



Survey preliminary results – report from Estonia

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ATTITUDE (present) (n=94) (Q1- Q5)

Q1 HOW IMPORTANT ARE THE FOLLOWING VALUES TO YOU WHEN FOOD SHOPPING / EATING? HOW IMPORTANT ARE THE MOTIVES OF YOUR BUYING / CONSUMING DECISIONS?

	<i>not important at all</i> %	<i>moderately important</i> %	<i>very important</i> %
Environmental impact	15	57	28
Health	0	32	68
Price	3	48	49
Social Impact	44	49	7
Taste	0	9	91
Animal welfare	13	54	33
Composition of product (list of ingredients)	6	52	42
Looking for particular label (organic/ fair trade/slow food / PDO/PGI/no GMO)	24	56	20
Looking for a special diet (vegetarian, vegan, other)	80	17	3
Local production / regional production	7	62	31
Tropical production / imported	39	55	6
Seeking for tastes from the childhood	18	62	20

Q2 ARE THERE ANY VALUES OR MOTIVES MISSING? Please name them.
Environmentally friendly packaging, new and interesting taste, no preservative

Q3 ARE YOU IN CHARGE OF BUYING THE FOOD IN YOUR HOUSEHOLD?

yes, but **I share the responsibility** with somebody else – **59% of respondents**

Q4 HOW OFTEN DO YOU BUY FOOD FOR YOUR HOUSEHOLD?

Every day	17.02%
Once a week	45.74%
2-3 times a week	24.47%
Once a month	6.38%
2-3 times a month	3.19%
Few times a year	3.19%
Never	0,00%

Q5 HOW OFTEN DO YOU COOK FOR YOU / YOUR FAMILY?

Every day	51.06%
Once a week	38.30%
2-3 times a week	6.38%
Once a month	1.06%
2-3 times a month	2.13%
Few times a year	1.06%
Never	0.00%

UNDERSTANDING (n=94) (Q6)

Q6 IN YOUR OPINION, HOW IMPORTANT ARE THE FOLLOWING ELEMENTS OF A SUSTAINABLE FOOD SYSTEM?

	<i>not important at all</i> %	<i>moderately important</i> %	<i>very important</i> %
Makes nutritious food available, accessible and affordable to all	2	30	68
<i>Maintains healthy ecosystems</i>	1	30	69
<i>Respects the needs of future generations</i>	3	30	67
<i>Has minimal negative impact on the environment</i>	2	30	68
<i>Encourages local production and distribution infrastructures</i>	3	29	68
<i>Is humane and just, protecting farmers and other workers, consumers, and communities</i>	0	33	67
<i>Respects animal welfare</i>	3	39	57
<i>Is economically sound (provide good income to producers, distributors, sellers)</i>	6	55	38
<i>Protects biodiversity</i>	3	32	65

EXPECTATION (n=94) (Q10-17)

Q10 DO YOU THINK THAT A COURSE OR TOPIC IN SUSTAINABLE FOOD SYSTEMS WILL BE USEFUL FOR YOUR FUTURE EMPLOYMENT? **Yes – 80%**

Q11 HOW INTERESTING DO YOU RATE THE FOLLOWING TOPICS FOR A FUTURE TEACHING COURSE?

	<i>not interesting at all</i>	<i>moderately interesting</i>	<i>very interesting</i>
organic food	3	48	49
fair trade	5	45	58
slow food	4	39	57
agroecology	7	50	43
organic agriculture	5	44	51
Protected Denomination of Origin (PDO) and Protected Geographical Indication (PGI)	14	63	23
Local food	1	32	67
Community Supported Agriculture (CSA)	13	63	24
Food box schemes	18	63	19
Sustainable Development Goals	9	53	38

BACKGROUND Knowledge of student (n=94) (Q7-Q9)

Q7 ARE YOU INTERESTED IN SUSTAINABLE FOOD SYSTEMS? Yes - 78%, no – 1%

Q8 HAVE YOU ALREADY HAD A COURSE IN YOUR STUDY PROGRAMME RELATED TO OR COVERING SUSTAINABLE FOOD SYSTEMS? Yes – 56%

Q9 HAVE ANY OF THESE TOPICS BEEN COVERED IN YOUR UNIVERSITY EDUCATION?

