Supplementary material: Survey questionnaire

Consumption of vegetable oils

1. List the types of vegetable oils used according to the cooking method (multiple choice)

Cooking method/Use	Extra virgin olive oil (EVOO)	Virgin olive oil (VOO)	Olive oil (OO)
Raw (dressing, emulsion, bread,			
etc.)			
Sauté			
Frying pan			
Electric fryer			
Stew			
Bake			
Patisserie			
Preserves/confit			
Mayonnaise			

2. Ar	proximately	how m	uch olive	oil do	vou buv	for your	kitchen	per month?
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	Extra virgin olive oil	Virgin olive oil	Olive oil
Monthly amount (litres)			

Selection criteria in the purchase of olive oils

3. What factors do you consider to be r kitchen? (Responses not suggested, op	most important when buying extra virgin olive oil for your ben answer, maximum of 3)
	Is there anything else?
	Is there anything else?
What factors do you consider to be r dining room? (Responses not suggeste	most important when buying extra virgin olive oil for your ed, open answer, maximum of 3)
	Is there anything else?
	Is there anything else?

5. What factors do you consider to be most i kitchen? (Responses not suggested, open answ	important when buying virgin olive oil for your er, maximum of 3)
	Is there anything else?
	Is there anything else?
6. What factors do you consider to be most imperoom? (Responses not suggested, open answer	ortant when buying virgin olive oil for your dining , maximum of 3)
	Is there anything else?
	Is there anything else?
7. What factors do you consider to be most im (Responses not suggested, open answer, maxin	Is there anything else?
room? (Responses not suggested, open answer	Is there anything else?
Restaurant and interviewee descriptors 9. Characteristics of the restaurant:	
Number of Repsol suns	
Number of Michelin stars	
 Average menu price less than 30 € 	·
 Average menu price more than 30 	€

10. Description of type of cuisine (open answer):
11. Age of interviewee:
12. Gender of interviewee:MaleFemale
13. Culinary training of interviewee (open answer):