

Arizona Nutrition Network Recipe Project Report July 13, 2017

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# Appendix A. Participants' Characteristics and Survey Results Tables

Number of People	Frequency	Percent
Тwo	48	7.1%
Three	140	20.7%
Four	190	28.1%
Five	147	21.7%
Six	79	11.7%
Seven	37	5.5%
Eight	21	3.1%
Nine	11	1.6%
Ten or more	4	0.5%
Total	677	100%

Table 1. Counting Yourself, How Many People Live in Your Household?

## Table 2. How Old Are You?

Age Group (years)	Frequency	Percent
18 - 22	64	9.5%
23 - 27	147	21.7%
28 - 32	162	23.9%
33 - 38	169	25.0%
39 - 44	79	11.7%
45 - 49	51	7.5%
Did not respond	5	0.7%
Total	677	100%



Table 3. Children by Age Group.

	Yes			Νο			Did Not Respond	
Age Group	n	% of all respondents	Valid Percent	n	% of all respondents	Valid Percent	n	%
0-12 months	214	31.6%	31.7%	461	68.1%	68.3%	2	0.3%
1-4 years	400	59.1%	59.3%	275	40.6%	40.7%	2	0.3%
5-11 years	431	63.7%	63.9%	244	36.0%	36.1%	2	0.3%
Total	677	(N=677)	(N=675)		(N=677)	(N=675)		

\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

Table 4. Racial and Ethnic Identification (Choose all that apply\*).

	Yes		No		Did Not	Respond
	n	%	n	%	n	%
Race						
White	495	73.1%	113	16.7%	69	10.2%
Black or African American	37	5.5%	571	84.3%	69	10.2%
American Indian/Alaskan Native/ Native American	21	3.1%	587	86.7%	69	10.2%
Native Hawaiian or Other Pacific Islander	9	1.3%	599	88.5%	69	10.2%
Multi-racial	5	0.7%	603	89.1%	69	10.2%
Asian	2	0.3%	606	89.5%	69	10.2%
Ethnicity						
Hispanic	456	67.4%	218	32.2%	3	0.4%

Total respondents =677

\* Hispanic ethnicity was reported independent of race.



Monthly Income	Frequency	Percent	Valid Percent
Less than or equal to \$2,470	331	48.9%	66.1%
\$2,471 - \$3,108	111	16.4%	22.2%
\$3,109 - \$3,747	30	4.4%	6.0%
\$3,748 - \$4,385	16	2.4%	3.2%
\$4,386 - \$5,023	11	1.6%	2.2%
\$5,024 - \$5,663	2	0.3%	0.4%
Did not respond	176	26.0%	
Total	677	100%	100% (N=501)

Table 5. What is	Your Total Monthly	Household Income	Before Taxes?
	J		5

Table 6. Does Anyone in Your Family Participate in Food Assistance Programs?

Participation	Frequency	Percent
Valid Responses		
Yes	526	77.7%
No	151	22.3%
Total	677	100%

#### Table 7. Participation in Food Assistance Programs

This was only asked if a person said "Yes" to "Does anyone in your family participate in food assistance programs?" However, percentages for the entire sample are provided in this table.

Food Assistance Programs		Percent of All Respondents*	Percent of Those on Food Assistance**	
	n	%	%	
WIC	313	46.2%	59.5%	
SNAP or Nutrition Assistance	296	43.7%	56.3%	
School lunch/School breakfast	247	36.5%	47.0%	
Other	17	2.5%	3.2%	
Total		(N=677)	(N=526)	



Table 8. How	Often Do	You Co	ok for	Your	Family?

Days Per Week	Frequency	Percent	Valid Percent
Valid Responses			
5-7 days per week	526	77.7%	78.0%
3-4 days per week	122	18.0%	18.1%
1-2 days per week	16	2.4%	2.4%
Less than 1 day per week	6	0.9%	0.9%
Never	2	0.3%	0.3%
Not sure	2	0.3%	0.3%
Total Valid Responses	674	99.6%	
Did not respond	3	0.4%	
Total	677	100% (N=677)	100% (N=674)

Table 9. Who Prepares Most of the Meals in Your Home?

Meal Preparation	Frequency	Percent	Valid Percent
Valid Responses			
Yourself (Respondent)	633	93.5%	94.3%
Someone else	34	5.0%	5.1%
Respondent and someone else	4	0.6%	0.6%
Total Valid Responses	671	99.1%	
Did not respond	6	0.9%	
Total	677	100% (N=677)	100% (N=671)



Table 10. Do You or Someone in Your House Plan Meals?
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Meal Planning	Frequency	Percent	Valid Percent
Valid Responses			
Yes	555	82.0%	82.6%
No	117	17.3%	17.4%
Total Valid Responses	672	99.3%	100%
Did not respond	5	0.7%	
Total	677	100%	100%
		(N=677)	(N=672)

Table 11. Frequency of Meal Planning (if "yes" on Table 10)

Frequency of Meal Planning	Frequency	Percent	Valid Percent
Valid Responses			
Daily	302	44.6%	56.3%
Weekly	142	21.0%	26.5%
Monthly	13	1.9%	2.4%
Not consistently	79	11.7%	14.7%
Total Valid Responses	536	79.2%	100.0%
Did not respond	15	2.2%	
Not Applicable	126	18.6%	
Total	677	100% (N=677)	100% (N=536)

Table 12. Do	You Use	e Recipes When	Cooking for Your	Family?
			07	5

Use of Recipes	Frequency	Percent	Valid Percent		
Valid Responses					
Yes	400	59.1%	59.9%		
No	268	39.6%	40.1%		
Total Valid Responses	668	98.7%			
Did not respond	9	1.3%			
Total	677	100%	100%		
		N=677	(N=668)		



#### Appendices

Reasons for Not Using		Yes			No Did Not Respond			Not /	Not Applicable		
Recipes	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	% of all respondents	n	% of all respondents	
Do not need them	116	17.1%	50.9%	112	16.5%	49.1%	49	7.2%	400	59.1%	
I don't have all the ingredients	35	5.2%	15.4%	193	28.5%	84.6%	49	7.2%	400	59.1%	
I don't have all the kitchen equipment or supplies	20	3.0%	8.8%	208	30.7%	91.2%	49	7.2%	400	59.1%	
Never tried	33	4.9%	14.5%	195	29.0%	85.5%	49	7.2%	400	59.1%	
They don't come out well	16	2.4%	7.0%	212	31.3%	93.0%	49	7.2%	400	59.1%	
They take too much time	34	5.0%	14.9%	194	28.7%	85.1%	49	7.2%	400	59.1%	
Too hard	22	3.2%	9.6%	206	30.4%	90.4%	49	7.2%	400	59.1%	
Total		(N=677)	(N=229)		(N=677)	(N=229)		(N=677)		(N=677)	

## Table 13. Why Don't You Use Recipes? (if "no" from table 12)



Frequency of Recipe Usage	Frequency	Percent	Valid Percent		
Valid Responses					
Always	28	4.1%	7.0%		
Most of the time	83	12.3%	20.9%		
Some of the time	285	42.1%	71.8%		
Never	1	0.1%	0.3%		
Total Valid Responses	397	58.6%			
Did not respond	12	1.8%			
Not applicable	268	39.6%			
Total	677	100%	100%		
		(N=677)	(N=397)		

Table 15. Do You Look for New Recipes? (if "yes" on Table 12)

Search for New Recipes	Frequency	Percent	Valid Percent
Valid Responses			
Yes	359	53.0%	91.3%
No	34	5.0%	8.7%
Total Valid Responses	393	58.1%	
Did not respond	16	2.3%	
Not applicable	268	39.6%	
Total	677	100.0%	100.0%
		(N=677)	(N=393)



#### Appendices

Yes			No			Did Not Respond		Not Applicable		
Recipe Sources	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	%	n	%
Blogs	46	6.8%	12.6%	320	47.3%	87.4%	7	1.0%	304	44.9%
Cookbooks	109	16.1%	29.8%	257	38.0%	70.2%	7	1.0%	304	44.9%
Family or Friends	179	26.4%	48.9%	187	27.6%	51.1%	7	1.0%	304	44.9%
Magazines	86	12.7%	23.5%	280	41.4%	76.5%	7	1.0%	304	44.9%
Package Labels	52	7.7%	14.2%	314	46.4%	85.8%	7	1.0%	304	44.9%
Pinterest	136	20.1%	37.2%	230	34.0%	62.8%	7	1.0%	304	44.9%
Social Media	190	28.1%	51.9%	176	26.0%	48.1%	7	1.0%	304	44.9%
Television	64	9.5%	17.5%	302	44.6%	82.5%	7	1.0%	304	44.9%
Websites	223	32.9%	60.9%	143	21.1%	39.1%	7	1.0%	304	44.9%
Total		(N=677)	(N=366)		(N=677)	(N=366)		(N=677)		(N=677)

\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

### *Table 17. What Format Helps You Choose a Recipe? (If "Yes" on Table 12)*

Recipe	Yes			No				lot Respond	Not Applicable	
Formats	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	%	n	%
Written	261	38.6%	71.9%	102	15.1%	28.1%	10	1.4%	304	44.9%
Video	222	32.8%	61.2%	141	20.8%	38.8%	10	1.4%	304	44.9%
Other	5	0.7%	1.4%	358	52.9%	98.6%	10	1.4%	304	44.9%
Total		(N=677)	(N=363)		(N=677)	(N=363)		(N=677)		(N=677)



#### Appendices

Recipe Very Important		Very Importa	nt		Important			Neutral			Unimportan	ıt		Very Unimport	ant	Did Not Respond			Not olicable
	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	% of all respondents	Valid %	n	%	n	%
Availability of ingredients	232	34.3%	63.9%	77	11.4%	21.2%	36	5.3%	9.9%	1	0.1%	0.3%	17	2.5	4.7%	10	1.5%	304	44.9%
Healthy ingredients	192	28.4%	53.0%	98	14.5%	27.1%	50	7.4%	13.8%	13	1.9%	3.6%	9	1.3%	2.5%	11	1.6%	304	44.9%
Variety of flavors, textures, ingredients	172	25.4%	47.9%	103	15.2%	28.7%	58	8.6%	16.2%	14	2.1%	3.9%	12	1.8%	3.3%	14	2.0%	304	44.9%
Ingredients you already have	169	25.0%	46.4%	109	16.1%	29.9%	63	9.3%	17.3%	6	0.9%	1.6%	17	2.5%	4.7%	9	1.3%	304	44.9%
Have the needed utensils	171	25.3%	47.6%	99	14.6%	27.6%	59	8.7%	16.4%	14	2.1%	3.9%	16	2.4%	4.5%	14	2.0%	304	44.9%
MyPlate food groups	155	22.9%	42.7%	117	17.3%	32.2%	54	8.0%	14.9%	20	3.0%	5.5%	17	2.5%	4.7%	10	1.4%	304	44.9%
Amount of time to prepare	170	25.1%	46.7%	102	15.1%	28.0%	55	8.1%	15.1%	22	3.2%	6.0%	15	2.2%	4.1%	9	1.3%	304	44.9%
Cost of ingredients	167	24.7%	46.4%	92	13.6%	25.6%	70	10.3%	19.4%	8	1.2%	2.2%	23	3.4%	6.4%	13	1.9%	304	44.9%
Includes picture of food	135	19.9%	37.5%	94	13.9%	26.1%	61	9.0%	16.9%	34	5.0%	9.4%	36	5.3%	10.0%	13	1.9%	304	44.9%
Difficulty or ease in making	121	17.9%	33.4%	104	15.4%	28.7%	86	12.7%	23.8%	28	4.1%	7.7%	23	3.4%	6.4%	11	1.6%	304	44.9%
Number of ingredients	124	18.3%	34.4%	84	12.4%	23.3%	91	13.4%	25.3%	31	4.6%	8.6%	30	4.4%	8.3%	13	1.9%	304	44.9%
Taste	249	36.8%	69.4%	65	9.6%	18.1%	25	3.7%	7.0%	7	1.0%	1.9%	13	1.9%	3.6%	14	2.0%	304	44.9%
Video is available	103	15.2%	28.6%	84	12.4%	23.3%	76	11.2%	21.1%	38	5.6%	10.6%	59	8.7%	16.4%	13	1.9%	304	44.9%
WIC foods are included	118	17.4%	32.9%	40	5.9%	11.1%	78	11.5%	21.7%	44	6.5%	12.3%	79	11.7%	22.0%	14	2.1%	304	44.9%
Vegetarian	62	9.2%	17.2%	34	5.0%	9.4%	82	12.1%	22.7%	46	6.8%	12.7%	137	20.2%	38.0%	12	1.7%	304	44.9%

## Table 18. Factors of Importance in Recipe Selection (If "Yes" on Table 12)



*Table 19. How Comfortable Are You with Making Substitutions in a Recipe? (If "Yes" on Table 12)* 

Comfort Level with Recipe Substitutions	Frequency	Percent	Valid Percent
Valid Responses			
Very comfortable	176	26.0%	48.9%
Somewhat comfortable	149	22.0%	41.4%
Uncomfortable	29	4.3%	8.1%
Very uncomfortable	6	0.9%	1.7%
Total Valid Responses	360	53.2%	
Did not respond	49	7.2%	
Not applicable	268	39.6%	
Total		100%	100%
	677	(N=677)	(N=360)

*Table 20. Which of These Dried Herbs and Seasonings Do You Use Most Often when Preparing Food? (Choose All that Apply\*).* 

Dried Herbs		Yes		No	Did Not Respond		
	n	%	n	%	n	%	
Basil	312	46.1%	359	53.0%	6	0.9%	
Bay leaves	275	40.6%	396	58.5%	6	0.9%	
Cayenne pepper	263	38.8%	408	60.3%	6	0.9%	
Chili powder	373	55.1%	298	44.0%	6	0.9%	
Cinnamon	457	67.5%	214	31.6%	6	0.9%	
Crushed red	268	39.6%	403	59.5%	6	0.9%	
Cumin	346	51.1%	325	48.0%	6	0.9%	
Curry powder	132	19.5%	539	79.6%	6	0.9%	
Garlic powder	584	86.3%	87	12.9%	6	0.9%	
Ground ginger	166	24.5%	505	74.6%	6	0.9%	
Ground mustard	99	14.6%	572	84.5%	6	0.9%	
Italian seasoning	288	42.5%	383	56.6%	6	0.9%	
Kosher salt	291	43.0%	380	56.1%	6	0.9%	
Onion powder	402	59.4%	269	39.7%	6	0.9%	
Oregano	486	71.8%	185	27.3%	6	0.9%	
Paprika	257	38.0%	414	61.2%	6	0.9%	
Rosemary	233	34.4%	438	64.7%	6	0.9%	
Sage	4	0.6%	667	98.5%	6	0.9%	
Thyme	183	27.0%	488	72.1%	6	0.9%	
None	37	5.5%	634	93.6%	6	0.9%	
Others	11	1.6%	657	97.0%	9	1.3%	

Total respondents =677



\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

Table 21. Do You Use Fresh Herbs When Preparing Food?

Use of Fresh Herbs	Frequency	Percent
Yes	560	82.7%
No	117	17.3%
Total	677	100%

#### Table 22. Fresh Herbs - Which Do You Often Use?

Fresh Herbs	Y	es	N	lo	Not Applicable		
Fresh Herbs	n	%	n	%	n	%	
Basil	209	30.9%	351	51.8%	117	17.3%	
Chives	255	37.7%	305	45.1%	117	17.3%	
Cilantro	502	74.2%	58	8.6%	117	17.3%	
Dill	52	7.7%	508	75.0%	117	17.3%	
Mint	267	39.4%	293	43.3%	117	17.3%	
Oregano	308	45.5%	252	37.2%	117	17.3%	
Rosemary	154	22.7%	406	60.0%	117	17.3%	
Sage	60	8.9%	500	73.9%	117	17.3%	
Thyme	115	17.0%	445	65.7%	117	17.3%	
Others	15	2.2%	659	97.3%	3	0.4%	

Total respondents =677

\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

Foods on Hand	Y	/es		No	Did Not Respond		
roous on nanu	n	%	n	%	n	%	
Baking powder	465	68.7%	211	31.2%	1	0.1%	
Baking soda	448	66.2%	228	33.7%	1	0.1%	
Balsamic vinegar	177	26.1%	499	73.7%	1	0.1%	
Beef (canned)	224	33.1%	452	66.8%	1	0.1%	
Black beans (canned)	196	29.0%	480	70.9%	1	0.1%	
Black beans (dry)	155	22.9%	521	77.0%	1	0.1%	
Broth/ stock/ bouillon cubes	361	53.3%	315	46.5%	1	0.1%	
Brown sugar	382	56.4%	294	43.4%	1	0.1%	
Butter/ margarine	626	92.5%	50	7.4%	1	0.1%	
Canned soups	328	48.4%	348	51.4%	1	0.1%	
Cheese	633	93.5%	43	6.4%	1	0.1%	
Chicken (canned)	309	45.6%	367	54.2%	1	0.1%	

Table 23. Alphabetical List - Which of These Food Items Do You Routinely Have on Hand?



