On behalf of the Farm Frites Australia management team — Kieran Prestidge, Adam Bell and Richard Laffy — and all our colleagues both front and back of house, we extend our heartfelt thanks for being part of the Farm Frites Cultural Tour 2025 in The Netherlands.

We sincerely appreciate your time, enthusiasm, and engagement throughout this experience. Your feedback plays a vital role in helping us refine and enhance future tours, ensuring they continue to deliver exceptional value to our customers and partners.

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#### Please respond to survey by 5th November 2025.

Date	Oct 24, 2025
Business / Venue / Group	Rattle Cairns
Name	Leslie Shearer
Email	shearer250@gmail.com

# PRODUCT FEEDBACK

### **Overall Experience**

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
Q3. What was the most valuable part of the program for you?	Passion , Family Values , Great Product

Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Good
Q5. How easy was it to navigate meeting points and transfers?	Very Easy
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Excellent
Q8. How would you rate the Inntel Hotel Amsterdam?	Good
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Good
Day 1. Dinner at Gauchos — Rotterdam	Good
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Excellent
Day 2. Sustainability Presentation	Excellent
Day 2. Lunch Tasting Product Range	Excellent
Day 2. Marketing Presentation	Excellent
Day 2. Dinner at Kaat Mossel	Excellent
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Excellent
Day 3. Agro Presentation	Excellent
Day 3. Factory Tour — Oudenhoorn	Excellent
Day 3. Food Trend Tour — Rotterdam	Excellent
Day 3. Dinner at De Pijp	Excellent

Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Excellent
Day 4. Lunch at Routiers	Excellent
Day 4. Amsterdam Canal Tour	Good
Day 4. Dinner at Le French Café	Good
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Excellent
Day 5. Day 5. Dinner at Polly Goudvisch	Excellent
Tour Structure & Content	
Q10. How relevant and engaging did you find the presentations and site visits?	Excellent
Q11. How balanced was the program between professional content and networking experiences?	Well Balanced
Q12. Was the pace of the program comfortable?	Yes, very comfortable
Culinary & Dining Experiences	
Q14. How would you rate the overall quality of the food and dining venues during the tour?	Good
Q15. Which dining experience stood out to you the most?	De Pijp was exceptionally and serious history
Tour Engagement & Team	
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?	Excellent
Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.	Leader in their field
Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?	Yes

Q20. Any comments for the Farm Frites team?	Very professional and motivated Team an absolute pleasure and motivational
Final Thoughts	
Q21. What would you keep the same for next year's tour?	Yes
Q23. Any additional feedback?	Very well organised tour covering all aspects of the product and origins of the production and distribution
✓ Thank you for taking the time to share your feedback. Your insights will shape the next Farm Frites Customer Tour to deliver even greater value and experience.	
Would you be comfortable in continuing to be part of our alumni?	Yes

On behalf of the Farm Frites Australia management team — Kieran Prestidge, Adam Bell and Richard Laffy — and all our colleagues both front and back of house, we extend our heartfelt thanks for being part of the Farm Frites Cultural Tour 2025 in The Netherlands.

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#### Please respond to survey by 5th November 2025.

Date	Oct 27, 2025
Business / Venue / Group	Sun Tourism
Name	Jon Hasler
Email	jon@suntourism.com.au

# PRODUCT FEEDBACK

### Overall Experience

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
Q3. What was the most valuable part of the program for you?	The passion and how much everybody cares about the product

Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Good
Q5. How easy was it to navigate meeting points and transfers?	Easy
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Good
Q8. How would you rate the Inntel Hotel Amsterdam?	Good
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Good
Day 1. Dinner at Gauchos — Rotterdam	Good
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Excellent
Day 2. Sustainability Presentation	Good
Day 2. Lunch Tasting Product Range	Good
Day 2. Marketing Presentation	Good
Day 2. Dinner at Kaat Mossel	Below Expectations
Day 2. Comments	l was sick 🤢
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Good
Day 3. Agro Presentation	Good
Day 3. Factory Tour — Oudenhoorn	Excellent
Day 3. Food Trend Tour — Rotterdam	Good

