Four questions were asked...
"If you have any new construction/remodeling projects that you are now rethinking, what are your challenges?"

- Considering a complete redesign (ghost kitchens/satellite/delivery needs) .............. 22%
- Ensuring enough space for social distancing. ....... 35%
- Re-evaluating the menu offerings therefore, equipment needs for flexibility .............. 43%
"How are institutional members preparing to deal with budget considerations, pressure on cost reductions, and the potential of PPE costs going into fall?"

- Raise meal plan prices: 4%
- Reduce food cost: 25%
- Reduce labor cost: 30%
- Reduce menu offerings: 41%
"What products, if any, do you think will be hard to source for summer and fall terms?"

- "To go" products: 19%
- Chicken, beef, or pork: 15%
- Disposables: 19%
- Face masks & other PPE: 22%
- Hand sanitizer & disinfectants: 22%
- Equipment: 3%
"What are you currently looking for from your key industry partners?"

- Market/Supply information: 39%
- Menu ideation to help in the COVID environment: 31%
- Consultation: 18%
- In-person meetings: 2%
- All of the above: 10%
Poll questions and answers presented during the virtually-held town hall, facilitated by NACUFS and participation by NACUFS members.

2020 NACUFS Virtual Town Halls