**Bringing sustainability back to the table: exploring chefs’ knowledge, attitudes and practices about seafood in Peru**

Rocio Lopez De La Lama, Santiago De La Puente and Armando Valdés-Velasquez

Supplementary material 1 Survey regarding use of seafood in restaurants in Lima, Peru, used to interview 52 top chefs.

1. **Background information:**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Age** |  | **Gender** | Female | | Male | | |  |
| **Place of birth (country, province)** | |  | | | | | | |
| **Current residence** | |  | | | **N# years living in your current residence** | | |  |
| **Educational level** | | Complete elementary school | | Complete high school | | | Complete technical degree | Complete university degree |
| Incomplete elementary school | | Incomplete elementary school | | | Incomplete technical degree | Incomplete university degree |
| **Position at the restaurant** | |  | | | | | | |
| **N# years working in gastronomy** | |  | | | | **N# years working at this restaurant** | |  |

1. **Restaurant information:**

|  |  |  |  |
| --- | --- | --- | --- |
| **Average ticket per customer (S/.)** |  | **N# clients per day** |  |
| **N# employees working at the restaurant** |  | **N# years of this restaurant** |  |

1. **Seafood purchase dynamics:**

Where is the seafood purchased? (Select all options that may apply)

|  |  |  |
| --- | --- | --- |
| Fish Wholesaler | **Yes** | **No** |
| Local markets | **Yes** | **No** |
| Fishing port | **Yes** | **No** |
| Direct purchase to fishers | **Yes** | **No** |
| Supermarkets | **Yes** | **No** |

Who buys the seafood for the restaurant? (Select all options that may apply)

|  |  |  |
| --- | --- | --- |
| Middleman | **Yes** | **No** |
| Restaurant’s employee | **Yes** | **No** |
| Chef | **Yes** | **No** |
| Other suppliers | **Yes** | **No** |

How often does the restaurant buy seafood?

|  |  |  |
| --- | --- | --- |
| Every day | **Yes** | **No** |
| 3 to 4 times per week | **Yes** | **No** |
| 2 to 3 times per week | **Yes** | **No** |
| Less than once a week | **Yes** | **No** |

What are the top 5 fish you most use at the restaurant? Why? (Select one criteria per fish)

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Fish** | **Cheap** | **Tasty** | **Healthy** | **Popular** | **Easy to cook** | **Abundant** |
| 1. |  |  |  |  |  |  |
| 2. |  |  |  |  |  |  |
| 3. |  |  |  |  |  |  |
| 4. |  |  |  |  |  |  |
| 5. |  |  |  |  |  |  |

1. **Knowledge related to seafood:**

Please, define the following concepts:

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Have you heard this concept before?** | | **Which definition do you think is the most accurate?** |
| **Catch of the day** | Yes | No | The fish caught on that day. |
| Taking advantage of the seafood that was caught that day without looking for a particular specie. |
| The chef’s recommendation for the day. |
| **Fishing seasons** | Yes | No | A period during which we can eat certain seafood. |
| A period during which we can fish, transport, or market certain seafood because it is in reproductive season or at risk. |
| A period during which a certain seafood cannot be fish but it can be offered at the restaurant. |
| **Minimum landing sizes** | Yes | No | The minimum size of fish or shellfish to ensure maximum efficiency at the restaurant. |
| The smallest size of the seafood at the market. |
| The smallest length at which it is legal to capture a marine living resource |
| **Sustainable seafood** | Yes | No | Respect for seafood seasons. |
| A kitchen in which the use of ingredients goes in accordance with nature’s sustainability |
| Seafood, fished or farmed, in a manner that can maintain or increase production in the long term, without jeopardizing marine ecosystems’ function |

Do you know any regulations that regulate the use of seafood at the restaurant?

Yes \_\_\_\_ No\_\_\_\_

Which regulations do you know? (We don’t mention the regulations to the participants)

|  |  |  |
| --- | --- | --- |
|  | **YES** | **NO** |
| **Fishing seasons** |  |  |
| **Minimum landing size** |  |  |
| **Net fishing size** |  |  |
| **Vessels quotas** |  |  |
| **Others** |  |  |

Which governmental authority is in charge of enforcing these regulations?

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Ministry of Production** | **Ministry of Environment** | **The Marine** | **Ecological police** | **Local government** |

Do you belief that complying with these regulations affects economically your restaurant?

Yes \_\_\_\_ No\_\_\_\_

Why? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Attitudes towards sustainable seafood:**

Please, express your level of agreement/disagreement with the following statements:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Statements:** | **Strongly agree** | **Agree** | **Disagree** | **Strongly disagree** |
| My staff are currently trained in sustainable seafood |  |  |  |  |
| Seafood may one day disappear from the sea |  |  |  |  |
| As a restaurant, there is an obligation to offer sustainable seafood |  |  |  |  |
| To achieve sustainable seafood, we need to diversity the offer on seafood |  |  |  |  |
| I would promote the Catch of the Day |  |  |  |  |
| I would offer new species to regular customers |  |  |  |  |
| I would like to be trained in sustainable seafood |  |  |  |  |
| One should pay extra for sustainable or certified seafood |  |  |  |  |
| I would use ‘fish’ rather than common names on the menu |  |  |  |  |

Do you belief that a restaurant is a learning place for consumers and employees about seafood and the marine environment?

Yes \_\_\_\_ No\_\_\_\_

Why?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. **Practices at the restaurant:**

Do you teach your consumers about the seafood diversity when they come to your restaurant?

Yes \_\_\_\_ No\_\_\_\_

Do you currently do comply with any of these regulations at the restaurant? (Tick all that apply)

|  |  |  |
| --- | --- | --- |
| Minimum landing size | Respect of fishing seasons | Promotion of catch of the day |

Finally, do you think that currently your restaurant is consuming seafood in a responsible manner?

Yes \_\_\_\_ No\_\_\_\_

Any other comments? Final thoughts?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Many thanks for your time!**