Day 3. Dinner at De Pijp	Excellent
Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Good
Day 4. Lunch at Routiers	Good
Day 4. Amsterdam Canal Tour	Good
Day 4. Dinner at Le French Café	Good
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Good
Day 5. Day 5. Dinner at Polly Goudvisch	Average
Tour Structure & Content	
Q10. How relevant and engaging did you find the presentations and site visits?	Good
Q11. How balanced was the program between professional content and networking experiences?	Mostly Balanced
Q12. Was the pace of the program comfortable?	Yes, very comfortable
Culinary & Dining Experiences	
Q14. How would you rate the overall quality of the food and dining venues during the tour?	Good
Q15. Which dining experience stood out to you the most?	De Pijp
Tour Engagement & Team	
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?	Good
Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.	I'm extremely happy to be a part of the Farm Frite family, really love the product and so do our customers

Q19. Did you feel your input and experience as a	Yes
valued guest were acknowledged throughout the	
tour?	

# **Final Thoughts**

Q21. What would you keep the same for next year's tour?

I think the last restaurant in Amsterdam was abit ordinary

Thank you for taking the time to share your feedback. Your insights will shape the next Farm Frites Customer Tour to deliver even greater value and experience.

Would you be comfortable in continuing to be part of our alumni?

Yes

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We sincerely appreciate your time, enthusiasm, and engagement throughout this experience. Your feedback plays a vital role in helping us refine and enhance future tours, ensuring they continue to deliver exceptional value to our customers and partners.

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#### Please respond to survey by 5th November 2025.

Date	Oct 24, 2025
Business / Venue / Group	Yupi Foods USA
Name	Mike O'Donnell
Email	mike@yupifoods.com

# PRODUCT FEEDBACK

#### **Overall Experience**

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
1. Comments	The seed to shelf explanation of this business was well thought out and delivered in a way all could appreciate. The plant and process are truly amazing. Great team all around.
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
2. Comments	I've been to dozens of plant tour/ sales seminars. This is without peer.

Q3. What was the most valuable part of the program for you?	I th8nk that my biggest take away is that Quality is Job 1. Procceses, people and initiatives must align with top quality results.
Flights Transfers & Logistics	
Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Excellent
Q5. How easy was it to navigate meeting points and transfers?	Very Easy
Q6. Do you have any additional feedback on logistics and transfers?	No. Well done.
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Excellent
Q8. How would you rate the Inntel Hotel Amsterdam?	Good
Q9. Do you have any additional feedback on accommodation?	Stairs next to my bed were" interesting ". But the location, breakfast, etc were all great.
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Excellent
Day 1. Dinner at Gauchos — Rotterdam	Excellent
Day 1. Comments	Gauchos had a tough evening back of the house, but the group rallied and i was a great night.
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Excellent

Day 2. Farm Frites Introduction & Corporate Presentation	Excellent
Day 2. Sustainability Presentation	Excellent
Day 2. Lunch Tasting Product Range	Excellent
Day 2. Marketing Presentation	Excellent
Day 2. Dinner at Kaat Mossel	Excellent

Day 2. Comments	Give me oysters and escargot and you've got a friend for life.
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Excellent
Day 3. Agro Presentation	Excellent
Day 3. Factory Tour — Oudenhoorn	Excellent
Day 3. Food Trend Tour — Rotterdam	Excellent
Day 3. Dinner at De Pijp	Excellent
Day 3. Comments	Top shelf. Great choice
Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Excellent
Day 4. Lunch at Routiers	Good
Day 4. Amsterdam Canal Tour	Excellent
Day 4. Dinner at Le French Café	Excellent
Day 4. Comments	Wow, watching the chef do crepes and Dover sole from my seat eas amazing.
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Excellent
Day 5. Day 5. Dinner at Polly Goudvisch	Excellent
Day 5. Comments	Just top choices all around!
Tour Structure & Content	
Q10. How relevant and engaging did you find the presentations and site visits?	Excellent
10. Comments	I truly enjoyed the Hanos Store Tour. Appreciate a look at that concept. Fantastic.
Q11. How balanced was the program between professional content and networking experiences?	Well Balanced