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Foods on House	Y	'es	1	No	Did Not Respond		
Foods on Hand	n	%	n	%	n	%	
Chickpeas (canned)	80	11.8%	596	88.0%	1	0.1%	
Chickpeas (dry)	82	12.1%	594	87.7%	1	0.1%	
Chili paste	173	25.6%	503	74.3%	1	0.1%	
Cider vinegar	142	21.0%	534	78.9%	1	0.1%	
Cooking spray	263	38.8%	413	61.0%	1	0.1%	
Corn starch	330	48.7%	346	51.1%	1	0.1%	
Corn tortillas	509	75.2%	167	24.7%	1	0.1%	
Cornmeal	265	39.1%	411	60.7%	1	0.1%	
Distilled white vinegar	195	28.8%	481	71.0%	1	0.1%	
Dried soup mixes	245	36.2%	431	63.7%	1	0.1%	
Eggs	660	97.5%	16	2.4%	1	0.1%	
Flour (white or whole wheat)	556	82.1%	120	17.7%	1	0.1%	
Flour tortillas	504	74.4%	172	25.4%	1	0.1%	
Fruit (canned)	406	60.0%	270	39.9%	1	0.1%	
Greek yogurt	174	25.7%	502	74.2%	1	0.1%	
Honey	520	76.8%	156	23.0%	1	0.1%	
Hot Sauce	453	66.9%	223	32.9%	1	0.1%	
Ketchup	624	92.2%	52	7.7%	1	0.1%	
Kidney beans (canned)	124	18.3%	552	81.5%	1	0.1%	
Kidney beans (dry)	71	10.5%	605	89.4%	1	0.1%	
Lentils (canned)	122	18.0%	554	81.8%	1	0.1%	
Lentils (dry)	237	35.0%	439	64.8%	1	0.1%	
Mayonnaise	613	90.5%	62	9.2%	2	0.3%	
Milk	658	97.2%	18	2.7%	1	0.1%	
Mustard	528	78.0%	148	21.9%	1	0.1%	
Oats	479	70.8%	197	29.1%	1	0.1%	
Olive oil	428	63.2%	248	36.6%	1	0.1%	
Pasta sauce	442	65.3%	234	34.6%	1	0.1%	
Peanut butter	599	88.5%	77	11.4%	1	0.1%	
Pinto beans (canned)	285	42.1%	391	57.8%	1	0.1%	
Pinto beans (dry)	291	43.0%	385	56.9%	1	0.1%	
Red wine vinegar	87	12.9%	589	87.0%	1	0.1%	
Refried beans	369	54.5%	307	45.3%	1	0.1%	
Rice	636	93.9%	40	5.9%	1	0.1%	
Salmon (canned)	146	21.6%	530	78.3%	1	0.1%	
Soy Sauce	449	66.3%	227	33.5%	1	0.1%	
Spaghetti or other pastas	584	86.3%	92	13.6%	1	0.1%	
Teriyaki	255	37.7%	421	62.2%	1	0.1%	
Tomatoes (canned)	455	67.2%	221	32.6%	1	0.1%	
Tuna (canned)	535	79.0%	141	20.8%	1	0.1%	
Vegetable or canola oil	510	75.3%	166	24.5%	1	0.1%	
Vegetables (canned)	472	69.7%	204	30.1%	1	0.1%	
White sugar	564	83.3%	112	16.5%	1	0.1%	

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Foods on Hand	Y	es	Ν	lo	Did Not Respond		
FOODS ON Hand	n	%	n	%	n	%	
White wine vinegar	164	24.2%	512	75.6%	1	0.1%	
Worcestershire	207	30.6%	469	69.3%	1	0.1%	
Yogurt	528	78.0%	148	21.9%	1	0.1%	

Table 24. Alphabetical List by Subgroup - Which of These Food Items Do You Routinely Have	?
on Hand?	

Foods on Hand	١	/es		No	Did Not Respond		
	n	%	n	%	n	%	
Baking Needs							
Baking powder	465	68.7%	211	31.2%	1	0.1%	
Baking soda	448	66.2%	228	33.7%	1	0.1%	
Brown sugar	382	56.4%	294	43.4%	1	0.1%	
Corn starch	330	48.7%	346	51.1%	1	0.1%	
Flour (white or whole wheat)	556	82.1%	120	17.7%	1	0.1%	
Honey	520	76.8%	156	23.0%	1	0.1%	
White sugar	564	83.3%	112	16.5%	1	0.1%	
Beans and Legumes							
Black beans (canned)	196	29.0%	480	70.9%	1	0.1%	
Black beans (dry)	155	22.9%	521	77.0%	1	0.1%	
Chickpeas (canned)	80	11.8%	596	88.0%	1	0.1%	
Chickpeas (dry)	82	12.1%	594	87.7%	1	0.1%	
Kidney beans (canned)	124	18.3%	552	81.5%	1	0.1%	
Kidney beans (dry)	71	10.5%	605	89.4%	1	0.1%	
Lentils (canned)	122	18.0%	554	81.8%	1	0.1%	
Lentils (dry)	237	35.0%	439	64.8%	1	0.1%	
Peanut butter	599	88.5%	77	11.4%	1	0.1%	
Pinto beans (canned)	285	42.0%	391	57.5%	1	0.5%	
Pinto beans (dry)	291	43.0%	385	56.9%	1	0.1%	
Refried beans	369	54.5%	307	45.3%	1	0.1%	
Canned goods							
Fruit	406	60.0%	270	39.9%	1	0.1%	
Tomatoes	455	67.2%	221	32.6%	1	0.1%	
Vegetables	472	69.7%	204	30.1%	1	0.1%	
Canned meats							
Beef	224	33.1%	452	66.8%	1	0.1%	
Chicken	309	45.6%	367	54.2%	1	0.1%	
Salmon	146	21.6%	530	78.3%	1	0.1%	
Tuna	535	79.0%	141	20.8%	1	0.1%	



Foods on Hand		Yes		No	Did Not Respond		
	n	%	n	%	n	%	
Condiments							
Ketchup	624	92.2%	52	7.7%	1	0.1%	
Mayonnaise	613	90.5%	62	9.2%	2	0.3%	
Mustard	528	78.0%	148	21.9%	1	0.1%	
Grains							
Corn tortillas	509	75.2%	167	24.7%	1	0.1%	
Cornmeal	265	39.1%	411	60.7%	1	0.1%	
Flour tortillas	504	74.4%	172	25.4%	1	0.1%	
Oats	479	70.8%	197	29.1%	1	0.1%	
Rice	636	93.9%	40	5.9%	1	0.1%	
Spaghetti or other pastas	584	86.3%	92	13.6%	1	0.1%	
Oils						-	
Cooking spray	263	38.8%	413	61.0%	1	0.1%	
Olive oil	428	63.2%	248	36.6%	1	0.1%	
Vegetable canola oil	510	75.3%	166	24.5%	1	0.1%	
Refrigerator items							
Butter/margarine	626	92.5%	50	7.4%	1	0.1%	
Cheese	633	93.5%	43	6.4%	1	0.1%	
Eggs	660	97.5%	16	2.4%	1	0.1%	
Greek yogurt	174	25.7%	502	74.2%	1	0.1%	
Milk	658	97.2%	18	2.7%	1	0.1%	
Yogurt	528	78.0%	148	21.9%	1	0.1%	
Sauces							
Chili paste	173	25.6%	503	74.3%	1	0.1%	
Hot Sauce	453	66.9%	223	32.9%	1	0.1%	
Pasta sauce	442	65.3%	234	34.6%	1	0.1%	
Soy Sauce	449	66.3%	227	33.5%	1	0.1%	
Teriyaki	255	37.7%	421	62.2%	1	0.1%	
Worcestershire	207	30.6%	469	69.3%	1	0.1%	
Soups							
Broth/ stock/ bouillon cubes	361	53.3%	315	46.5%	1	0.1%	
Canned soups	328	48.4%	348	51.4%	1	0.1%	
Dried soup mixes	245	36.2%	431	63.7%	1	0.1%	
Vinegars				1			
Balsamic vinegar	177	26.1%	499	73.7%	1	0.1%	
Cider vinegar	142	21.0%	534	78.9%	1	0.1%	
Distilled white vinegar	195	28.8%	481	71.0%	1	0.1%	
Red wine vinegar	87	12.9%	589	87.0%	1	0.1%	
White wine vinegar	164	24.2%	512	75.6%	1	0.1%	