	yes, it was a whole course %	yes, there were a few lectures %	no, not at all %
organic food	16	63	21
fair trade	6	47	47
slow food	2	40	57
GMO	4	89	7
conventional agriculture	33	46	21
agroecology	17	60	23
organic agriculture	30	55	15
permaculture	2	34	64
precision agriculture	10	41	49
green revolution	3	45	52
traditional food / regional food (PDO or PGI)	4	47	49
Community Supported Agriculture (CSA)	4	34	62
food box schemes	4	14	82
food sovereignty	7	36	56
food security	6	37	57
food safety	7	49	44
Sustainable Development Goals (SDGs)	12	70	18
vegetarianism	1	12	87
veganism	0	11	89
food loss and waste	8	61	31

Q13 DO YOU PREFER TO HAVE A WHOLE COURSE ON THE ABOVE TOPICS OR ONLY FEW LECTURES. **68 % respondents within other courses**

Q14 HOW INTERESTING DO YOU RATE THE FOLLOWING TEACHING METHODS?

	<i>not interesting at all</i>	<i>moderately interesting</i>	<i>very interesting</i>
regular lectures	17	67	16
lectures with discussion	5	56	49
Seminars, interactive workshops	4	35	61
field trips and excursions	0	3	97
group work	19	50	31
International courses (multicultural, international environment)	14	46	40
e-learning courses	49	38	13
cooperation with schools (e.g. giving lectures by students to school pupils)	16	52	32

Q15 ARE THERE FURTHER TEACHING METHODS WHICH YOU WOULD LIKE USED?

More e-learning, more practical work in farms

Q16 HOW INTERESTING WOULD YOU FIND LEARNING THE FOLLOWING SKILLS SPECIFIC TO SUSTAINABLE FOOD SYSTEMS?

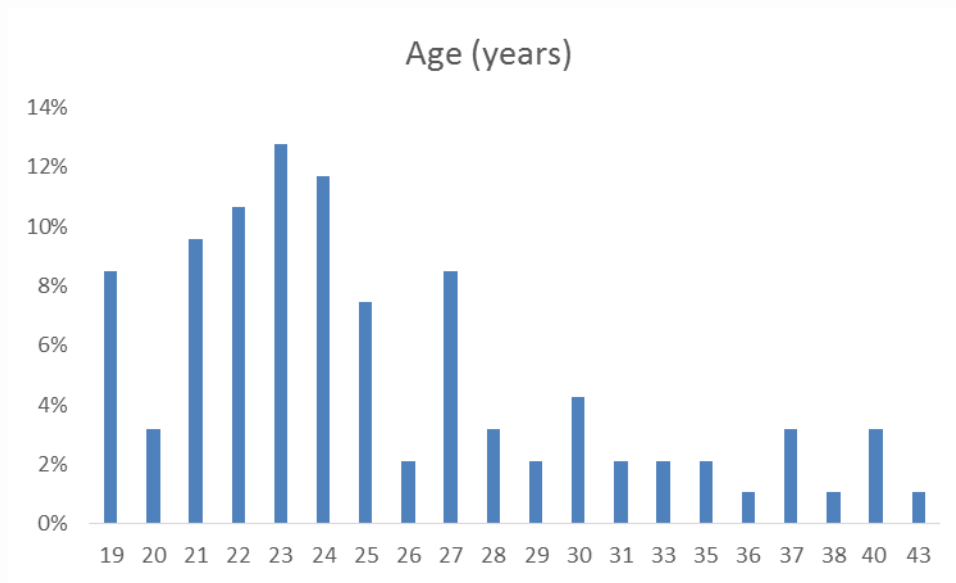
Examples of skills:	<i>not interesting at all %</i>	<i>moderately interesting %</i>	<i>very interesting %</i>
Analytical problem solving skills	13	45	42
Creative problem solving skills	5	36	59
Ability to work in a lab	12	25	63
Ability to search for relevant information in the internet	14	46	39
Communication skills	7	40	53
Team working skills	12	45	43
Ability to adapt/act in new situations	5	39	56
Ability to work under time pressure (working to deadlines)	24	38	38
Ability to innovate and create	4	30	66
Possessing relevant but basic knowledge	1	29	70
Ability to compare and analyse different opinions	2.5	35.5	62
Ability to make judgements and justify decisions	3	29	68

Q17 IS THERE ANOTHER SKILL WHICH YOU WOULD LIKE TO LEARN?

