

EXAMPLE Kenya
Questionnaire for Productive use of ICS - Restaurants

The following has to be filled out before the interview:

Serial No _____ Date _____
 Interviewers name _____
 Name of Restaurant _____
 Cluster _____ District _____
 Division _____ Location _____
 Sublocation _____ Village _____
 Beginning time _____ End time _____

Introduction

SECTION A: General Information on the restaurant

1. What type of restaurant do you have?
 1 = small kitchen in the street 2 = small indoor restaurant
 3 = bigger indoor restaurant 4 = Other (specify) _____

2. When is your restaurant open?
 1 = Morning 2 = Lunch 3 = Evening
 4 = throughout the day 5 = at night (Bar) 6 = other: _____

3. For how many days per week do you open? _____ days

4. For how many years have you been running this restaurant?
 _____ years

5. How many people are working here with you?
 A) Every day: _____ persons
 B) Occasionally: _____ persons

6. What type of meals do you serve? (*Several answers possible*)
 1 = tea and coffee 2 = omelette 3 = breakfast 4 = samozas
 5 = soup 6 = ugali 7 = rice 8 = meat
 9 = chapati 10 = beans and maize 11 = vegetables 12 = fish
 13 = Other (specify) _____

SECTION B: Information on stoves

Please ask and have a look in the kitchen:

7. Number and type of stoves in the kitchen:

A) Type of stove	B) Number of stoves	C) Capacity of stove (pot-size)	D) Stove used daily	
			Yes	No
1 = three stones fireplace				
3 = Institutional Rocket stove				
4 = household rocket				
5 = Kisasa				
6 = KCJ				

7 = Kerosine				
8 = gas cooker				
9 = electric cookers				
10 = small Bellerive stove				
11 = others (specify)				

8. How much did you pay for your improved stove(s)?

A) Firewood Jiko Kisasa – one pot	KSh
B) Firewood Jiko Kisasa – two pots	KSh
C) Firewood Kuni Mbili	KSh
D) Rocket Mud Stove – one pot	KSh
E) Rocket Mud Stove – two pots	KSh
F) Small Bellerive stove	KSh

9. How old are your improved firewood stoves?

- A) stove No. 1: _____ months
 B) stove No. 2: _____ months
 C) stove No. 3: _____ months

10. Condition of the improved stoves present (*own observation; several answers possible*):

10.a) **Bellerive stoves:** 1 = good condition, 2 = worn out metal, 3 = worn out fire chamber, 4 = no firewood shelve, 5 = missing, broken or blocked chimney, 6 = support ring, 8 = no/broken pot-rest, 11 = broken door,

Stove type	Bellerive stove No.1	Bellerive stove No. 2	Bellerive stove No.3
Condition of stove			

10.b) **Institutional Rocket stoves:** 1 = good condition, 2 = worn out metal, 3 = worn out fire chamber, 4 = no firewood shelve, 7 = cracks on the body, 8 = no/broken pot-rests, 9 = no ash remover

Stove type	In. Rocket stove No1	In.Rocket stove No.2	In.Rocket stove No.3
Condition of stove			

10.c) **Household Rocket stoves:** 1 = good condition, 3 = worn out fire chamber, 4 = no firewood shelve, 5 = missing, broken or blocked chimney, 7 = cracks on the body, 8 = no/broken pot-rests

Stove type	HH Rocket stoveNo1	HH Rocket stoveNo2	HH Rocket stoveNo3
Condition of stove			

10.d) **Firewood Jiko Kisasa one pot or two pots:** 1 = good condition, 7 = cracks on the body, 8 = no/broken pot-rests, 10 = cracks on the liner, 11 = broken door

Stove type	Jiko Kisasa No.1	Jiko Kisasa No. 2	Jiko Kisasa No.3
Condition of stove			

11. *If the improved firewood stoves are in a **good condition** (see table No. 10), ask*
 11.a) Do you do regular maintenance of the stoves? A) Yes: _____ B) No: _____
 11.b) If No, why: _____
12. *If any of the improved firewood stoves is **not in a good condition** (see table No. 10) ask:*
 12.a) Do you see any difference in the performance of the stove compared to its condition when it was new? A) Yes: _____ B) No: _____
 12.b) If yes, what is the difference: _____
 12.c) Why the maintenance of the stove has not been done?
 A) No time: _____ B) No money: _____ C) Don't know how to do it: _____
 D) Other reason: _____
13. Did you ever replace one of the improved firewood stoves?
 13.a) A) Yes: _____ B) No: _____
 13.b) If yes, which stove has been replaced? _____
 13.c) Why did you replace it? _____
14. What do you see as an advantage of the improved firewood stove? (*several answers possible*)
 1 = Fuel saving 2 = cooks fast 3 = Reduced smoke
 4 = Saves money 5 = Clean kitchen 6 = less burns, accidents
 7 = less respiratory diseases 8 = less eye diseases 9 = more comfort
 9 = better taste of food 10 = Other (specify): _____
15. What is the most important advantage for you? _____
16. How much fuelwood do you save with the improved firewood stove?
 A) _____ kg / day or: B) _____ kg / week
17. How much money do you save due to fuelwood savings?
 A) _____ KSh / day or or: B) _____ KSh / week
18. What did you use the saved money for?
 1 = reinvestment in the restaurant 2 = increase of personal expenditure
 3 = Other (specify) _____
19. Does the improved firewood stove have any disadvantages for you? (*several answers possible*)
 19.a) A) Yes: _____ B) No: _____
 19.b) If yes, which ones?
 1 = not possible to sit around the fire, 2 = not possible to roast maize / meat
 3 = takes more time to cook 4 = can't cook on big pots
 5 = needs maintenance 6 = can't cook certain meals
 7 = can't use wet wood 8 = Other (specify) _____
20. What is the biggest disadvantage for you? _____

21. For all restaurants where a **3 stone fire** is still in use, ask the following question:

21.a) Do you use the 3-stone fire: A) every day _____ B) often _____
C) sometimes _____ D) for special occasion _____ E) never _____

21.b) What is the advantage of using the 3 stone fire?

1 = fast 2 = can take big pieces of wood 3 = can take big pans

4 = other _____

22. How did you know about the improved stoves for the first time? (*several answers possible*)

1 = Radio 2 = TV 3 = brochure, leaflet, calenders

4 = neighbours, family, friends 5 = public meeting, field days

6 = NGOs 7 = producers 8 = marketing groups

9= installers 10 = Others (specify) _____

SECTION C: Information on Cooking practices

23. Do you cook:

A) inside the kitchen (indoor) _____ B) outside (outdoor) _____

C) both (indoor and outdoor) _____

24. Did the cooks receive information on good cooking practices?

A) Yes: _____ B) No: _____

24.a) If yes, who explained the correct use? _____

24.b) Which cooking practices were recommended?

1 = use dry firewood 2 = use few sticks 3 = use split firewood

4 = use a lid on the pot 5 = good ventilation 6 = closed door (Bellerive)

25. *Own observation on cooking practices: if the stoves are in use*

1 = use dry firewood Yes: _____ No: _____

2 = use few sticks? Yes: _____ No: _____

3 = use split firewood? Yes: _____ No: _____

4 = use a lid on the pot? Yes: _____ No: _____

5 = good ventilation? Yes: _____ No: _____

For Bellerive only:

6 = closed door? Yes: _____ No: _____

25.b) *Observe also, whether there is smoke in the kitchen*

A) Yes: _____ B) No: _____

26. As you are coming now to an end, please ask the Mama, whether she would like to add anything to this interview: _____

ASANTE SANA