school gardens with adequate support for them to thrive.

What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Food banks/food pantry access
3. Connection/collaboration
4. Sourcing local food
5. Perceptions of value/food culture

Additional Challenges

1. Food hubs
2. Quality, type, nutrition of available food
3. Direct to consumer marketing
4. Cost of food
5. Regulations/permits/policies
6. Profitability of farms/small businesses
7. Food recovery
8. Lack of supply/low production capacity

Also Mentioned

1. Resources/investment/funding
2. Human capital/manpower/labor/volunteers
3. Food waste/composting
4. Cooking skills/nutrition ed.
5. Lack of grocery options
6. Government support
7. Transportation
8. Sustainability
9. Production challenges related to nature
10. Farm to school
11. Non-local/chain business competition
12. Storage/infrastructure
13. Food processing capacity
14. Language barriers

What are the needs and resources required to make progress?

Top Priorities

1. Food access
2. Capital/funding
3. Human capital/labor
4. Production/farming
5. Food banks/pantries
6. Policy/regulation changes

Additional Priorities

1. Connection/collaboration/communication
2. Transportation for consumers
3. Education/awareness/engagement about food systems
4. Access to land
5. Cooking/shopping (consumer skills)
6. Distribution
7. Sourcing local food
8. SNAP/DUFB
9. Farm to school

Also Mentioned

1. Cost of food/affordability
2. Grocery stores/restaurants
3. Community and home gardens
4. Technical assistance/resources
5. Business skills/transition planning
6. Infrastructure
7. Aggregation/food hub/co-ops
8. Government support
9. Farmers market
10. Food safety
11. Marketing

What Attendees Want to Learn More About

Top Priorities

1. Collaboration/connection
2. Farming/production
3. Farm to school
4. Education (about food systems)
5. Distribution/supply chain

Additional Priorities

1. Funding
2. Capital investment
3. Food access
4. Cooperatives
5. Marketing
6. Grocery/retail

Also Mentioned

1. Processing
2. Policy
3. Regulations
4. SNAP
5. Food waste
6. Farmers markets
7. Food safety

Who Wasn't There

1. Farmers/producers/ranchers
2. Non-profits
3. Food access advocates
4. Elected officials
5. Government employees
6. Schools
7. BIPOC people
8. Community gardens
9. Consumers
10. Farmers market
11. Investors/funders/venture capitalists
12. Distributors
13. Value-added food makers
14. Restaurants
15. Grocery stores

Local Food Roundtable Results Summary

Ottawa



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Educated, engaged consumers that value and support local farms and businesses.
2. Improved market outlets including local stores; institutions.
3. Culture that prioritizes healthy, quality food.
4. Effective, collaborative networks and systems.

Additional Goals

1. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc.) make more types of products available for more of the year.
2. Improved nutrition, quality, freshness of food available.
3. Diversity of crops and animal products produced to meet local needs.
4. Healthy local economies support diverse farms and businesses.
5. Schools and youth programs actively involved.
6. Resources available for education, technical assistance.

Also Mentioned

1. Food costs are affordable for all.
2. Adequate infrastructure is available for storage, aggregation and distribution of food.



3. Food processing available at an appropriate scale for local needs.
4. Supportive government policies and incentives.

What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Awareness/education
3. Regulations/permits/policies
4. Perceptions of value/food culture
5. Sourcing local food
6. Distribution/supply chain
7. Profitability of farms/small businesses
8. Food banks/food pantry access

Additional Challenges

1. Resources/investment/funding
2. Cooking skills/nutrition ed.
3. Cost of food
4. Business management
5. Transportation
6. Sustainability
7. Food recovery
8. SNAP/DUFB at farmers markets

Also Mentioned

1. Food processing capacity
2. Produce/food safety
3. Land access
4. Farm to school
5. Food hubs
6. Food waste/composting
7. Human capital/manpower/labor/volunteers
8. Lack of supply/low production capacity
9. Quality, type, nutrition of available food
10. Connection/collaboration

What are the needs and resources required to make progress?

