**ATTACHMENT V – Provider Follow Up Interview**

**OMB BURDEN STATEMENT**: According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0524.  The time required to complete this information collection is estimated to average a total of 15 minutes per response, with 3 minutes for the introduction to the follow up interview and 12 minutes for the recipe review, using Attachment W. This time estimate includes the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information.

**Research Objectives:** To determine the cultural accuracy of a recipe.

***Note****: Optional probing questions appear in italics. These probes are intended to provide options for the researcher to obtain feedback that supports the study objectives.*

**Introduction (3 Minutes)**

First of all, thank you for participating in this research to develop the *Multicultural Nutrition Education for Child Care* project.

The United States Department of Agriculture (USDA), Food and Nutrition Service (FNS) creates the recipes and activities to promote nutrition education in young children while providing recipes from diverse cultural backgrounds that are reimbursable under Child and Adult Care Food (CACFP). The purpose of this interview is to make sure that the recipes in the nutrition education guide are culturally relevant and appropriate. As someone from the culture from which this recipe came, your feedback will be used to ensure the recipe is culturally accurate.

Before we begin, here are a couple of ground rules for our conversation:

* First, there are no wrong answers. We are here today to hear what you think.
* Participation is voluntary, so you don’t have to answer every question.
* Also, so you know, I didn’t create the recipe that you are reviewing and I don’t work for the USDA/FNS. So, please be honest if there are things you liked or didn’t like. Your responses won’t affect me either way.
* Lastly, everything we talk about here will be kept private. That means we will not use your name in any of our reports, and we ask that you do not share the details of what was said here today.
* If it’s ok with you, we’d like to audio record our conversation. It will only be used to confirm our notes. Any transcription of this conversation will not include your name. Is that ok with you?

(**Note to moderator:** *If participant is uncomfortable do not record the conversation, but take detailed notes*).

Do you have any questions?

**Recipe Review (12 minutes)**

*Provider will be reviewing the recipe which matches their indicated cultural background.*

|  |  |
| --- | --- |
| **Objective:**  Understand the cultural accuracy of the recipe. | **Questions**  Take a minute to review the recipe on page [*insert page # corresponding to the appropriate recipe in Attachment W*] and let me know when you are finished. [*Pause to allow participant to review recipe from Attachment W*.   * Again, as someone from this culture, what are your initial thoughts of this recipe? * How is it similar or different from the recipes made in this culture? * How can this recipe better represent the culture? * Do you know anyone from this culture who cooks using ingredients or methods similar to this? * Is anything offensive or disrespectful that needs to be changed? * Is there anything else you feel we should know about this recipe or cooking in this culture in general? |

Those are all the questions I have. Thank you for your time!