program structure?  product, but building items up to appetizers and entrees. The plant tour we really great. Never saw a whole truckload of product on-boarded without someone driving a lift truck. Understanding the sustainability process also very important.  Culinary & Dining Experiences  O14. How would you rate the overall quality of the food and dining venues during the tour?  O15. Which dining experience stood out to you the most?  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  O20. Any comments for the Farm Frites team?  Vou passion showed through in all aspects of the meeting.  Final Thoughts  O21. What would you keep the same for next year's tour?  Next year I want to bring a major customer! year's tour?  Since you can't control the weather, not a thing.		
12. Comments  Never felt rushed. Plenty of time to ask and answer questions.  13. Do you have any additional feedback on program structure?  I loved to product review Geoff put on with the Team. Not just preparing it product, but building items up to appetizers and entrees. The plant tour verally great. Never saw a whole truckload of product on-boarded without someone driving a lift truck. Understanding the sustainability process also very important.  Culinary & Dining Experiences  O14. How would you rate the overall quality of the food and dining venues during the tour?  O15. Which dining experience stood out to you the most?  O16. Any suggestions to improve the culinary program?  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  You passion showed through in all espects of the meeting.  Final Thoughts  O21. What would you keep the same for next year's tour?  Next year I want to bring a major customer!  Since you can't control the weather, not a thing.	11. Comments	Great to talk with chefs as well as retail focused attendees.
All Do you have any additional feedback on program structure?  Illowed to product review Geoff put on with the Team. Not just preparing it product, but building items up to appetizers and entrees. The plant tour was really great. Never saw a whole truckload of product on- boarded without someone driving a lift truck. Understanding the sustainability process also very important.  Culinary & Dining Experiences  Q14. How would you rate the overall quality of the food and dining venues during the tour?  Q15. Which dining experience stood out to you the most?  Q16. Any suggestions to improve the culinary program?  The French Cafe!  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  Q17. How would you rate the engagement and support from the Farm Frites team during the tour?  Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.  Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  Q20. Any comments for the Farm Frites team?  You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve?  Since you can't control the weather, not a thing.	Q12. Was the pace of the program comfortable?	Yes, very comfortable
product, but building items up to appetizers and entrees. The plant tour werelly great. Never saw a whole truckload of product on-boarded without someone driving a lift truck. Understanding the sustainability process also very important.  Culinary & Dining Experiences  G14. How would you rate the overall quality of the food and dining venues during the tour?  G15. Which dining experience stood out to you the most?  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  G17. How would you rate the engagement and support from the Farm Frites team during the tour?  G18. Please provide general feedback on Farm Frites as a global Potato Supplier.  G19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  G20. Any comments for the Farm Frites team?  You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you change or improve?  Since you can't control the weather, not a thing.	12. Comments	Never felt rushed. Plenty of time to ask and answer questions.
O14. How would you rate the overall quality of the food and dining venues during the tour?  O15. Which dining experience stood out to you the most?  O16. Any suggestions to improve the culinary program?  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  O20. Any comments for the Farm Frites team?  O21. What would you keep the same for next year's tour?  O22. What would you change or improve?  Since you can't control the weather, not a thing.		someone driving a lift truck. Understanding the sustainability process also
The French Cafe!  The French Cafe!  The French Cafe!  The French Cafe!  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  It is great to be partnered with tremendous, Passionate Professionals. Frites as a global Potato Supplier.  Yes  Ves  O20. Any comments for the Farm Frites team?  You passion showed through in all aspects of the meeting.  Final Thoughts  O21. What would you keep the same for next year's tour?  O22. What would you change or improve?  Since you can't control the weather, not a thing.	Culinary & Dining Experiences	
And the most?  O16. Any suggestions to improve the culinary program?  It was top shelf. Unless a chef sent word ahead for a specific application of the products, I'm not sure what you could add to make it better.  Tour Engagement & Team  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  O20. Any comments for the Farm Frites team?  O21. What would you keep the same for next year's tour?  O22. What would you change or improve?  Since you can't control the weather, not a thing.		Excellent
Tour Engagement & Team  O17. How would you rate the engagement and support from the Farm Frites team during the tour?  O18. Please provide general feedback on Farm Frites as a global Potato Supplier.  O19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  O20. Any comments for the Farm Frites team?  Vau passion showed through in all aspects of the meeting.  Final Thoughts  O21. What would you keep the same for next year's tour?  Next year I want to bring a major customer!  Since you can't control the weather, not a thing.		The French Cafe!
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?  Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.  Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  Q20. Any comments for the Farm Frites team?  You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you keep the same for next year's tour?  Next year I want to bring a major customer!  Q22. What would you change or improve?  Since you can't control the weather, not a thing.		It was top shelf. Unless a chef sent word ahead for a specific application of one of the products, I'm not sure what you could add to make it better.
support from the Farm Frites team during the tour?  Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.  Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  Q20. Any comments for the Farm Frites team?  You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve?  Since you can't control the weather, not a thing.	Tour Engagement & Team	
Prites as a global Potato Supplier.  Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?  Q20. Any comments for the Farm Frites team? You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve? Since you can't control the weather, not a thing.	support from the Farm Frites team during the	Excellent
valued guest were acknowledged throughout the tour?  Q20. Any comments for the Farm Frites team? You passion showed through in all aspects of the meeting.  Final Thoughts  Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve? Since you can't control the weather, not a thing.		It is great to be partnered with tremendous, Passionate Professionals.
Final Thoughts  Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve?  Since you can't control the weather, not a thing.	valued guest were acknowledged throughout the	Yes
Q21. What would you keep the same for next year's tour?  Q22. What would you change or improve?  Next year I want to bring a major customer!  Since you can't control the weather, not a thing.	Q20. Any comments for the Farm Frites team?	You passion showed through in all aspects of the meeting.
year's tour?  Q22. What would you change or improve?  Since you can't control the weather, not a thing.	Final Thoughts	
		Next year I want to bring a major customer!
	Q22. What would you change or improve?	Since you can't control the weather, not a thing.
Q23. Any additional feedback? Please reach out anytime if I can be of service in any way. I truly appreciate effort and applaud the execution.	Q23. Any additional feedback?	Please reach out anytime if I can be of service in any way. I truly appreciate the effort and applaud the execution.