Top Priorities

1. Education/awareness/engagement about food systems
2. Consumer demand
3. Food culture/perceptions of value
4. Additional priorities
5. Policy/regulation changes
6. Cost of food/affordability
7. Climate/environment
8. Farmers market
9. Meat processing
10. Seasonality/year-round outlets

Also Mentioned

1. Access to land
2. Distribution
3. Food access
4. Grocery stores/restaurants
5. Connection/collaboration/communication
6. Capital/funding
7. Aggregation/food hub/co-ops
8. Human capital/labor
9. Government support
10. Equity for underserved/minority communities

What Attendees Want to Learn More About

Top Priorities

1. Collaboration/connection
2. Policy
3. Education (about food systems)
4. Food access
5. Health and nutrition

Additional Priorities

1. Farming and production
2. Regulations
3. SNAP
4. Farmers markets
5. Distribution/supply chain
6. Cooking/shopping (consumer) skills

Also Mentioned

1. Sourcing local food
2. Food hubs
3. Grocery/retail
4. Funding
5. Capital Investment
6. Processing
7. Marketing
8. Cooperatives

Who Wasn't There

1. Elected officials
2. Farmers/producers/ranchers
3. Government employees
4. Schools
5. Grocery stores
6. Consumers
7. Food insecure people
8. Restaurants
9. Community leaders
10. Value-added food makers
11. BIPOC people
12. Seniors

Local Food Roundtable Results Summary

Pittsburg



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Effective, collaborative networks and systems.
2. Resources available for education, technical assistance.
3. Improved market outlets including local stores; institutions.
4. Educated, engaged consumers that value and support local farms and businesses.
5. Improved nutrition, quality, freshness of food available.
6. Healthy local economies support diverse farms and businesses.
7. Food systems are sustainable for the environment, economy, and people.

Additional Goals

1. Everyone has access to sufficient food without significant barriers.
2. No wasted food/effective recovery and composting programs.
3. Adequate infrastructure is available for storage, aggregation and distribution of food.
4. Funding and capital available for farms, businesses, support organizations, and networks.
5. Supportive government policies and incentives.
6. Schools and youth programs actively involved.
7. Culture that prioritizes healthy, quality food.
8. More people involved to meet workforce and volunteer needs.



Also Mentioned

1. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc.) make more types of products available for more of the year.
2. Diversity of crops and animal products produced to meet local needs.
3. Food processing available at an appropriate scale for local needs.
4. Farmers and businesses have needed marketing skills and opportunities.

What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Perceptions of value/food culture
3. Sourcing local food
4. Regulations/permits/policies
5. Direct to consumer marketing
6. Awareness/education about a topic

Additional Challenges

1. Quality, type, nutrition of available food
2. Distribution/supply chain
3. Cooking skills/nutrition ed.
4. Connection/collaboration
5. Cost of food
6. Lack of grocery options
7. Transportation
8. Food banks/food pantry access

Also Mentioned

1. Resources/investment/funding
2. Lack of supply/low production capacity
3. Human capital/manpower/labor/volunteers
4. Profitability of farms/small businesses
5. Food waste/composting
6. Government support
7. Production challenges related to nature
8. Food recovery
9. Small grocery competition
10. SNAP/DUFB at farmers markets
11. Storage/infrastructure
12. Food processing capacity

What are the needs and resources required to make progress?

Top Priorities

1. Connection/collaboration/communication
2. Education/awareness/engagement about food systems
3. Technical assistance/resources
4. Health and nutrition
5. Food access

Additional Priorities

1. Production/farming
2. Capital/funding
3. Infrastructure
4. Food waste/recovery/composting
5. SNAP/DUFB
6. Quality/type/characteristics of food
7. Grocery stores/restaurants
8. Policy/regulation changes
9. Transportation for consumers

Also Mentioned

1. Access to land
2. Food culture/perceptions of value
3. Cooking/shopping (consumer skills)
4. Food banks/pantries
5. Distribution
6. Sourcing local food
7. Cost of food/affordability
8. Shared use/incubator kitchen
9. Community and home gardens
10. Business skills/transition planning
11. Human capital/labor
12. Consumer demand
13. Government support
14. Farmers market
15. Meat processing