Food Dronoution Tools	Y	es	No		Did Not	Respond
Food Preparation Tools	n	%	n	%	n	%
Baking sheet	488	72.1%	186	27.5%	3	0.4%
Blender	614	90.7%	60	8.9%	3	0.4%
Can opener	632	93.4%	42	6.2%	3	0.4%
Casserole dish	442	65.3%	232	34.3%	3	0.4%
Chef's knife	497	73.4%	177	26.1%	3	0.4%
Colander	492	72.7%	182	26.9%	3	0.4%
Cutting board	616	91.0%	58	8.6%	3	0.4%
Food processor	195	28.8%	479	70.8%	3	0.4%
Food storage containers	562	83.0%	112	16.5%	3	0.4%
Grater	558	82.4%	116	17.1%	3	0.4%
Grill (outdoor or indoor)	435	64.3%	239	35.3%	3	0.4%
Hot plate	329	48.6%	345	51.0%	3	0.4%
Kitchen scissors	448	66.2%	226	33.4%	3	0.4%
Ladle	487	71.9%	187	27.6%	3	0.4%
Liquid measuring cup	447	66.0%	227	33.5%	3	0.4%
Measuring cups	551	81.4%	123	18.2%	3	0.4%
Measuring spoons	490	72.4%	184	27.2%	3	0.4%
Meat thermometer	245	36.2%	429	63.4%	3	0.4%
Microwave	626	92.5%	48	7.1%	3	0.4%
Mixer (hand or stand)	405	59.8%	268	39.6%	4	0.4%
Mixing bowls	537	79.3%	137	20.2%	3	0.4%
Mixing spoons	529	78.1%	145	21.4%	3	0.4%
Muffin pan	438	64.7%	236	34.9%	3	0.4%
Potato masher	481	71.0%	193	28.5%	3	0.4%
Saucepans	527	77.8%	147	21.7%	3	0.4%
Skillet	552	81.5%	122	18.0%	3	0.4%
Slotted spoon	375	55.4%	299	44.2%	3	0.4%
Slow cooker	452	66.8%	222	32.8%	3	0.4%
Spatula	554	81.8%	120	17.7%	3	0.4%
Steamer	266	39.3%	408	60.3%	3	0.4%
Timer	292	43.1%	382	56.4%	3	0.4%
Toaster	537	79.3%	137	20.2%	3	0.4%
Toaster oven	314	46.4%	360	53.2%	3	0.4%
Tongs	557	82.3%	117	17.3%	3	0.4%
Vegetable peeler	536	79.2%	138	20.4%	3	0.4%
Whisk	531	78.4%	143	21.1%	3	0.4%

Table 25. Alphabetical List - Which of These Do You Have in Your Kitchen?



Food Droporation Tools	ן <u>ו</u>	/es	l l	No	Did Not Respond		
Food Preparation Tools	n	%	n	%	n	%	
Cookware							
Baking sheet	488	72.1%	186	27.5%	3	0.4%	
Casserole dish	442	65.3%	232	34.3%	3	0.4%	
Muffin pan	438	64.7%	236	34.9%	3	0.4%	
Saucepans	527	77.8%	147	21.7%	3	0.4%	
Skillet	552	81.5%	122	18.0%	3	0.4%	
Kitchen Gadgets							
Colander	492	72.7%	182	26.9%	3	0.4%	
Cutting board	616	91.0%	58	8.6%	3	0.4%	
Food storage containers	562	83.0%	112	16.5%	3	0.4%	
Mixing bowls	537	79.3%	137	20.2%	3	0.4%	
Timer	292	43.1%	382	56.4%	3	0.4%	
Kitchen Tools							
Can opener	632	93.4%	42	6.2%	3	0.4%	
Chef's knife	497	73.4%	177	26.1%	3	0.4%	
Grater	558	82.4%	116	17.1%	3	0.4%	
Kitchen scissors	448	66.2%	226	33.4%	3	0.4%	
Ladle	487	71.9%	187	27.6%	3	0.4%	
Liquid measuring cup	447	66.0%	227	33.5%	3	0.4%	
Measuring cups	551	81.4%	123	18.2%	3	0.4%	
Measuring spoons	490	72.4%	184	27.2%	3	0.4%	
Meat thermometer	245	36.2%	429	63.4%	3	0.4%	
Mixing spoons	529	78.1%	145	21.4%	3	0.4%	
Potato masher	481	71.0%	193	28.5%	3	0.4%	
Slotted spoon	375	55.4%	299	44.2%	3	0.4%	
Spatula	554	81.8%	120	17.7%	3	0.4%	
Tongs	557	82.3%	117	17.3%	3	0.4%	
Vegetable peeler	536	79.2%	138	20.4%	3	0.4%	
Whisk	531	78.4%	143	21.1%	3	0.4%	
Small Appliances							
Blender	614	90.7%	60	8.9%	3	0.4%	
Food processor	195	28.8%	479	70.8%	3	0.4%	
Grill (outdoor or indoor)	435	64.3%	239	35.3%	3	0.4%	
Hot plate	329	48.6%	345	51.0%	3	0.4%	
Microwave	626	92.5%	48	7.1%	3	0.4%	
Mixer (hand or stand)	405	59.8%	268	39.6%	4	0.4%	
Slow cooker	452	66.8%	222	32.8%	3	0.4%	

Table 26. Alphabetical List by Subgroup - Which of These Do You Have in Your Kitchen?



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Food Droporation Tools	Yes		N	0	Did Not Respond	
Food Preparation Tools	n	%	n	%	n	%
Steamer	266	39.3%	408	60.3%	3	0.4%
Toaster	537	79.3%	137	20.2%	3	0.4%
Toaster oven	314	46.4%	360	53.2%	3	0.4%

\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

Table 27. Which of These Food Preparation Methods Do You Currently Use or Would Like to	)
Use?	

Cooking Methods	Currently Use		Would Li	ke to Use	Total	
	n	%	n	%	n	%
Grilling fruits or vegetables	394	58.2%	182	26.9%	576	85.1%
Grilling meat	522	77.1%	89	13.1%	611	90.2%
Roasting or baking fruits or vegetables in the oven	406	60.0%	183	27.0%	589	87.0%
Roasting or baking meat in the oven	504	74.4%	110	16.2%	614	90.6%
Sautéing	458	67.7%	131	19.4%	589	87.1%
Steaming	488	72.1%	130	19.2%	618	91.3%

Total respondents =677

\*Respondents could choose more than one item, so percentages of "yes" responses did not total 100%.

