 

**Questionnaire for Key Informants on the Different Methods of Processing Munkoyo**

Dear Respondent,

I am ………………………………………………………………………, an enumerator for the munkoyo processing survey. This survey aims at collecting indigenous knowledge on different ways of producing munkoyo and the factors that influence its quality with a view of improving and optimizing its production at different scales for local communities. This study is part of a sandwich PhD research project under the University of Zambia in collaboration with Wageningen University of The Netherlands being carried out by Sydney Phiri. We thank you for your participation.

**Questionnaire No. ………….**

1. **Questionnaire administration information**

|  |  |  |  |
| --- | --- | --- | --- |
| **N°** | **Questions**  | **Answers** | **Code**  |
| 1.1 | Name of enumerator |  |  |
| 1.2 | Name of respondent |  |  |
| 1.3 | Date of interview |  |  |
| 1.4 | Time  | Start : Finish : |  |
| 1.5 | Location ( coordinates) | Village....................................................................Camp.....................................................................Block...................................................................District.................................................................Province............................................................... |  |
| 1.6 | Contact Number (Mobile phone) |  |  |
| 1.7 | Main language used by respondent | 1. English2. Tonga3. Nyanja4. Bemba5. Other (specify)............................................... |  |
| 1.8 | Was a translater used?  | 1. Yes
2. No
 |  |
| 1.9 | What activities are you involved in with respect to munkoyo? | 1. Trader
2. Processor
3. Consumer
 |  |

1. **Socio- demographic information**

|  |  |  |  |
| --- | --- | --- | --- |
| **N°** | **Questions**  | **Answers**  | **Code**  |
| 2.1 | Gender  | 1. Male2. Female |  |
| 2.2 | Ethnic group (Tribe)  | 1. Lozi
2. Tonga
3. Nyanja
4. Bemba
5. Lunda
6. Kaonde
7. Luvale
8. Other (specify)...................................................
 |  |
| 2.3 | Marital status | 1. Single2. Married3. Divorced4. Widow/ widower  |  |
| 2.4 | Age in years | 1. ≤182. 19-293. 30-394. 40-495. 50-596. 60+ |  |
| 2.5 | Education level | 1. No education2. Primary (Grade 7)3. Secondary (O-Level or A-Level)4. Vocational training5. Tertiary (diploma or degree)6. Other (specify)......................................................................... |  |
| 2.6 | Who is head of the household? | 1. Father
2. Mother
3. Child
4. Grandmother
5. Grandfather
6. Aunt
7. Uncle
8. Other (specify).......................................................................
 |  |
| 2.7 | Size of the Household | 1. 0-6
2. 6-10
3. >10
4. Other (specify) ………………………………………………………………….
 |  |

1. **Munkoyo processing methods**

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| --- | --- | --- | --- |
| **N°** | **Questions**  | **Answers**  | **Code**  |
| 3.1 | How long do you cook the porridge before adding the roots? | 1. 30 minutes2. One hour1. 0ne and half hours
2. Two hours

5. Until it start burning |  |
| 3.2 | How hot is the porridge before adding the roots? | 1. Not too hot to burn you (50 – 55oC)2. Able to feel the warmth on the arm (40 – 45 oC)3. Just cold (25- 35oC)4. It does not matter |  |
| 3.3 | How much root do you / can you add to produce 20L munkoyo?  | 1. 3 strips of roots2. 5 strips of roots3. 7 strips of roots4. 10 strips of roots |  |
| 3.4 | For how long do you leave the strips of roots in the cooked porridge? | 1. One hour
2. Five hours
3. One day
4. Until munkoyo is consumed.
 |  |
| 3.5 | Can you reuse the roots?  | 1. Yes **(Two times) (Three times) (Many times**)
2. No
 |  |
| 3.6 | Is the quality of munkoyo different if you use something else other than munkoyo roots? | 1. Yes **(Taste is different) (Flavour is different) (Bad appearance)**2. No |  |
| 3.7 | Can you process munkoyo without munkoyo roots? | 1. Yes You can use **(Wheat flour) (Malted millet or sorghum)**2. No |  |
| 3.8 | What containers do you use to make Munkoyo? | 1. Plastic bucket2. Metal pot3. Calabash (Nsuwa)4. Earthen pot (Nongo) |  |
| 3.9 | Where do you ferment/incubate your munkoyo? | 1. In the house2. Outside in the sun3. Outside in the shed |  |
| 3.10 | How long do you ferment munkoyo before selling or Consumption? | 1. Half a day (12hrs)2. One day3. Two days4. Three days |  |

1. **Consumer perception on quality of munkoyo**

|  |  |  |  |
| --- | --- | --- | --- |
| **N°** | **Questions**  | **Answers**  | **Code**  |
| 4.1  | What determines the quality of Munkoyo? | 1. Good appearance2. Good taste3. Good flavour4. All of the above |  |
| 4.2 | How do you consume munkoyo? | 1. As breakfast
2. As Lunch
3. As a social drink
4. As energy drink
 |  |
| 4.3 | When do you usually consume Munkoyo? | 1. When you are hungry
2. Before a meal
3. After a meal
4. When relaxing
 |  |
| 4.4 | What do you like about munkoyo as a beverage? | 1. Good flavour 2. Good taste3. Good colour4. Grits |  |
| 4.5 | Where do you think munkoyo is much more consumed? | 1. Social gatherings **(funerals) (Weddings)**
2. Household level
 |  |
| 4.6 | Who likes consuming munkoyo? | 1. Women
2. Men
3. Girls
4. Boys
5. Everyone
 |  |
| 4.7 | What do you think can be done to improve the consumption of Munkoyo? | 1. Package it
2. Sensitizing the value of munkoyo
3. Encourage house hold processing
 |  |
| 4.8 | What is the most recommended food for a weaned baby? | 1. Porridge with milk
2. Porridge with groundnuts
 |  |
| 4.8 | Can you give munkoyo to a weaned baby | 1. Yes
2. No! Why? **(Baby does not like it) (Causes Diarrhoea)**
 |  |
| 4.9 | What kind of the drink would you prefer to give a weaned baby? | 1. Munkoyo2. Mabisi |  |
| 4.10 | Why do you prefer Munkoyo or mabisi you have chosen above? | 1. Good taste2. Good flavour 3. High in nutrients4. That’s what is available |  |
| 4.11 | Would you recommend munkoyo as a weaning food as exclusively done with breast milk? | 1. Yes2. No Why?**(Fermented food not good for the baby) (No nutrients in munkoyo like that in breast milk)) (Usually contaminated by bacteria)** |  |
| 4.12 | Do you think it can be a good idea to process munkoyo with groundnuts?  | 1. Yes2. No  |  |
| 4.13 | What do you think can be the value of adding groundnuts in the processing of munkoyo? | 1. Can add protein and nutrients2. Can add good taste3. Can add good flavour4. Nothing special |  |