What Attendees Want to Learn More About

Top Priorities

1. Education (about food systems)
2. Collaboration/connection
3. Food access
4. Farming/production
5. Policy

Additional Priorities

1. Regulations
2. Funding
3. Grocery/retail
4. SNAP
5. Food waste
6. Marketing
7. Processing
8. Cooking/shopping (consumer) skills
9. Health and nutrition
10. Farmers markets
11. Distribution/supply chain
12. Sourcing local food

Also Mentioned

1. Food safety
2. Farm to school
3. Cost of food
4. Infrastructure
5. Incubator/shared kitchens
6. Capital investment

Who Wasn't There

1. Farmers/producers/ranchers
2. Elected officials
3. Schools
4. Value-added food makers
5. Government employees
6. Grocery stores
7. Restaurants
8. Farmers market
9. FFA/4-H
10. Health coalitions
11. Meat processor
12. Distributors
13. Food insecure people
14. Community leaders
15. Education providers
16. Consumers
17. Commercial kitchen
18. Farm Bureau

Local Food Roundtable Results Summary

Quinter



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Improved market outlets including local stores; institutions.
2. Improved nutrition, quality, freshness of food available.
3. Diversity of crops and animal products produced to meet local needs.
4. Educated, engaged consumers that value and support local farms and businesses.
5. Effective, collaborative networks and systems.
6. Food costs are affordable for all.
7. Schools and youth programs actively involved.
8. Resources available for education, technical assistance.
9. Culture that prioritizes healthy, quality food.
10. Everyone has access to sufficient food without significant barriers.

Additional Goals

1. Supportive government policies and incentives.
2. Healthy local economies support diverse farms and businesses.
3. No wasted food/effective recovery and composting programs.
4. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc.) make more types of products available for more of the year.

Also Mentioned

1. Adequate infrastructure is available for storage, aggregation and distribution of food.
2. Farmers and businesses have needed marketing skills and opportunities.
3. Food processing available at an appropriate scale for local needs.
4. Food systems are sustainable for the environment, economy, and people.
5. Funding and capital available for farms, businesses, support organizations, and networks.
6. More people involved to meet workforce and volunteer needs.



What are the unsolved challenges of our local food system?

Top Challenges

1. Cost of food
2. Direct to consumer marketing
3. Food access/food insecurity
4. Sourcing local food
5. Business management
6. Connection/collaboration

Additional Challenges

1. Awareness/education
2. Human capital/manpower/labor/volunteers
3. Distribution/supply chain
4. Profitability of farms/small businesses
5. Perceptions of value/food culture
6. Quality, type, nutrition of available food
7. Production challenges related to nature
8. Lack of supply/low production capacity
9. Sustainability
10. New farmers
11. Non-local/chain businesses competing with local

Also Mentioned

1. Regulations/permits/policies
2. Cooking skills/nutrition ed.
3. Lack of grocery options
4. Government support
5. Resources/investment/funding
6. Food hubs
7. Storage/infrastructure
8. Seasonality
9. Personal gardens
10. Climate change

What are the needs and resources required to make progress?

Top Priorities

1. Policy/regulation changes
2. Government support
3. Education/awareness/engagement about food systems
4. Connection/collaboration/communication
5. Technical assistance/resources
6. Human capital/labor
7. Consumer demand
8. Power to effect change

Additional Priorities

1. Capital/funding
2. Marketing
3. Food access
4. Grocery stores/restaurants
5. Aggregation/food hub/co-ops
6. Infrastructure
7. Distribution
8. Sourcing local food

Also Mentioned

1. Quality/type/characteristics of food
2. Food processing
3. Food culture/perceptions of value
4. Production/farming
5. Cooking/shopping (consumer skills)
6. Cost of food/affordability
7. Climate/environment





What Attendees Want to Learn More About

Top Priorities

1. Collaboration/connection
2. Regulations
3. Education (about food systems)
4. Farming/production
5. Policy
6. Funding
7. Food access
8. Marketing
9. Distribution/supply chain

Additional Priorities

1. Sourcing local food
2. Processing
3. Grocery/retail
4. Farm to school
5. Farmers markets
6. Capital investment
7. Community gardens
8. Rural

Also Mentioned

1. Food waste
2. Cooperatives
3. Health and nutrition
4. Food hubs
5. SNAP
6. Infrastructure
7. Cost of food
8. Incubator/shared kitchens
9. Cooking/shopping (consumer) skills

