***Making Provisions* Phase 1 interview guide**

Please see the Project Information Sheet for details of the research. In Phase 1 we are aiming to assemble a broad overview of definitions, practices and issues around the concept of ‘anticipation’ as it is understood by those working in different parts of the food system. We are using some very broad terminology at the moment in order to determine the range of things that might count as anticipation.

**Introduction**

Background information on interviewee: position, role, brief personal history of work in food system.

**Definitions**

What counts as anticipation in the food system?

In what ways are they / their organization involved in anticipatory actions?

What counts as an emergency? What sort of events/circumstances are the main emergencies that are planned for / considered?

Is there a distinction made between anticipation for routine business and for emergencies?

**Practices**

What sorts of things are done to plan for the future?

Is there any connection between the practices of routine business planning and emergency planning?

What drives or governs those practices? Have there been any recent events that have resulted in changes to how anticipation is done?

Do anticipatory practices involve links between different businesses/organisations? How do these operate?

What sorts of information are collected about foodstuff throughout the parts of the food system known to the interviewee?

How is the information collected about food (such as traceability data) used in anticipatory practices?

**Standards**

To what extent is anticipation managed through specialist / standardised / professional activities like Crisis Management Planning, Business Continuity Management etc? What key widespread terms might be used to describe types of anticipation?

Are there industry standards for type of anticipatory action that are used in areas the interviewee is familiar with?