

Daily Interview Phase 2 | 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

1, 2, 3,...30

How do you conduct this survey?

- Remote
- In-Person

What did you use to conduct this survey?

- Telegram
- Phone Call
- Messenger
- Other

Specify

Date of Cooking Diary Study

Cooking Diaries Date

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?

Food only

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

How many time you cooked rice?

Rice only

- 0
- 1
- 2
- 3
- 4
- 5

How many times was water boiled?

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

Rice

What did you cook the rice with?

Check all that applied

- Firewood, Charcoal, LPG Gas, Old Electric Rice Cooker
- Provided Appliance (Electric Double/Single Cookstove, EPC, Wok)

» Duration

» » Rice 1

Starting time

hh:mm

Finishing time

hh:mm

» » Rice 2

Starting time

hh:mm

Finishing time

hh:mm

» » Rice 3

Starting time

hh:mm

Finishing time

hh:mm

» » Rice 4

Starting time

hh:mm

Finishing time

hh:mm

» » Rice 5

Starting time

hh:mm

Finishing time

hh:mm

» Experience Cooking Rice with Provided Appliance (Electric Double/Single Cookstove, EPC, Wok)

Rice cooking process

All combine in one day

- Wash rice
- Measure water
- Remove water after boiled
- Stir rice
- Other

Specify

What do you LIKE about cooking rice with this Provided Appliance (Electric Double/Single Cookstove, EPC, Wok)?

What do you DISLIKE about cooking rice with this Provided Appliance (Electric Double/Single Cookstove, EPC, Wok)?

Extra information about participant experience in using Provided Appliance (Electric Double/Single Cookstove, EPC, Wok) to COOK RICE.

Fill out all information you get from your participants about their complains, challenges, admiration, etc.

Food

» Food

» » Food Information

» » » Food requires cooking

*** What food was cooked?**

- 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

» » » Food doesn'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

» » » 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)
- Provided Appliance (Electric Double/Single Cookstove, EPC, Wok)
- Other

Specify

*** Why did you use this appliance? How do you feel about using it? What do you LIKE and DISLIKE about it?**

*** Why didn't you used the provided appliance? What could help you to use the appliance ?**

» » 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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- Other

Specify

*** Why did you use this appliance? How do you feel about using it? What do you LIKE and DISLIKE like about it?**

*** Why didn't you used the provided appliance? What could help you to use the appliance ?**

» 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

Ex: 0.1KG, 3 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
- Warn

» Saving for later

*** Did you save it for later?**

Themos, 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

Quote, what participants told you during your interview, etc

Extra Information as voice record

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