Who Wasn't There

1. Schools
2. Grocery stores
3. Government employees
4. Elected officials
5. Farmers/producers/ranchers
6. Community leaders
7. Investors/funders/venture capitalists
8. Restaurants
9. Younger people
10. Health coalitions
11. Non-profits
12. Distributors
13. Food access advocates
14. Education providers
15. Farmers market
16. Hospitals/institutions
17. Churches
18. FFA/4-H

Local Food Roundtable Results Summary

Salina



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Resources available for education, technical assistance.
2. No wasted food/effective recovery and composting programs.
3. Educated, engaged consumers that value and support local farms and businesses.

Additional Goals

1. More gardens, including home, community, and school gardens with adequate support for them to thrive.
2. Effective, collaborative networks and systems.
3. Schools and youth programs actively involved.
4. More people involved to meet workforce and volunteer needs.

Also Mentioned

1. Everyone has access to sufficient food without significant barriers.
2. Culture that prioritizes healthy, quality food.
3. Food systems are sustainable for the environment, economy, and people.
4. Water access is equitable.
5. Improved market outlets including local stores; institutions.
6. Food costs are affordable for all.

What are the unsolved challenges of our local food system?

Top Challenges

1. Connection/collaboration
2. Sourcing local food
3. Awareness/education about a topic
4. Human capital/manpower/labor/volunteers
5. Direct to consumer marketing
6. Perceptions of value/food culture
7. Profitability of farms/small businesses
8. Food access/food insecurity
9. Lack of supply/low production capacity
10. Personal gardens

Additional Challenges

1. Distribution/supply chain
2. Lack of grocery options
3. Food waste/composting
4. Business management
5. Regulations/permits/policies
6. Food banks/food pantry access
7. Food hubs
8. Mobile options

Also Mentioned

1. Cost of food
2. Government support
3. Transportation
4. Insurance
5. Sustainability
6. New farmers
7. Quality, type, nutrition of available food
8. Food recovery
9. Storage/infrastructure
10. Resources/investment/funding

What are the needs to make progress?

Top Priorities

1. Connection/collaboration/communication
2. Food access
3. Production/farming
4. Distribution
5. Grocery stores/restaurants
6. Education/awareness/engagement about food systems
7. Technical assistance/resources
8. Food waste/recovery/composting
9. Farm to school

Additional Priorities

1. Aggregation/food hub/co-ops
2. Cost of food/affordability
3. Food culture/perceptions of value
4. Human capital/labor
5. Capital/funding
6. Cooking/shopping (consumer skills)

Also Mentioned

1. Business skills/transition planning
2. Infrastructure
3. Shared use/incubator kitchen
4. Policy/regulation changes
5. Farmers market
6. Sourcing local food
7. Transportation for consumers

What Attendees Want to Learn More About

Top Priorities

1. Education (about food systems)
2. Collaboration/connect
3. Policy
4. Funding
5. Community gardens

Additional Priorities

1. Education (on a topic)
2. Farming/production
3. Regulations
4. Food access
5. Distribution/supply chain
6. Processing
7. Food waste
8. Farmers markets



Also Mentioned

1. Sourcing local food
2. Grocery/retail
3. Infrastructure
4. Cooking/shopping (consumer) skills
5. Rural
6. Cost of food
7. Farm to school
8. Capital investment
9. Cooperatives

Who Wasn't There

1. Elected officials
2. Government employees
3. Farmers/producers/ranchers
4. Schools
5. Grocery stores
6. Non-profits
7. Food insecure people
8. Restaurants
9. Community leaders
10. Value-added food makers
11. Distributors
12. Food access advocates
13. Meat processor
14. Investors/funders/venture capitalists
15. Younger people
16. Education providers
17. Farmers market
18. Commercial kitchen
19. Community gardens

Local Food Roundtable Results Summary



Topeka

This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Improved market outlets including local stores; institutions.
2. Improved nutrition, quality, characteristics of food available.
3. Culture that prioritizes healthy, quality food.
4. Everyone has access to sufficient food without significant barriers.
5. Effective, collaborative networks and systems.
6. Healthy local economies support diverse farms and businesses.
7. Diversity of crops and animal products produced to meet local needs.
8. Resources available for education, technical assistance.

