

Daily Interview Phase 1 | CAM

Warm up conversation. Check how the participant is doing physically and mentally. Check if it's a good time to have conversation. Keep reminding them our the purpose of this study. Remember to smile, and patiently keep the conversation alive and friendly.

Survey Information

Household Identification Number

How do you conduct this survey?

- Remote
- In-Person

What did you use to conduct this survey?

- Telegram
- Phone Call
- Messenger
- Other

Specify

Date and of this survey

Date and time when you fill this survey

yyyy-mm-dd

hh:mm

Date of Cooking Diary Study

Date that participant answers to you

yyyy-mm-dd

Cook Information

Who was the cook?

- Me
- Me & others
- Others

Who were the others?

Wife, husband, son, daughter, aunt, cousin guest, etc

Why did they cook?

Dish and Water heating Details

How many dishes were cooked?

- 1
- 2
- 3
- 4
- 5
- 6
- 7
- 8
- 9
- 10

How many times was water boiled?

- None
- 1
- 2
- 3
- 4
- 5

Food

» **Food Information**

» » **Food requires cooking**

What food was cooked?

- Rice
- Fried rice/noodle
- Porridge
- Instant noodle
- Egg
- Fermented food
- Sour Soup/Non-sour soup
- Stew (Khor)
- Salad (Nhorm, Phlea)
- Dried fish/pork/beef
- Seafood
- Stir-fried vegetable/meat
- Food didn't require cooking
- Other

Specify

How many time did you cook rice?

- 1
- 2
- 3
- 4
- 5

» » Food does't require cooking

Specify Food that didn't require cooking:

E.g. Green mango salad, bok ampil, etc

» Cooking Duration

What time did you start cooking this?

hh:mm

What time did you finish cooking this?

hh:mm

» Cooking Information

Reason for cooking

- Breakfast
- Lunch
- Dinner
- Snack
- Food for baby
- Food to feed livestock
- Water boiling
- Other

Specify

» » How many people were catered for?

Adults:

13+ years old

Children:

1-12 years old

» Fuel Information

What fuel did you use to cook this dish?

- Firewood
- Charcoal
- LPG
- Electricity
- Other

Specify

» » Firewood

Firewood weight BEFORE cooking

Firewood weight After cooking

How long did it take to start the WOOD fire? (mins)

Was any Firewood saved for later?

Yes

No

» » Charcoal

Charcoal weight BEFORE cooking

Charcoal weight AFTER cooking

How long did it take to start the CHARCOAL fire? (mins)

Was any Charcoal saved for later?

Yes

No

» » LPG

LPG weight BEFORE cooking

LPG weight AFTER cooking

» » Other fuel

How much other fuel was used (kg/liter)?

» Cooking Process

» » Rice

What were the steps to cook Rice?

Wash rice

Measure water

Remove water after boiled

Stir rice

Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Fried rice/noodle

What were the steps to cook Fried rice/noodle?

- Put oil
- Caramelize garlic
- Put meat
- Put vegetable
- Stir
- Put rice/noodle
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Porridge

What were the steps to cook Porridge?

- Wash rice
- Boil water
- Put rice with boiling water
- Put meat
- Put vegetable
- Stir the porridge
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Instant noodle

What were the steps to cook Instant noodle?

- Boil water
- Pour water on noodle in a bowl
- Put noodle in the pot
- Stir-fry noodle
- Put vegetable
- Put egg/meat/meatball
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Egg

What were the steps to cook Egg?

- Clean egg
- Boil
- Fry
- Omelete
- Steam/Egg custard
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Fermented food

What were the steps to cook Fermented food?

- Wash it
- Fry
- Stream
- Mince it
- Other

specify

Any new efforts/techniques/adaptations/ in these steps?

» » **Sour Soup/Non-sour soup**

What were the steps to cook Sour Soup/Non-sour soup?

- Boil water
- Put meat
- Put vegetable
- Stir
- Simmer
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » **Stew (Khor)**

What were the steps to cook Stew(Khor)?

- Caramelize sugar
- Put meat
- Put vegetable
- Less than one hour simmering
- More than one hour simmering
- Always stay with pot
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » **Salad (Nhorm, Phlea)**

What were the steps to cook Salad (Nhorm, Phlea)?

- Boil vegetable
- Cook meat with hot water
- Cook meat with lime juice
- Mix meat, vegetable and sauce
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Dried fish/pork/beef

What were the steps to cook Dried fish/pork/beef?

- Grill on metal mesh net
- Deep fry
- Steam
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Seafood

What were the steps to cook Seafood?

- Cook in boiling water
- Steam
- Cook in aluminum foil
- Grill
- Soup
- Stir-fry
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Stir-fried vegetable/meat

What were the steps to cook Stir-fried vegetable/meat?

- Put oil
- Put vegetable
- Put meat
- Cook vegetable in hot water first
- Simmer meat
- Stir
- Other

Specify

Any new efforts/techniques/adaptations/ in these steps?

» » Other food

What were the steps to cook this food?

Any new efforts/techniques/adaptations/ in these steps?

» Appliances/Devices

What appliance did you use to cook this?

- Basic biomass cookstove (can be used with charcoal/wood)
- Portable LPG butane stove
- LPG cylinder top stove
- 15 KG LPG (Single/Double Stove)
- LPG stove (burners + grill/oven)
- Electric Rice cooker
- Electric Kettle (Water boiler)
- Other

Specify

» Utensils

What utensils/cookwares did you use?

- Non-stick pan (Black)
- Modern pan (stainless steel)
- Traditional silver pan
- Small pot
- Medium pot
- Big pot
- Grilling mesh net
- Non-electric kettle
- Wooden spoon
- Other

Specify

Please make sure you record all utensils they used

Did you use lid/cover?

- Yes
- No
- Sometimes

» New food/Reheat

Did you cook this from scratch or reheat?

- New Cook
- Reheat
- Half-cooked

» Saving for later

Did you finish this food or save some for later?

- Finished
- Leftover
- Meal prep

Water

» Reason for boiling

Why was the water boiled?

- Drinking/purifying
- Bathing
- Tea/coffee/thnam khmer
- Killing germs (baby products, utensils)
- Other

Specify

» Utensils

What utensils/cookwares did you use?

- Non-stick pan (Black)
- Modern pan (stainless steel)
- Traditional silver pan
- Small pot
- Medium pot
- Big pot
- Grilling mesh net
- Non-electric kettle
- Wooden spoon
- Other

Specify

Did you use lid/cover?

- Yes
- No
- Sometimes

» Appliances/Devices

What appliance did you use to boil this?

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- LPG stove (burners + grill/oven)
- Electric Rice cooker
- Electric Kettle (Water boiler)
- Other

Specify

» Boiling Duration

What time did you start boiling this?

hh:mm

What time did you finish boiling this?

hh:mm

» Fuel Information

What fuel did you use to boil the water?

- Firewood
- Charcoal
- LPG
- Electricity
- Other

Specify

Weight of FUEL you used to boil this water

KG

Why did you use this fuel?

- Cheap
- Quick
- Always use this for water boiling
- Other

Specify

» Fresh/Warm

Did you boil it cold/fresh or it was warm saved from thermos?

- Cold/Fresh
- Warm

» Saving for later

Did you save it for later?

Thermos, keep in kettle, etc

- None
- Some
- All

Extra

Thank you the participant for their valuable time and space. You are encourage to continue chatting outside of the study topic unless it doesn't interfere your work.

Any problems with this form or data?

Extra Information as text

Extra Information as voice record

[Click here to upload file. \(< 5MB\)](#)