✓ Thank you for taking the time to share your feedback. Your insights will shape the next Farm Frites Customer Tour to deliver even greater value and experience.

Would you be comfortable in continuing to be part of our alumni?

Yes

On behalf of the Farm Frites Australia management team — Kieran Prestidge, Adam Bell and Richard Laffy — and all our colleagues both front and back of house, we extend our heartfelt thanks for being part of the Farm Frites Cultural Tour 2025 in The Netherlands.

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#### Please respond to survey by 5th November 2025.

Date	Oct 23, 2025
Business / Venue / Group	Farm Frites
Name	Geoff
Email	Geoff.meade@farmfrites.com.au

# PRODUCT FEEDBACK

#### Overall Experience

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
1. Comments	Complete Package
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
2. Comments	Must do

Q3. What was the most valuable part of the program for you?	Listening to all the stories from the group
Flights Transfers & Logistics	
Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Excellent
Q5. How easy was it to navigate meeting points and transfers?	Very Easy
Q6. Do you have any additional feedback on logistics and transfers?	no
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Excellent
Q8. How would you rate the Inntel Hotel Amsterdam?	Excellent
Q9. Do you have any additional feedback on accommodation?	no
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Excellent
Day 1. Dinner at Gauchos — Rotterdam	Good
Day 1. Comments	Slow to deliver meals
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Excellent
Day 2. Sustainability Presentation	Excellent