Additional Goals

1. Schools and youth programs actively involved.
2. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
3. Adequate infrastructure is available for storage, aggregation and distribution of food.
4. Food systems are sustainable for the environment, economy, and people.
5. Educated, engaged consumers that value and support local farms and businesses.

6. More gardens, including home, community, and school gardens with adequate support for them to thrive.
7. Supportive government policies and incentives.
8. No wasted food/effective recovery and composting programs.

Also Mentioned

1. Food costs are affordable for all.
2. Funding and capital available for farms, businesses, support organizations, and networks.
3. Water access is equitable.
4. Food processing available at an appropriate scale for local needs.
5. Improved transportation options to facilitate food access.
6. Farmers and businesses have the needed marketing skills and opportunities.
7. More people involved to meet workforce and volunteer needs.



What are the unsolved challenges of our local food system?

Top Challenges

1. Awareness/education
2. Food access/food insecurity
3. Quality, type, nutrition of available food
4. Perceptions of value/food culture
5. Cooking skills/nutrition ed.
6. Lack of supply/low production capacity
7. Connection/collaboration
8. Human capital/manpower/labor/volunteers
9. Food waste/composting
10. Government support

Additional Challenges

1. Cost of food
2. Resources/investment/funding
3. Distribution/supply chain
4. New farmers
5. Land access
6. Food banks/food pantry access
7. Production challenges related to nature
8. Farm to school

Also Mentioned

1. Profitability of farms/small businesses
2. Lack of grocery options
3. Business management
4. Regulations/permits/policies
5. Transportation
6. Sustainability
7. Sourcing local food
8. Food hubs
9. Food recovery
10. Seasonality
11. Food processing capacity

What are the needs to make progress?

Top Priorities

1. Capital/funding
2. Production/farming
3. Quality/type/characteristics of food
4. Connection/collaboration/communication
5. Technical assistance/resources
6. Business skills/transition planning
7. Education/awareness/engagement about food systems
8. Human capital/labor
9. Government support
10. Farm to school

Additional Priorities

1. Cost of food/affordability
2. Policy/regulation changes
3. Infrastructure
4. Cooking/shopping (consumer skills)
5. Food access
6. Food banks/pantries
7. Sourcing local food
8. Grocery stores/restaurants
9. Power to effect change

Also Mentioned

1. Food culture/perceptions of value
2. Access to land
3. Aggregation/food hub/co-ops
4. Equity for underserved/minority communities
5. Marketing
6. Transportation for consumers
7. Health and nutrition
8. Distribution
9. Food waste/recovery/composting



What Attendees Want to Learn More About

Top Priorities

1. Collaboration/connect
2. Education (about food systems)
3. Policy
4. Farming/production
5. Education (on a topic)
6. Food access
7. Funding

Additional Priorities

1. Health and nutrition
2. Cooking/shopping (consumer) skills
3. Capital investment
4. Food waste
5. Distribution/supply chain
6. Grocery/retail
7. Sourcing local food
8. Regulations
9. Marketing

Also Mentioned

1. Community gardens
2. Farm to school
3. Cooperatives
4. Food hubs
5. Infrastructure
6. Cost of food
7. Food safety
8. Rural

Who Wasn't There

1. Elected officials
2. Government employees
3. Farmers/producers/ranchers
4. Schools
5. Grocery stores
6. Non-profits
7. Food insecure people
8. Restaurants
9. Community leaders
10. Value-added food makers
11. Distributors
12. Food access advocates
13. Meat processor
14. Investors/funders/venture capitalists
15. BIPOC people
16. Education providers
17. City/county zoning

Local Food Roundtable Results Summary

Wichita



This is a summary of the discussions that were specific to this location and reflect the ideas of the participants. The subjects under each question below are organized by the number of times each topic was discussed at the roundtable, with the most frequent ideas listed first. This information can be used to guide future conversations and decision-making, with the understanding that it may not fully reflect the experiences and ideas of the people that were not able to attend the roundtable.

What do we want the future of our local food system to look like?

