## TRADITIONAL FOOD

	ge e of the Respondent location (in completed years)		
3. Villa 4. Name	ge e of the Respondent location (in completed years)		
4. Name	e of the Respondent location (in completed years)		
	location (in completed years)		
5. GPS	(in completed years)		
6. Age			
7. Sex (	Sex (Female, Male, Others)		
8. Educ	rational Qualification- Illiterate,		
Prima	ary (1-5), Middle (6-8), Matric (8-		
10), 1	Higher Secondary (11-12), Graduate		
9. Mari	tal Status-Unmarried, Married,		
Separ	rated, Divorced, Widow/widower.		
10. Fami	Family type (Joint, nuclear, extended)		
11. Num	Number of Children		
12. Total	Total family members:		
13. Relig	gion (Hindu, Muslim, Buddhist,		
Sikhi	ism, Christian others (specify)		
14. Caste	e/Tribe		
15. Occu	pation/income source		
16. Aver	age earning per month		
17. Hous	se type- (Kachha, Pucca, Semi pucca,		
Juggi	i Jhopadi) (observation)		
18. Sanit	ration facility (Yes/No)		
19. Wate	Water facility/supply (Yes/No)		
20. Drair	nage facility (Yes/No)		
21. Elect	Electricity- (Yes/No) (observation)		
22. Bank	Bank (Yes/No) if no write distance		
23. Mark	Market (Yes/No) if no write distance		
24. Hous	sehold assets		
(Writ	te details of the assets in the		
house	eholds)		

Sl	Survey questions	
	How long has	
	You/family/community been	
	engaged in this traditional	
	practices?	
	From where and how do you	
	inherit this knowledge	
	Is this traditional knowledge	
	passed on to anyone?	
	-	
	Traditional Food Name	
	Traditional Food Ivallic	
	Briefly describe the traditional	
	food's appearance, taste, and	
	aroma.	
	List the ingredients used in	
	preparing this traditional food.	
	propuling this trustitional root.	
	Are there any specific varieties	
	or sources of these ingredients	
	that are preferred?	
	Are these ingredients locally sourced or bought?	Outside the village
		<ul> <li>Outside the district</li> </ul>
	C	Outside the state
		Catoriae the state
	Describe in detail the methods or	
	techniques used to prepare this	
	food.	

List of utensils or cooking equipment's used?	
Are there any special utensils or cooking equipment used in the preparation process?	
Is it primarily reserved for special occasions or part of regular meals? If used only in special occasion please elaborate.	
Have there been any changes in the preparation or ingredients of this traditional food over time?	
How has the availability of modern ingredients or cooking methods influenced this food?	
Are there any health benefits or nutritional value attributed to consuming this traditional food?	
Have you noticed any adaptations or changes made to the traditional food to suit modern tastes or lifestyles?	
Why is it important for you to preserve and share this traditional knowledge?	

What are the challenges face	
while preparing the traditional	
food	
What are the responses of the	
consumer towards the	
quality/quantity/price of your	
product?	
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