Categories	Details	n	% of those participants who responded to the question on types of recipes they were looking for ( $N = 485$ )
Audience	Kid-friendly	18	4%
	Vegetarian	7	1%
	Family	7	1%
Culturally-	Mexican	45	9%
specific	Italian	17	4%
	Latin/Hispanic	6	1%
	Chinese	4	1%
	Comfort/soul	3	1%
	food/homemade		
	American	2	Less than 1%
	Traditional/good old country	2	Less than 1%
	Amish	1	Less than 1%
	Arabic	1	Less than 1%

Table 28. Types of Recipes Participants Usually Look For



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Categories	Details	n	% of those participants who responded to the question on types of recipes they were looking for ( $N = 485$ )
	Greek	1	Less than 1%
	Southern	1	Less than 1%
Ingredients	Chicken	59	
	Pasta	29	6%
	Meats	29	6%
	Vegetables	28	6%
	Fruit	13	3%
	Fish and seafood	8	2%
	Rice	2	Less than 1%
	Spices	2	Less than 1%
Preferences	Easy/fast/simple	79	16%
	Healthy and nutritious	71	14%
	Yummy	14	3%
	Variety/unique/different/new	12	2%
	Cheap	5	1%
	Bulk/large amounts	2	Less than 1%
	Fun	2	Less than 1%
Sources of	Videos	5	1%
recipes	Online/internet/websites	4	1%
	Books	1	Less than 1%
	Pictures	1	Less than 1%
	Phone	1	Less than 1%
Preparation	Baking	20	4%
method	Crockpot	12	2%
	Grilling	4	1%
	Oven	4	1%
	Cooking/stove	3	1%
	BBQ	2	Less than 1%
Type of meal	Desserts and pastries	31	6%
	Salads	31	6%
	Dinner/Main Course	17	4%
	Soups	6	1%
	Casseroles	5	1%
	Side dishes	1	Less than 1%
	Snacks	1	Less than 1%



## Appendix B. Screening and Survey Tools in English and Spanish

## Screening Questions in English





# Recipe Survey Screener

Hello, I am [name] from Evaluation Strategies. I am wondering if you might be interested in participating in an Arizona Department of Health survey related to recipes. If you are solved to be participated to recipes. If you are ~ for screening assistant ~

selected to participate, the survey will take less than 15 minutes, and you will receive a \$10 gift card.

Would you be interested in participating?

- Yes [Continue with the screener questions below.]
- No [Thank them for their time; stop].

Question	<b>Yes</b> , Qualifies	No, Doesn't qualify
<ol> <li>What state are you a resident of?</li> </ol>	Arizona	OTHER THAN ARIZONA 🚽
		You must be a resident of Arizona to qualify for this
		study. Thank for time and effort.
2. Do you have children living in your	Yes	NO V
household now? Yes/No		You must have children under the age of 12 living in
		your household to qualify for this study. Thank for time and effort.
3. How old are the children who live	Birth to 11 years	ONLY 12 or above $\Psi$
with you? (Choose all that apply.)	old	You must have children under the age of 12 living in
<ul> <li>Birth to 11 years old</li> </ul>		your household to qualify for this study. Thank for time
o 12 or above		and effort.
4. How old are you?	Between 18	BELOW 18 or OVER 49 🖖
<ul> <li>Below 18 years</li> </ul>	and 49	You must be between the ages of 18 and 49 to qualify
<ul> <li>Between 18 and 49 years</li> </ul>		for this study. Thank for time and effort.
<ul> <li>50 years or above</li> <li>5. What is your gender, female or</li> </ul>	Female	MALE 4
male <sup>2</sup>	remaie	This survey is only for females. Thank for time and
		effort.
<ol> <li>Counting yourself, how many</li> </ol>		
people live in your household? 7. What is your total MONTHLY		•
household income BEFORE taxes?	\$	
[Screener] is their monthly income LESS	Yes	NO ♥
than the dollar amount shown for their		This survey is for a different income level from yours.
household on the table below? Yes/No		Thank for time and effort.
Number in Household Monthly Household In		
2 \$2,4		
4 \$3,7		
5 \$4,3		
6 \$5,0		
7 \$5,6		
Each Additional Member Add \$642		
	$\overline{}$	
Yes, the person qualifies. Then say:		No, the person does not qualify. Then say:
This is a survey to find out about what you kn		At this time, it appears that you are not eligible to
do about cooking and recipes. Your particip is up to you. Your choice about taking part v		participate in the Recipe Project Survey. Thank you for your time today.
is up to you, tour choice about taking part v _benefits.	viii not attect your	your lime loddy.
		STOP
Continue to surve		3100



## Screening Questions in Spanish

Champions for Change



¿Le interesaría participar en una breve encuesta de salud de parte del Estado de Arizona relacionado con recetas caseras? Si se le selecciona para participar, la Recipe Survey Screener

# Encuesta de Exploración sobre Recetas

~ para el <u>participante</u> ~

encuesta tomaría menos de 15 minutos y recibirá una tarjeta de regalo de \$10 para usar en Walmart o <u>Safeway</u>. Veamos si es elegible para participar:

1.\_\_\_\_En cuál estado vive?

2. ¿Tiene niños viviendo en su casa? Sí/No

<u>3. ¿</u>Qué edad tienen los niños que viven con usted? (Escoja todos los que aplican.)

- o Nacimiento a 11 años de edad
- o 12 años de edad en adelante

4. ¿Qué edad tiene usted?

- o Menos de 18 años
- o Entre 18 y 49 años
- o 50 años en adelante

5. ¿De cuál sexo es, femenino o masculino?

6. ¿Incluyéndolo(a) a usted ¿cuántas personas viven en su casa?

7. ¿Cuál es en ingreso total MENSUAL en su hogar ANTES de pagar impuestos?

Ahora le podremos informar si es elegible para participar en la encuesta.



# Survey Questions in English

	for Change rition Network Screener #Site:	Evaluation Strategies Survey Collector:
Arizo	na Nutrilion Network Recipe Survey	
1.	What is your age?	/ [Two digits]
2.	Does anyone in your family participate in food assistance programs?	YES ♥ NO Which one(s)? School lunch/ School breakfast SNAP or Nutrition Assistance (formerly known as Food Stamps) WIC Other
3.	How many of your children do you have in each of these age groups?	Infants (Birth to 12 [Two Digits] months) [Two Digits] Children (1-4 years [Two Digits] of age) [Two Digits] of age) [Two Digits]
4.	Do you consider yourself to be Hispanic?	2
	🗌 Hispanic	Non-Hispanic
5.	What is your race/ethnicity? Tell me all th	nat apply to you.
	American Indian/Alaskan Native/Native American	<ul> <li>Native Hawaiian or <u>Other</u> Pacific Islander</li> </ul>
	🗋 Asian	□ White
	Black or African American	
6.	How often do you cook for your family?	
	5-7 days a week	<ul> <li>Less than one day per week</li> </ul>
	3-4 days a week	Never
	1-2 days a week	Not sure



7.	Who prepares most of the meals in yo	our home?			
	Yourself		] So	meone else	
8.	Do you or someone in your house pla meals?	on	,	YES 🔸	NO
				Do you plan:	
		E		Daily	
		[		Weekly	
		[		Monthly	
		C		Not consistently	
9.	Do you use recipes when cooking for your family?	YES		NO: Why n [Choose a	ot? 🔸 Il that apply.]
				Too hard	
				Never tried	ł
				Do not nee	ed them
				They take	too much time
				They don't	come out well
				I don't hav ingredient	
				equipmen	e all the kitchen t or supplies
ŧ				[SKIP TO C	Question 16.]
10.	How often do you use recipes when cooking for your family? Always,	0	Ak	ways	
	most of the time, some of the time, or never.		M	ost of the time	e
			So	me of the tim	ie
		5	Ne	ever	
			Do	on't Know/Re	fused
izona Nu	Itrition Network Red	ipe Survey			Page 2 o



11.	Do you look for new recipes?		YES [Continue Question				) ip to estion (	16.]
12.	Where do you typically look for or get cooking recipes?							
	<ul> <li>Family or friends</li> <li>Cookbooks</li> <li>Package labels</li> <li>Pinterest</li> <li>Blogs</li> </ul>		Magazines Television Websites Social medi Other [Plea		itify]			
13.	What format helps you choose a recip	pe?						
	□ Written		Other [Plea	se ider	ntify]			
	🗆 Video							
	5, where 1 is very unimportant, 2 is uni important.	nport	ani, o is neutr					
				Very Unimportant	Unimportant	Neutral	Important	Very Important
	Availability of ingredients			1	2	3	4	5
	Amount of time to prepare			1	2	3	4	5
	Difficulty or ease of making			1	2	3	4	5
	Number of ingredients			1	2	3	4	5
	Cost of ingredients			1	2	3	4	5
	Ingredients you already have			1	2	3	4	5
	Taste: Whether your family will like it			1	2	3	4	5
	WIC foods are included			1	2	3	4	5
	Video is available to demonstrate ho	w to m	ake	1	2	3	4	5
	Includes a picture of the food			1	2	3	4	5
	You have the utensils needed to prep	oare		1	2	3	4	5
	Contains healthy ingredients (low salt sat fat)	, low s	ugar, low	1	2	3	4	5
	Includes foods from multiple MyPlate	food g	iroups	1	2	3	4	5
	Uses variety of flavors, textures, ingrea	dients		1	2	3	4	5
	Vegetarian			1	2	3	4	5

