Annexure-I

ORAL INTERVIEW SCHEDULE

1. Name : 
2. Age : 
3. Sex : a) Male b) Female 
4. Address : 
5. Educational qualification: 
6. Occupation: 
7. Monthly income: 
8. Marital status: a) single b) married 
9. Type of family: a) nuclear b) joint 
10. Native place: 
11. At what time do you take breakfast? 
   a) 7-8 am b) 8-9 am) 9-10 am 
12. Do you skip breakfast? 
   a) Yes b) No 
13. If yes, reasons to skip breakfast? 
14. What are the food items you prefer for breakfast? 
   a) Idly b) Dosai c) Poori d) Chapatti e) Oats 
15. What are the breakfast items you usually prepare? 
16. How often do you consume idly? 
   a) Weekly b) Daily c) Monthly 
17. How long years are you consuming Idli? 
18. Do you like Idli? 
   a)Yes b) No
20. Do you prepare *Idli* at home?
   a) Yes b) No
21. If no, from where do you get *Idli*?
   a) Hotel b) *Idli* stall
22. Do you buy as *Idli* batter?
   a) Yes b) No
23. Which is convenient to buy?
   a) Batter   b) *Idli*
24. How often do you buy *Idli* batter?
   a) Daily b) Weekly c) Monthly
25. Where do you buy *Idli* batter?
   a) Household b) Departmental store
26. What is the brand name?
27. Do you buy *Idli* batter in the same or different shop?
28. Do you store the purchased batter or buy only when necessary?
29. Do you enquire about the ingredients and quality of the *Idli* batter while buying?
   a) Yes b) No
30. Do you like the quality of that *Idli* batter?
   a) Yes b) No
31. Does the *Idli* prepared from such batter taste good?
   a) Yes b) No
32. Do you prepare dosa from such batter?
   a) Yes b) No
33. Do you check the manufacturing date while buying?
   a) Yes  b) No
34. Does the purchased Idli batter contain required amount of salt?
   a) Yes  b) No

35. What will be consistency of the purchased Idli batter?
   a) Thick b) thin c) Normal

36. What will be the texture of the purchased Idli batter?
   a) Smooth b) coarse

37. Why do you prefer to buy Idli batter rather than preparing at home?
   a) Convenient b) Taste good c) Time saving d) Any other please specify

38. Do you buy Idli batter as cups measurement or in packet?
   a) Cup  b) Packet

39. What is the cost of one cup of batter?

40. What is the cost of one packet of batter?

41. How many Idli can be made from one cup or one packet of batter?

42. Do you think it is hygienic to buy as batter?
   a) Yes b) No

43. What will be the colour of Idli prepared from purchased batter?

44. Do you grind Idli batter at home?
   a) Yes b) No

45. How often do you grind for Idli?
   a) Once in a week
   b) Twice a week
   c) Daily
   d) Once in a month

46. In what proportion you take rice and dhal?
   a) 3:1 b) 3:1.5 c) 3:2
47. Which variety of rice and dhal you use?
48. Do you always use same variety of rice and dhal?
   a) Yes  b) No
49. Have you used with some other varieties of rice and dhal? Why?
   a) Yes  b) No
50. How many times do you wash the rice and dhal before soaking?
51. What is the quantity of water you use to soak the rice and dhal?
52. For how many hours do you soak?
53. When do you usually grind the rice and dhal?
   a) Morning b) Afternoon c) Evening d) Night
54. Do you mix any additional ingredient along with dhal?
   a) Yes b) No
55. What are the additional ingredients you use?
   a) Rice flakes b) fenugreek c) Any other please specify
56. If yes, what is the proportion of the additional ingredient?
57. What is the purpose of the additional ingredient?
58. Which ingredient do you grind first?
   a) Rice b) Dhal
59. Which equipment you use to grind?
   a) Grinder
   b) Mixie
   c) Hand pound
60. Which do you think is the best equipment for grinding Idli batter?
61. Does the dhal that you use increase in volume while grinding?
   a) Yes  b) No
62. If it does not increase in volume what will be the impact on *Idli*?
63. How long will you grind rice and dhal?
64. Do you grind them together or separately?
65. Till what consistency do you grind rice and dhal?
   a) Thick  b) Thin  c) Normal
66. What will be the texture of mixed batter?
   a) Coarse  b) Smooth
67. What will be the consistency of *Idli* batter after mixing?
68. Do you add salt before or after fermentation?
69. How long do you leave the batter for fermentation?
70. Do you add curd or yeast to favor fermentation?
   a) Yes  b) No
71. What kind of vessel do you prefer to ferment the batter?
   a) Plastic  b) Ever silver  c) Mud pot  d) Any other
72. Do you mix the batter with hand or ladle?
73. Whom do you prefer to mix batter and so why?
74. Does your batter get fermented overnight?
   a) Yes  b) No
75. Does the batter volume increase after fermentation?
   a) Yes  b) No
76. Do you get any respective flavour from fermented batter?
   a) Yes  b) No
77. Usually what will be the colour of your *Idli*?
   a) White
   c) Light yellow
78. If the batter does not ferment do you get better Idli?
   a) Yes  b) No

79. How do you control fermentation to increase the shelf life of the batter?

80. Do you prepare dosa from the same batter?
   a) Yes  b) No

81. If the acidity increases, do you use that batter to prepare Idli?
   a) Yes  b) No

82. Which utensil do you prefer to prepare Idli?
   a) Idli cooker b) Idli vessel

83. How many minutes do you steam?

84. How will you check if the Idli is cooked or not?

85. Do you give Idli as lunch for school going children?
   a) Yes  b) No

86. How many times do you take Idli per day when the batter is available?

87. Do you prepare Idli regularly or only when someone is sick at home?
   a) Yes  b) No

88. Do you give Idli for the sick people?
   a) Yes  b) No

89. Why do you prefer Idli during convalescent period?

90. Is your consumption of Idli increased when compared to the past years?

91. What do you think is the main reason?

92. Why don’t you buy Idli as batter to prepare Idli?

93. If it is a hygienically prepared, healthy batter will you be ready to buy?
   a) Yes  b) No
Annexure-II

Sensory analysis score card for Idli

Name: ___________  Date: ___________

-Taste the given samples and indicate intensity of perceived attributes by marking on the line at appropriate place.
-Cleanse your palate with water in between samples.

**COLOUR**

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**APPEARANCE**

- Fluffiness

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- Compactness

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**TEXTURE**

- Sponginess

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- Firmness

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- Stickiness

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**AROMA**

- Fermented

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## TASTE

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## OVERALL QUALITY

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<tbody>
<tr>
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Comments:

Signature: