**Appendix 2: Facilitator Survey**

This survey was filled out by teaching kitchen facilitators following each session. It was collected electronically via REDcap.

1. Please enter today’s date.

2. Please enter the name of the recreation center when the teaching kitchen was conducted. [respondents were given a list of local recreation centers from which to choose]

3. Which school grade group were your students for this session?

* Elementary School
* Middle School

4. Please enter the date of the teaching kitchen

5. How many children were at this teaching kitchen? [attendance]

6. Name of recipe used. [respondents were given a list of “approved’ teaching kitchen recipes and the option to choose “other”]

7. If other, please describe.

8. Do you know the cost of the food for this session

* Yes
* No

9. [If Yes to #8] What was the cost of the food for this session?

10. What age groups attended this session [check all that apply]

* Young children (0-4 years0
* Preschool (4-6 years)
* Elementary (6-10 years)
* Middle school (10-14 years)
* High school (14-18 years)
* Other

11. what this teaching kitchen part of a special program [respondents were given a list of special programs offered by local Parks and Rec centers]

12. Overall, how satisfied were YOU with this teaching kitchen

* Very satisfied
* Satisfied
* Dissatisfied
* Very dissatisfied

13. Can you please explain more [open ended response]

14. Did you make any changes for this teaching kitchen? For example, a change in the recipe ingredients, amounts or directions, etc.

* Yes
* No

15. [If yes to #14] Which of these changes did you make? [check all that apply]

* Personnel (e.g. staff other than the normal TKO teacher led session)
* Tailoring (e.g. made a small change in what was taught to kids)
* Adding elements (e.g. added an extra recipe ingredient, taught kids a cooking skill not included in lesson) Pacing/timing (shortening)
* Pacing/timing (lengthening)
* Re-ordering (e.g. changed the order of steps in a recipe)
* Repeating (e.g. repeated a recipe the kids already made)
* Substituting (e.g. substituted an ingredient, completed a different recipe than planned)
* Other
* None of the above

16. Please describe these changes you made for this session. [open ended response]

17. Why did you make these changes and how did they affect the program? [open ended response]

18. Please share any additional comments you have about this teaching kitchen. [open ended response]