

Brainstorming Session on Possible Interventions:

Staff brainstormed ideas and wrote them on sticky notes and placed them on the wall. They were then placed in like categories which are as follows. The numbers after the categories are the number of votes each category received from the team as a whole. The highlighted ideas are the top 3 choices:

- Include discussion of F&V in education contacts (8)
- Offer a training for (WIC Staff) on how to assess clients knowledge or understanding skills (1)
- Visual displays at WIC Clinic with photos, recipes, storage ideas, tasting/demos/in season F&V list (14)
- Offer basic group education on use of f/v voucher as clients wait for CPA (0)
- Training session in produce section of store – WIC staff leading (1)
- Create cheat sheet of how to use F/v Voucher (3)
- Recipe book of F&V recipes (0)
- Start certification with how to use vouchers (0)
- Sensitivity training (1)
- Electronic scale in produce dept (4)
- A WIC participant line at the store (0)
- Better easy to see WIC Allowed Foods labels at the store (3)
- Better state guidelines for Vendors on training their staff (9)

Visual displays at WIC Clinic with photos, recipes, storage ideas, tasting/demos/in season F&V list(14)

Taste Testing at WIC clinic- fruit and vegetable of the month

Also education of recipes

Peer having display

Extension

Vendor display (s)

Display would have to be “manned” and follow food safety guidelines

Farmers’ market-

Seasonal tasting, but vegetables every month

Better state guidelines for Vendors on training their staff (9)

Asking state what is available and then determine 5 how's

Need more information then do more brainstorming on 'how'.

Include discussion of F&V in education contacts (8)

Asking about f/v at each appointment (1:1 education concept)

Longer appt times for instruction phase

Prep time before appt. to put an alert in HuBert

Focusing f/v on nut ed appt rather than cert

Focusing on training the kids and exposure to new f/v taste testing