Arizona Nutrition Network

Recipe Survey

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#### Appendices

15.	How comfortable are you	ortable are you making substitutions for items in a recipe?					
	Very comfortable	Uncomforte	able				
	Somewhat comfortab	ole 🗌 Very un con	nfortable				
16.	Which of these <b>DRIED</b> herbs and seasonings do you use most often when preparing food? [Choose all that apply.]						
	🗆 Basil	Curry powder	🗆 Paprika				
	Bay leaves	Garlic powder	Rosemary				
	Cayenne pepper	Ground ginger	🗆 Sage				
	Chili powder	Ground mustard	Thyme				
	🗆 Cinnamon	🗆 Italian seasoning	🗆 None				
	<ul> <li>Crushed red pepper flakes</li> </ul>	<ul> <li>Kosher salt</li> <li>Onion powder</li> </ul>	<ul> <li>Other(s): [Please identify]</li> </ul>				
	🗆 Cumin	□ Oregano					
17.	Do you use <b>FRESH</b> herbs wł preparing food?	nen Yes 🗸	No				
	Which do you often use?						
	🗆 Basil	🗆 Oregano					
	Chives	Rosemary					
	Cilantro	🗆 Sage					
	Dill	Thyme					
	Mint	<ul> <li>Other(s) [P identify.]</li> </ul>	lease				

Arizona Nutrition Network

**Recipe Survey** 

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July 13, 2017

 Which of these food items do you routinely have on hand? [Choose all that apply.] Cupboard Soups Broth/stock (canned) or bouillon Peanut butter cubes Oils Canned soups Vegetable or canola oil Dried soup mixes Olive oil Beans Cooking spray Refried Vinegars Black 🗆 conned 🗆 dry Balsamic Red wine Pinto 🗆 conned 🗖 dry Cider White wine Kidney 🗆 conned 🗆 dry 🗆 conned 🗆 Distilled white Chickpeas dry Condiments Lentils 🗆 conned 🗖 dry Mustards Ketchup Canned Goods Mayonnaise Tomatoes (whole, diced, crushed) Vegetables Sauces Worcestershire □ Fruits Soy Sauce Refrigerator Teriyaki Butter/Margarine Pasta Sauce Eggs Hot Sauce Milk Chili Paste Cheese Grains Yogurt Spaghetti or other pastas Greek yogurt Oats **Baking Needs** Rice Flour (White or Whole Wheat) Cornmeal Baking powder Corn tortillas Baking soda Flour tortillas White sugar Canned Meats Brown sugar 🗆 Tuna Corn Starch Salmon □ Honey Chicken Beef

**Recipe Survey** 



	Which of these do you have in your kitchen? [Choose all that apply.]						
	Kitc	hen Tools			Meat thermometer		
	<ul> <li>Can opener</li> <li>Chef's knife</li> </ul>				Mixing spoons		
					Potato masher		
		Grater			Slotted spoon		
		Kitchen scissors			Spatula		
		Ladle			Tongs		
		Measuring cups			Vegetable peeler		
		Measuring spoons			Whisk		
		Liquid measuring cup					
-	\$mc	all Appliances					
		Blender			Microwave		
		Food processor			Mixer (either hand or s	tand)	
	<ul> <li>Grill (outdoor or indoor)</li> <li>Hot plate</li> </ul>		)		Steamer		
					Toaster oven		
		Slow Cooker (crockpot	)	Toaster			
-	Kitc	hen Gadgets		Cookwa	re		
		Colander			Baking sheet		
		<ul> <li>Cutting board</li> <li>Food storage containers</li> <li>Mixing bowls</li> </ul>			Casserole dish		
					Muffin pan		
					Saucepans		
		Timer			Skillet		
20.	V	Vhich of these food prep	aration m	ethods do ya	ou currently use?		
		Roasting or baking	Yes				
		meat in the oven	No →			is 🗆	Yes
							No
	_						
	Roasting or baking fruits or vegetables in the oven		Yes				
			No →	No Would you be interested in trying this method?		IS 🗌	Yes
							No
		L					



Grilling meat	Yes		
	No →	Would you be interested in trying this method?	Yes
			No
Grilling fruits or	Yes		
vegetables	No →	Would you be interested in trying this method?	Yes
			No
Steaming	Yes		
	No	Would you be interested in trying this method?	Yes
			No
		-	
Sautéing	Yes		
	No →	Would you be interested in trying this method?	Yes
			No

Choose how you want to receive your electronic \$10 Safeway or Walmart gift card:

🗆 Email or 🗆 Regular mail. Enter your name and appropriate contact information.

21.	First Name, Last Name		
22.	Email Address		
23.	Mailing Address		
24.	City and Zip		
25.	Phone Number (in case we have any problems sending the gift card to you)		
26.	One last question: If you use recipes, what kind of recipes do you usually look for?		
		For Staff Only	
Date:		Data Collector Name:	
Locat	ion:	Time Took to Complete:	
Incen	tive Given:		

Arizona Nutrition Network

**Recipe Survey** 

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July 13, 2017

# Survey Questions in Spanish

	S for Change Hiton Network Number from Screener	Evaluation Strategies
Encu	esta de La Red de Nutrición del Estado de .	Arizona
1.	¿Qué edad tiene?	/ [Dos Dígitos]
2.	¿Alguien en su familia participa en programas de ayuda con alimentos?	sí V NO
		□ Almuerzo Escolar/ Desayuno Escolar
		SNAP o Ayuda de Nutrición (antes conocido como Estampillas de Comida)
		- WIC
3.	¿Cuántos de sus hijos forman parte de cada grupo de edad?	Bebés (Hasta los 12/ [Dos Dígitos] meses) / [Dos Dígitos] Niños (1-4 años de/ [Dos Dígitos] edad) / [Dos Dígitos] edad) / [Dos Dígitos]
4.	¿Se considera Hispana?	
	🗌 Hispana	🗌 No-hispana
5.	¿Cuál es su raza/grupo étnico? Escoja to	odos los que apliquen.
	Indígena Estadounidense/ Indígena de Alaska/Nativo Americano	<ul> <li>Hawaiano Nativo o de otra isla del Pacífico</li> </ul>
	🗌 Asiático	🗌 Blanco
	Negro o Afroamericano	
б.	¿Cuántos días a la semana cocina para	su familia?
	5-7 días a la semana	Menos de una vez a la semana
	3-4 días a la semana	🗌 Nunca
	1-2 días sa la semana	No estoy segura



7.	¿Quien prep	para la mayoría de las co	midas e	en su f	noge	are	
		Usted				Otra Persona	
8.	¿Usted o al en su casa	lguien más planea las cor ç	nidas			sí 🛡	NO
						Planea:	
				[		Diario	
				[		Semanal	
				[		Mensual	
				[		Sin orden específico	
9.	¿Al cocinar recetas?	para su familia usa		SI			qué no? 🕹 que pliquen.]
					1	Es demasio	ado difícil
					[	Nunca lo h	ne intentado
					1	🗌 No las nec	esito
					1	🗌 Se toma d	emasiado tiempo
					1	🗌 No salen b	oien las comidas
					[	No tengo ingredient	
					[		el equipo o necesarios
						-	la pregunta 16.]
10.	-	eguido usa recetas al ra su familia? Siempre Ja			Sie	mpre	
	cocinar para su familia? Siempre, la mayoría del tiempo, algunas veces, o nunca?				La	mayoría del ti	empo
					Alç	gunas veces	
					Nu	inca	
					Na	sé/prefiero no	contestar
	trición de Arizon		ta de Re				Página 2



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11.	¿Busca recetas nuevas?	SÍ NO [Siga a [Pase a pregunta 12.] pregunta	16.]
12.	¿Normalmente dónde busca o consig	igue recetas nuevas?	
	<ul> <li>Familia o amigos</li> <li>Libros de cocina</li> <li>Etiquetas de Paquetes</li> <li>Pinterest</li> <li>Blogs</li> </ul>	<ul> <li>Revistas</li> <li>Televisión</li> <li>Sitios de Internet</li> <li>Redes Sociales</li> <li>Otros (Favor de identificar)</li> </ul>	
13.	¿Qué formato prefiere al escoger rec	cetas?	
	🗆 Escrito	<ul> <li>Otros (Favor de identificar)</li> </ul>	
	🗆 Vídeo		
14.	¿Al escoger una receta, qué tan impo	oortante son las siguientes cosas? Favor de do	arles

un valor del 1 al 5, el 1 significa no tiene nada de importancia, el 2 poco importante, el 3 neutral, el 4 es importante y el 5 que es muy importante.