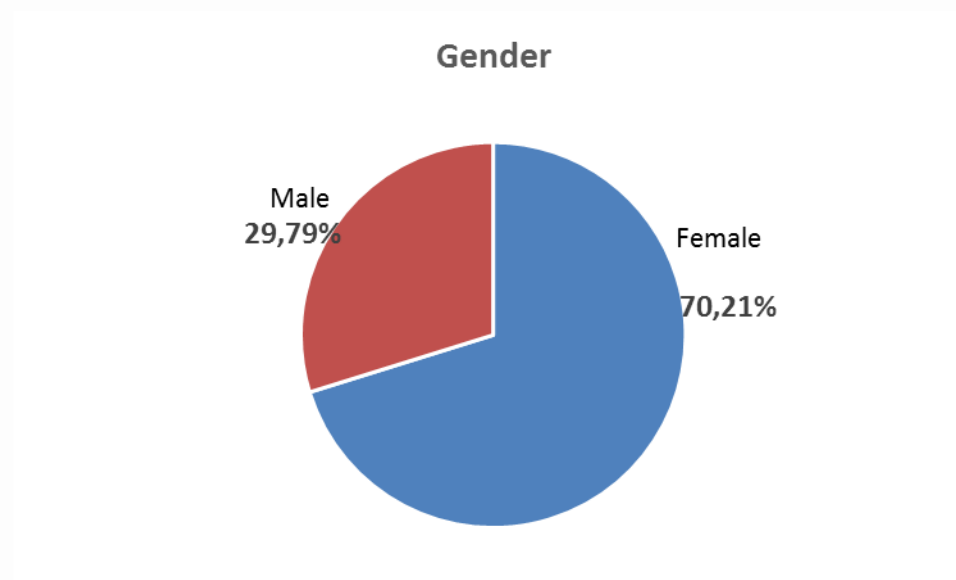
modern technologies, **solving of difficult situation**

CHARACTERISTIC OF RESPONDENTS (n=94) (Q18-Q24)

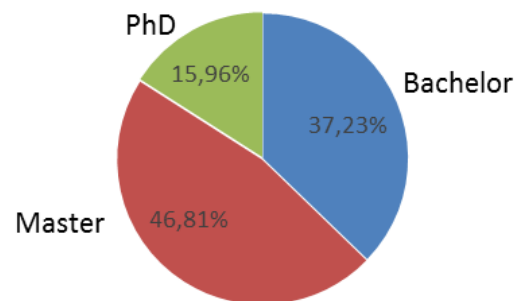
Q18 PLEASE SELECT YOUR AGE (YEARS)



Q19 PLEASE SELECT YOUR GENDER



Q21 what academic degree are you presently studying for?



Q22 IN WHICH YEAR OF STUDY ARE YOU?

1st year -**40.43%**
2nd year – **40.43%**
3rd year – 11.70%
4th year or more – 7.45%

Q23 WHAT FIELD IS YOUR PRESENT STUDY PROGRAMME IN?

agricultural / horticultural sciences - 55%
food / nutrition science - 0%
environmental sciences - 40%
Other – 5%

All respondents from Estonian University of Life Sciences

Conclusions

Estonian students

- prefer health (68%) and taste (91%) aspects in food shopping and not looking for special diets (80%),
- 45 % buy food once a week, 51.6% cook every day,
- 57-69 % consider importance of different elements of sustainable food systems (SFS),
- 80% think that SFS course is important for future employment and agroecology, organic food and farming, local food are dominantly very important in teaching course , 68 % respondents would like to get these knowledge within other courses,
- prefer in teaching methods -seminars, interactive workshops (61%) and field trips and excursions (91%), the most unliked are e-learning courses (49%),
- like very much to learn following skills : abilities to innovate and create (66%), make judgements and justify decisions (68%), posses basic knowledge (70%).

They also like to learn modern technologies and how to solve of difficult situation.



Thank You!