Excellent

Excellent

Excellent

Day 2. Lunch Tasting Product Range

Day 2. Marketing Presentation

Day 2. Dinner at Kaat Mossel

Day 2. Comments	Too Much food for one day
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Excellent
Day 3. Agro Presentation	Excellent
Day 3. Factory Tour — Oudenhoorn	Excellent
Day 3. Food Trend Tour — Rotterdam	Excellent
Day 3. Dinner at De Pijp	Excellent
Day 3. Comments	All
Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Excellent
Day 4. Lunch at Routiers	Excellent
Day 4. Amsterdam Canal Tour	Excellent
Day 4. Dinner at Le French Café	Excellent
Day 4. Comments	All Good
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Excellent
Day 5. Day 5. Dinner at Polly Goudvisch	Excellent
Day 5. Comments	All Good
Tour Structure & Content	
Q10. How relevant and engaging did you find the presentations and site visits?	Excellent
10. Comments	All Good
Q11. How balanced was the program between professional content and networking experiences?	Well Balanced

11. Comments	All Good
Q12. Was the pace of the program comfortable?	Yes, very comfortable
12. Comments	All Good
Q13. Do you have any additional feedback on program structure?	Well Balanced
Culinary & Dining Experiences	
Q14. How would you rate the overall quality of the food and dining venues during the tour?	Excellent
Q15. Which dining experience stood out to you the most?	BBQ
Q16. Any suggestions to improve the culinary program?	all good
Tour Engagement & Team	
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?	Excellent
Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.	Eye Opener
Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?	Yes
Q20. Any comments for the Farm Frites team?	No
Final Thoughts	
Q21. What would you keep the same for next year's tour?	Yes
Q22. What would you change or improve?	no
✓ Thank you for taking the time to share y Customer Tour to deliver even greater valu	your feedback. Your insights will shape the next Farm Frites ue and experience.
Would you be comfortable in continuing to be part of our alumni?	Yes

On behalf of the Farm Frites Australia management team — Kieran Prestidge, Adam Bell and Richard Laffy — and all our colleagues both front and back of house, we extend our heartfelt thanks for being part of the Farm Frites Cultural Tour 2025 in The Netherlands.

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#### Please respond to survey by 5th November 2025.

Date	Oct 24, 2025
Name	Ginge
Email	mmunro@harvesthospitality.com.au

## PRODUCT FEEDBACK

### **Overall Experience**

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
Q3. What was the most valuable part of the program for you?	Understanding the process holistically and being able to empower staff with my knowledge.

Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Good
Q5. How easy was it to navigate meeting points and transfers?	Easy
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Good, Excellent
Q8. How would you rate the Inntel Hotel Amsterdam?	Below Expectations
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Good
Day 1. Dinner at Gauchos — Rotterdam	Below Expectations
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Good
Day 2. Sustainability Presentation	Good
Day 2. Lunch Tasting Product Range	Good
Day 2. Marketing Presentation	Good
Day 2. Dinner at Kaat Mossel	Excellent
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Good
Day 3. Agro Presentation	Good
Day 3. Factory Tour — Oudenhoorn	Good, Excellent
Day 3. Food Trend Tour — Rotterdam	Good
Day 3. Dinner at De Pijp	Excellent

Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Below Expectations
Day 4. Lunch at Routiers	Average
Day 4. Amsterdam Canal Tour	Excellent
Day 4. Dinner at Le French Café	Excellent
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Excellent
Day 5. Day 5. Dinner at Polly Goudvisch	Good
Tour Structure & Content	
Q10. How relevant and engaging did you find the presentations and site visits?	Good
Q11. How balanced was the program between professional content and networking experiences?	Mostly Balanced
Q12. Was the pace of the program comfortable?	A little rushed
Culinary & Dining Experiences	
Q14. How would you rate the overall quality of the food and dining venues during the tour?	Excellent
Q15. Which dining experience stood out to you the most?	Le French cafe
Tour Engagement & Team	
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?	Excellent
Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.	Very knowledgeable and far more engaging than other suppliers
Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?	Yes

Q21. What would you keep the same for next year's tour?	Possibly remove the Rotterdam port tour.
Q22. What would you change or improve?	As above
▼ Thank you for taking the time to shar	re your feedback. Your insights will shape the next Farm Frites

**Final Thoughts** 

part of our alumni?

On behalf of the Farm Frites Australia management team — Kieran Prestidge, Adam Bell and Richard Laffy — and all our colleagues both front and back of house, we extend our heartfelt thanks for being part of the Farm Frites Cultural Tour 2025 in The Netherlands.