	Nada importante	Poco importante	Neutral	Importante	Muy importante
Disponibilidad de ingredientes	1	2	3	4	5
Tiempo requerido para preparación	1	2	3	4	5
Difícil de preparar	1	2	з	4	5
Número de ingredientes	1	2	3	4	5
Costo de los ingredientes	1	2	з	4	5
Ingredientes que ya tiene en casa	1	2	3	4	5
Sabor: Si le gustará a su familia	1	2	3	4	5
Incluye ingredientes de WIC	1	2	З	4	5
Hay un vídeo disponible para ver como se prepara	1	2	з	4	5
Incluye una foto de la comida	1	2	3	4	5
Tiene los utensilios necesarios para prepararla	1	2	з	4	5
Contiene ingredientes sanos (bajos en sodio, azúcar y grasa)	1	2	3	4	5
Incluye ingredientes de varios grupos de "MiPlato"	1	2	З	4	5
Usa una variedad de ingredientes, sabores y texturas	1	2	З	4	5
Es vegetariana	1	2	3	4	5

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Encuesta de Recetas

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July 13, 2017

15.	¿Qué tan cómodo(a) estaría usted al sustituir ingredientes en una receta?					
	Muy cómodo(a)		)			
	Algo cómodo(a)	🗌 Muy incómo	do(a)			
16.	¿Cuál(es) de estas hierbas y especias SECAS usa más seguido al cocinar? (Escoja todos los que apliquen.)					
	🗆 Albahaca	Curry en polvo	🗆 Paprika			
	🗆 Hojas de laurel	🗆 Ajo en polvo	🗆 Romero			
	🗆 Pimienta de cayena	Jengibre molido	🗆 Tomillo			
	Chile en polvo	🗆 Mostaza molida	🗆 Salvia			
	🗆 Canela	🗆 Sazonador italiano	🗆 Ninguno			
	🗆 Copos de pimienta rojo 🛛 🗆 Sal kosher		Otro(s) [Favor de identifiers]			
	molido 🗆 Comino	Cebolla en polvo				
		🗆 Orégano				
17.	¿Usa hierbas FRESCAS al co	cinar? Sí 🗸	NO			
	¿Cuál(es) usa?					
	🗆 Albahaca	🗆 Orégano				
	Cebollinos	Romero				
	Cilantro	🗆 Salvia				
	□ Eneldo	🗆 Tomillo				
	🗆 Hierbabuena	<ul> <li>Otro(s) [Fav identificar.]</li> </ul>	or de			

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Encuesta de Recetas

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18.	<ol> <li>¿Cuáles de estos ingredientes normalmente se encuentran en su despens que apliquen.]</li> </ol>					pensa? (	Escoj	a los	
		Alacena							
	🗆 Crema de cacahuate		🗆 Caldo (enlatado) o e				bito		
	Ace	ites		Sopas enlata	das				
		Aceite vegetal o de canola		Mezcia de sopas secas					
		Aceite de oliva	Frijoles						
		Aceite en aerosol		Refritos		en lata			
	Vino	agres		Negros		en lata		seco	
		Balsámico 🛛 Vino Rojo		Pinto		en lata		seco	
		Sidra 🛛 🗆 Vino Blanco		Frijol rojo		en lata		seco	
		Blanco destilado		Garbanzos		en lata		seco	
	Cor	dimentos		Lentejas		en lata		seco	
		Mostaza							
		Catsup	Alimento	os Enlatados					
		Mayonesa		Tomates (enter	105, CO	rtadas o ma	achaca	sclo)	
	Sals	as		Verduras					
		Salsa inglesa		Frutas					
		Salsa soya	Refrigero	ldor					
		Salsa teriyaki		Mantequilla/I	Man	teca			
		Salsa para pasta		Huevos					
		Salsa Picante		Leche					
		Chile en pasta		Queso					
	Gra			Yogur					
		Espaguetis u otra pasta		Yogur Griego					
		Avena		ades de Repos					
		Arroz		Harina (Blanc	ao	integral)			
		Harina de maíz		Polvo para ho	orne	ar			
		Tortillas de maíz		Bicarbonato					
		Tortillas de harina		Azúcar					
	Car	ne Enlatada		Azúcar Morer	10 0	Mascab	ado		
		Atún		Maicena					
		Salmón		Miel					
		Pollo							
		Res							

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Encuesta de Recetas

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	Colador Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en el horno		ación de alin ¿Le intereso de preparas	ría intentar este método		Sí No Sí No
	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en el horno	prepar Sí No Sí No	ación de alin ¿Le interesa de preparas	Charola para hornear Molde para panecillos Cacerola Sartén nentos utiliza actualment ría intentar este método ción?		No
	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en el horno	prepar Sí No	ación de alin	Charola para hornear Molde para panecillos Cacerola Sartén nentos utiliza actualment ría intentar este método		
- - - - - -	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en	prepar Sí No	ación de alin	Charola para hornear Molde para panecillos Cacerola Sartén nentos utiliza actualment ría intentar este método		
- - - - - -	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en	prepar Sí No	ación de alin	Charola para hornear Molde para panecillos Cacerola Sartén nentos utiliza actualment ría intentar este método		Sí
- - - - - -	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de sar o cocer carne en	prepar Sí	a ación de alin	Charola para hornear Molde para panecillos Cacerola Sartén		
	Tabla para cortar Recipientes para guardar Tazones para mezclar Cronómetro Cuáles de estas formas de	prepar		Charola para hornear Molde para panecillos Cacerola Sartén	e?	
	Tabla para cortar Recipientes para guardar Tazones para mezclar	comid		Charola para hornear Molde para panecillos Cacerola		
	Tabla para cortar Recipientes para guardar Tazones para mezclar	comid		Charola para hornear Molde para panecillos Cacerola		
	Tabla para cortar Recipientes para guardar	comid		Charola para hornear Molde para panecillos		
	Tabla para cortar			Charola para hornear		
_				Hoja para hornear		
tile	s de cocina		Batería o	le cocina		
			o lento 🗌 Tostador			
<ul> <li>Plancha (o comal)</li> </ul>			2			
			-		on base)	
_			_			
_			_			
-			-			
_	-		_			
-			-			
_			-			
			-	-		
			-			
		Coesorios de Cocina Abrelatas Cuchillo de chef Rallador Tijeras de cocina Cucharón Cucharón Tazas de medir Cuchara para medir Cuchara para medir Taza para medir líquidos Ectrodomésticos Licuadora Procesador de alimentos Parilla (exterior o interior) Plancha (o comal)	ccesorios de Cocina         Abrelatas         Cuchillo de chef         Rallador         Tijeras de cocina         Cucharón         Tazas de medir         Cuchara para medir         Taza para medir líquidos         ectrodomésticos         Licuadora         Procesador de alimentos         Parilla (exterior o interior)         Plancha (o comal)	Abrelatas   Abrelatas   Cuchillo de chef   Rallador   Tijeras de cocina   Cucharón   Cucharón   Tazas de medir   Cuchara para medir   Cuchara para medir   Taza para medir líquidos   ectrodomésticos   Licuadora   Procesador de alimentos   Parilla (exterior o interior)   Plancha (o comal)	Abrelatas Cucharas para mezclar Cuchillo de chef Moledor Rallador Espumadera Tijeras de cocina Espátula Cucharón Tenazas Tazas de medir Pelador Cuchara para medir Cuchara para para medir Cuchara para para medir Cuchara para para medir Cuchar	accesorios de Cocina       Termómetro para carne         Abrelatas       Cucharas para mezclar         Cuchillo de chef       Moledor         Rallador       Espumadera         Tijeras de cocina       Espátula         Cuchará para medir       Ternazas         Tazas de medir       Pelador         Cuchara para medir       Batidor         Licuadora       Horno de microondas         Procesador de alimentos       Batidora (de mano o con base)         Parilla (exterior o interior)       Base para Vaporera         Plancha (o comal)       Horno tostador



