

Survey for Chefs

Thank you for agreeing to participate in this research. The aim of this project is to enable the Australian wild caught barramundi sector to better understand industry demands for wild caught barramundi and as a result adapt and develop strategies to ensure the sector is meeting these needs.

Ethical considerations are important to us. This research is confidential, and you and your restaurant will not be identified in any reports generated from this project.

ABOUT YOU AND YOUR BUSINESS

Date			
Name	of restaurant		
Chef n	ame		
Years i	in position		
Locatio	on		
Do you	use seasonal food on y	our menu? Why/why n	oot?
Who/w	here do you purchase y	your seafood from?	
O Auct O Dire	ion ct from fisher	O Wholesaler O Retailer	O Other
What ar		t factors (1 being the m	nost important) you consider when purchasing
1			
2			
3			

Can you describe your ideal piece of barramundi?				
Do you curre	ntly offer barramund	i on your menu? YES	/NO	
If no, can you	tell us why?			
If yes, what b	arramundi do you pı	ırchase?		
O Farmed	O Wild O	Imported O Don'	t know	
When is the b	est time of the year	to get the best qualit	ty barramundi?	
What format,	s do you normally p	urchase?		
	O Whole fish chilled O Fillets chilled O Other (eg wings, bladders) chilled O Whole fish frozen O Other (eg wings, bladders) frozen			
What is your	ideal weight for a W	HOLE WILD CAUGHT	barramundi fish to be us	ed in your restaurant?
O <800g	O 800-1.2kg	O 1.2-2kg	O >2kg	
What do you	think is a reasonable	portion size/serving	size for a WILD CAUGHT	barramundi fillet?
O 120g	O 150g	O 180g	O >200g	
Is sustainable	packaging importan	t to you?		
Not at all im	•			Extremely Important
1	2	3	4	5
What type of	packaging would yo	u prefer barramundi	to come in?	
WHOLE				
FILLETS				

How much are	you w	rilling to pay per kg o	of whole WILD CAUG	HT Australian b	arran	nundi of good quality?
Whole \$ per k	3					
Fillets \$ per kg						
Have you notice comment.	ed any	y changes over time	in your customers pr	eferences rega	rding	barramundi? Please
How important			in of the WILD CAUG	HT barramundi		ou? xtremely Important
1	Jitani	2	3	4		5
		<u>-</u>	<u> </u>	<u> </u>		
O Definitely no	t certa	ain O Probak	rtain are you of its pools of i	rovenance/orig	in?	
O Fairly certain What are 3 thin			ely certain ILD CAUGHT barram	undi?		
Most liked pro	duct	attributes				
1						
2						
3						
What do you th	ink co	ould be improved wi	th the WILD CAUGH	Γ barramundi y	ou are	e purchasing?
What is one thi	ng tha	at your supplier coul	d do to help you witl	h WILD CAUGH	T barı	ramundi?
How important	is the	storytelling behind	the WILD CAUGHT b	arramundi to y	our c	ustomers?
Not at all impo	ortant				E	xtremely Important
1		2	3	4		5

Where do you GET information about food and the latest food trends etc. from? (Please tick all that apply.)

Word of mouth
Supplier
Instagram
Facebook
Other social media, please provide
Trade journals
Tradeshows
Internet
Other, please prove

ľ	If you promote your restaurant (ie menu, special recipes, clientele etc) what media do you use?			