We sincerely appreciate your time, enthusiasm, and engagement throughout this experience. Your feedback plays a vital role in helping us refine and enhance future tours, ensuring they continue to deliver exceptional value to our customers and partners.

This brief survey focuses on your personal experience during the program and should take approximately 8–10 minutes to complete.

At Farm Frites Australia, we are genuinely committed to continuous improvement across every touchpoint of the customer journey. Your honest and constructive feedback is deeply valued and will help us continue raising the bar in food service innovation.

#### Please respond to survey by 5th November 2025.

Date	Oct 27, 2025
Business / Venue / Group	TMG
Name	Nadia Malone
Email	nadiamalone82@gmail.com

# PRODUCT FEEDBACK

### Overall Experience

Q1. How would you rate your overall experience of the Farm Frites Cultural Tour?	Excellent
Q2. How likely are you to recommend participating in future Farm Frites tours to your peers?	5 - Extremely Likely
Q3. What was the most valuable part of the program for you?	The factory tour was my favourite

Q4. How satisfied were you with your booking airport transfers and logistics coordination by Sarah?	Excellent
Q5. How easy was it to navigate meeting points and transfers?	Very Easy
Hotel Accommodation	
Q7. How would you rate the Haven Hotel Rotterdam?	Good
Q8. How would you rate the Inntel Hotel Amsterdam?	Good
Activities & Experiences	
Day 1 — Sunday	
Day 1. Water taxi sightseeing tour — Rotterdam	Good
Day 1. Dinner at Gauchos — Rotterdam	Below Expectations
Day 1. Comments	Food and service were bad
Day 2 — Monday	
Day 2. Farm Frites Introduction & Corporate Presentation	Good
Day 2. Sustainability Presentation	Good
Day 2. Lunch Tasting Product Range	Good
Day 2. Marketing Presentation	Good
Day 2. Dinner at Kaat Mossel	Average
Day 3 — Tuesday	
Day 3. Farmers Experience — Kees Trouw	Good
Day 3. Agro Presentation	Good
Day 3. Factory Tour — Oudenhoorn	Excellent
Day 3. Food Trend Tour — Rotterdam	Good

Day 3. Dinner at De Pijp	Good
Day 3. Comments	Food was average but the ambience was very cool
Day 4 — Wednesday	
Day 4. Portlantis Boat Tour	Average
Day 4. Lunch at Routiers	Average
Day 4. Amsterdam Canal Tour	Good
Day 4. Dinner at Le French Café	Excellent
Day 5 — Thursday	
Day 5. Hanos Amsterdam Tour	Average
Day 5. Day 5. Dinner at Polly Goudvisch	Good
Tour Structure & Content	
Q10. How relevant and engaging did you find the oresentations and site visits?	Good
10. Comments	Loved the farm to your table concept . Very impressive the lengths a simple potato takes to get to you and your customer
Q11. How balanced was the program between professional content and networking experiences?	Well Balanced
Q12. Was the pace of the program comfortable?	Mostly comfortable
Culinary & Dining Experiences	
Q14. How would you rate the overall quality of the food and dining venues during the tour?	Average
Q15. Which dining experience stood out to you he most?	Le French cafe had the best food Le Pip the best ambience
Tour Engagement & Team	
Q17. How would you rate the engagement and support from the Farm Frites team during the tour?	Excellent

Q18. Please provide general feedback on Farm Frites as a global Potato Supplier.	After seeing the production and knowing the story you do feel more committed to using the product . I can see why these tours are valuable to a purchaser.
Q19. Did you feel your input and experience as a valued guest were acknowledged throughout the tour?	Yes
Final Thoughts	
Q21. What would you keep the same for next year's tour?	The factory and farm tour
Q22. What would you change or improve?	The drinking was a bit much for me after being 12 months sober 😂 🤪
✓ Thank you for taking the time to share your content of the	your feedback. Your insights will shape the next Farm Frites ue and experience.
Would you be comfortable in continuing to be	Yes