Asar carne a la parilla	Sí		
	<b>♦</b> N	¿Le interesaría intentar este método?	Sí
			No
Asar frutas o verduras	Sí		
a la parilla	No 🔶	¿Le interesaría intentar este método?	Sí
			No
		1	
A vapor	Sí		
Al vapor	Sí No ♣	¿Le interesaría intentar este método?	sí
Al vapor	No	-	_
	No	-	Sí
Al vapor Sofreír	No *	método?	Sí No
	No	-	Sí

¿De qué manera le gustaría recibir su tarjeta de regalo de \$10 para usar en Safeway o Walmart? Correo Electrónico o Correo Tradicional

Favor de anotar su nombre e información.

21.	Nombre, Apellido		
22.	Correo Electrónico		
23.	Domicilio		
24.	Ciudad y Código Postal		
25.	Numero telefónico (En caso de que haya algún problema al enviarle su tarjeta)		
26.	Última pregunta, ¿Si usa recetas, qué tipo de recetas busca normalmente?		
		For Staff Only	
Date:		Data Collector Name:	
Locatio	n:	Time Took to Complete:	
Incenti	ve Given:		

Red de Nutrición de Arizona

Encuesta de Recetas

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## Photographs for Recipe Survey in English







Use the following photographs to help survey participants identify choices. You may have the participant (a) verbally give answers or (b) use an erasable marker on this card. If they use an erasable marker, be sure to

transfer responses to their survey sheet and erase the cards before administering the next survey.

16. Which of these DRIED herbs and seasonings do you use most often when preparing food? [Choose all that apply.]

	🗆 Basil	Cumin	Onion powder
	Bay leaves	Curry powder	🗰 🗆 Oregano
*	□ Cayenne pepper	Garlic powder	💭 🗆 Paprika
	□ Chili powder	Ground ginger	Rosemary
16	□Cinnamon	Ground mustard	Soge
	Crushed red pepper flakes	□ Italian seasoning	None
		C Kosher salt	



17. Do you use FRESH herbs when preparing food? If yes, looking at this list which do you often use? [Choose all that apply.]



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**Recipe Survey Photos** 

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Evaluation Strategies

Small Appliances			
	🗆 Blender		Microwave
	□ Food processor	Ś	□ Mixer (either hand or stand)
	□ Grill (outdoor or indoor)		🗆 Steamer
	□ Hot plate		🗆 Toaster oven
	□ Slow Cooker (crockpot)		🗆 Toaster
Kitchen Gadgets		Cookware	
	🗆 Colander		Baking sheet
	□ Cutting board	$\bigcirc$	🗆 Casserole Dish
	Food storage containers		🗆 Muffin pan
	Mixing bowls		🗆 Saucepans
	🗆 Timer	Ó	🗆 Skillet

Definitions - which can be used by t	he survey assistant
Reasting or baking in the oven	To cook by dry heat in the oven.
Griling	To cook on a grill over intense heet.
Steaming	To cook in steam, usually in a microwave or in a pot on the stave. A small amount of water is placed in a pot or bowl while a steamer basket or rack holds the vegetables. Only a small amount of water is used—the items to be cooked are not submerged in water. The water is heated and makes steam. The heat of the steam in the covered not or bowl cooks the vegetables.
Soutéina	To cook and/or brown food in a small amount of hot fat.

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**Recipe Survey Photos** 

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## Photographs for Recipe Survey in Spanish







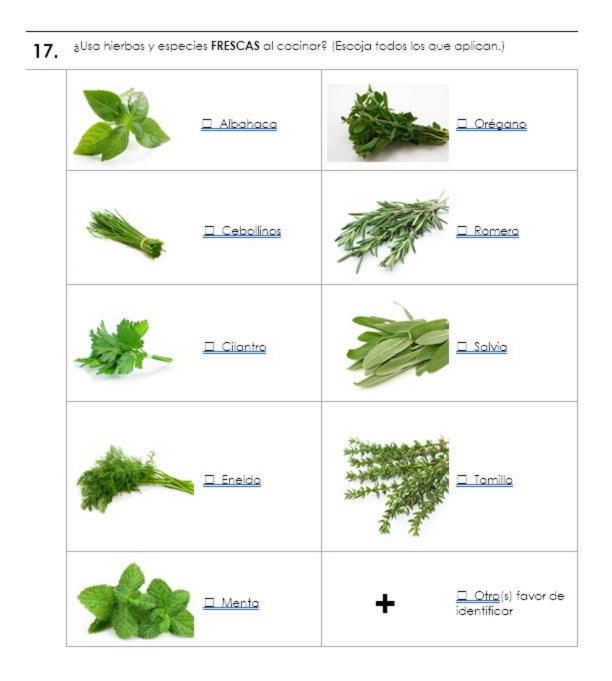
Use las siguientes fotos para que los participantes identifiquen sus

opciones. El participante puede (a) contestar verbalmente o (b) usar un marcador fácil de borrar en esta hoja. Si usa un marcador que se borra, asegúrese que las respuestas se transfieran a la hoja de la encuesta que corresponde al participante y que se borran sus respuestas de esta hoja antes de volver a presentar la encuesta.

16. ¿Cuál(es) de estas hierbas y especies SECAS usa más seguido al cocinar? (Escoja todos los que apliquen.)

	🗆 Albahaca		<u>□ Comino</u>	Cebolla     en polvo
	<u>🗆 Hojas</u> de laurel	<b>.</b>	Curry en polvo	💮 🗆 Orégano
*	<u>□ Pimienta</u> de cayena		□ Ajoen polvo	💭 🗆 Paprika
	□ Chile en polvo		<u> Jengibre</u> molido	
-	🗆 Canela		🗆 Mostaza molida	🗆 🗆 Salvia
	<u>Copos</u> de pimienta roja picada		<u>□ Sazonador</u> Italiano	
		Ó	🗆 Sal Kosher	





Red de Nutrición de Arizona

Eotos para Encuesta de Recetas

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Electrodomésticos			
	🗆 Licuadora		□ Horno de microendas
	Procesador de alimentos	<b>S</b>	□ Batidora (de mano o con base)
	□ Parilla (exterior o interior)		🗆 Base para Vaporera
	🗆 Plancha (o comal)		□ Horno tostador
	<ul> <li>Olla eléctrica de cocimiento lento</li> </ul>		🗆 Tostador
Útiles de cocina		Batería de cocina	
	🗆 Colador		□ Charola para hornear
1	🗆 Tabla	$\bigcirc$	□ Cacerola para hornear
	<ul> <li>Recipientes para guardar comida</li> </ul>		□ Molde para Panecillos
	Recipiente para mezclar		🗆 Cacerola
	🗆 Cronómetro	Ó	🗆 Sartén

Definiciones - que quede usor el	audior de la encuesta
Asar o cocer en el horno	Cocher en el horro.
Asor	Cocinar en la partile a temperaturas elevadas.
Cocinar al vapor	Cocinor en el vagor. Normalmente en el microondos o en una alla, cazuela o cacerola sobre la estufa. Una cantidad pequeña de agua es puesta en una alla, cazuela o cacerola mientras una canasta de metal sostiene los vegetales. Sólo se usa una pequeña cantidad de agua - los almentos que se van a cocinar no se sumergen en el agua. El agua se callenta y produce vagor. El mismo vagor en la olla, cazuela o cacerola cocina las verduras.
Sofreir	Cociser o derer usendo una pequeão contidad de aresa

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Eotos para Encuesta de Recetas

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