Top Goals

1. Improved market outlets including local stores; institutions.
2. Diversity of crops and animal products produced to meet local needs.
3. Everyone has access to sufficient food without significant barriers.
4. Supportive government policies and incentives.
5. Non-traditional or innovative production practices (i.e. season extension, hydroponics, etc) make more types of products available for more of the year.
6. Resources available for education, technical assistance.
7. Educated, engaged consumers that value and support local farms and businesses.
8. Healthy local economies support diverse farms and businesses.

Additional Goals

1. More gardens, including home, community, and school gardens with adequate support for them to thrive.
2. Food costs are affordable for all.
3. Improved nutrition, quality, freshness of food available.
4. Culture that prioritizes healthy, quality food.
5. Funding and capital available for farms, businesses, support organizations, and networks.

6. Improved transportation options to facilitate food access.
7. Food systems are sustainable for the environment, economy, and people.
8. Effective, collaborative networks and systems.
9. More people involved to meet workforce and volunteer needs.

Also Mentioned

1. No wasted food/effective recovery and composting programs.
2. Adequate infrastructure is available for storage, aggregation and distribution of food.
3. Food processing available at an appropriate scale for local needs.
4. Schools and youth programs actively involved.
5. Farmers and businesses have the needed marketing skills and opportunities.



What are the unsolved challenges of our local food system?

Top Challenges

1. Food access/food insecurity
2. Regulations/permits/policies
3. Connection/collaboration
4. Resources/investment/funding
5. Cost of food
6. Lack of grocery options
7. Transportation
8. Profitability of farms/small businesses

Additional Challenges

1. Sourcing local food
2. Human capital/manpower/labor/volunteers
3. Perceptions of value/food culture
4. Lack of supply/low production capacity
5. Cooking skills/nutrition ed.
6. Government support
7. New farmers
8. Distribution/supply chain
9. Quality, type, nutrition of available food
10. Sustainability
11. Production challenges related to nature

Also Mentioned

1. Food waste/composting
2. Business management
3. Food banks/food pantry access
4. Non-local/chain business
5. Small grocery competition
6. Action vs talk
7. Direct to consumer marketing
8. Food hubs
9. Farm to school
10. Food recovery
11. Land access
12. Storage/infrastructure
13. Produce/food safety
14. Personal gardens

What are the needs to make progress?

Top Priorities

1. Food access
2. Capital/funding
3. Policy/regulation changes
4. Education/awareness/engagement about food systems
5. Connection/collaboration/communication
6. Production/farming
7. Transportation for consumers
8. Human capital/labor
9. Grocery stores/restaurants
10. Technical assistance/resources

Additional Priorities

1. Sourcing local food
2. Aggregation/food hub/co-ops
3. Cooking/shopping (consumer skills)
4. Distribution
5. Cost of food/affordability
6. Government support
7. Health and nutrition
8. Community and home gardens
9. Business skills/transition planning
10. Food culture/perceptions of value
11. Food waste/recovery/composting
12. Farm to school

Also Mentioned

1. Food banks/pantries
2. Shared use/incubator kitchen
3. Infrastructure
4. Consumer demand
5. Climate/environment
6. SNAP/DUFB
7. Seasonality/year-round outlets
8. Food processing
9. Quality/type/characteristics of food
10. Power to effect change

What Attendees Want to Learn More About

Top Priorities

1. Education (about food systems)
2. Collaboration/connect
3. Policy
4. Funding

Additional Priorities

1. Food Access
2. Sourcing local food
3. Grocery/retail
4. Farm to school
5. Distribution/supply chain

Also Mentioned

1. Marketing
2. Food hubs
3. Urban
4. Regulations
5. Farming/production
6. Community gardens
7. Capital investment
8. Health and nutrition
9. Infrastructure
10. SNAP
11. Farmers markets
12. Rural

Who Wasn't There

1. Elected officials
2. Government employees
3. Farmers/producers/ranchers
4. Schools
5. Grocery stores
6. Non-profits
7. Food insecure people
8. Restaurants
9. Community leaders
10. Value-added food makers
11. Distributors
12. Food access advocates
13. Meat processor
14. Investors/funders/venture capitalists
15. Younger people
16. BIPOC people
17. Education providers
18. Consumers
19. Commercial kitchen
20. City/county zoning
21. Seniors
22. Churches
23. Non-English speakers
24. Transit
25. Farm Bureau



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