APPENDIX I

INTERVIEW SCHEDULE

S.No.:

Date of interview:

PART I - Personal Information

1. Name of the interviewee
2. Village
3. Panchayat Samiti
4. Age of the interviewee
   a. 16 to 30 years
   b. 31 to 45 years
   c. Above 45 years

PART II - Socio-economic status scale (rural)

1. Caste
   a. Schedule caste (1)
   b. Lower caste (2)
   c. Artisan caste (3)
   d. Agricultural caste (4)
   e. Prestige caste (5)
   f. Dominant caste (6)

2. Occupation
   a. Labour (1)
   b. Caste occupation (2)
   c. Business (3)
   d. Independent profession (4)
   e. Cultivation (5)
   f. Service (6)
3 Education

- a. Illiterate (0)
- b. Can read only (1)
- c. Can read and write (2)
- d. Primary (3)
- e. Middle (4)
- f. High School (5)
- g. College (6)

4 Social participation

- a. Member of one organization (1)
- b. Member of more than one organization (2)
- c. Office holder (3)
- d. Wider public leader (6)

5 Land

- a. No land (0)
- b. Less than one acre (1)
- c. 1-5 acres (2)
- d. 6-10 acres (3)
- e. 11-15 acres (4)
- f. 16-20 acres (5)
- g. Above 20 acres (6)

6 House

- a. No house (0)
- b. Hut (1)
- c. Katcha house (2)
- d. Mixed house (3)
- e. Pucca house (4)
- f. Massion (6)

(ii)
7 Farm power

a. No drought animal (0)
b. 1-2 drought animal (2)
c. 3-4 drought animals or 1 more prestige animal (4)
d. 5-6 drought animal or one tractor (6)

8 Material possession

a. Bullock cart (1)
b. Cycle (1)
c. Radio (1)
d. Chairs (1)
e. Improved agricultural implements (2)

9 Family type and size

a. Single (1)
b. Joint (2)
c. Members upto five (1)
d. Above five (2)
e. Distinctive features (2)

PART III - Knowledge test

(a) Drying of vegetables

Q.1 - What are the vegetables you dry at home? (6)

a. Ladle's finger
b. Cluster beans
c. Pumpkin
d. Cauliflower
e. Peas
f. Green leafy vegetables
Q.2 - The dried vegetables are getting popular because:
   a. These can be stored for a long period
   b. These can be useful in off-season for having variety in food
   c. These can be useful when vegetables are not available
   d. These can be transported from one place to another
   e. These are cheap in off-season

Q.3 - Mention the congenial conditions for drying of vegetables
   a. Dryness of air
   b. Circulation of air
   c. Bright sun
   d. Cleanliness

Q.4 - What happens during drying of vegetables?
   a. Removal of moisture
   b. Checks the growth of microorganism
   c. Checks the chemical change

Q.5 - Explain the procedure you follow for drying of vegetables
(a) Selection of vegetables
   a. Select fresh vegetables
   b. Select fully ripe vegetables
   c. Select undamaged vegetables

(b) Preparation of vegetables
   a. Wash the vegetables in clean water
   b. Wipe with clean cloth
   c. Discard the decayed portion, if any
d. Remove skin/seeds/stock/as required

e. Cut the vegetables into equal pieces

f. Tie the pieces in a clean muslin cloth

(c) Blanching procedure

a. Add salt in the boiling water in the proportion of ½ tea spoon salt in one litre water

b. Keep the vegetable pieces bag in boiling water for required period

c. Remove the bag from boiling water and keep in the cold water

(d) Advantages of blanching

a. Check the growth of microorganism

b. Enhance the colour of vegetables

c. Check the chemical changes which take place in vegetables

d. Save the nutrients

e. Improve the taste

(e) Indicate the timing for blanching for the following vegetables

<table>
<thead>
<tr>
<th></th>
<th>Minutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Ladies finger</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>2. Cluster beans</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>3. Carrot</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>4. Cauliflower</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>5. Peas</td>
<td>1 2 3 4 5</td>
</tr>
<tr>
<td>6. Green leafy vegetables</td>
<td>1 2 3 4 5</td>
</tr>
</tbody>
</table>

8 Drying and storage

a. Spread the blanched pieces on clean cloth on jute cot or chatai

b. Spread the green leafy vegetables in shade

c. Dry other vegetables in sun
d. Cover the vegetable pieces with a clean thin cloth
e. Turn upside down the pieces
f. Store fully dried vegetables in clean container
g. Store in air tight container
h. Store the container in cool place
i. Store the container in dry place

9 Cooking of dried vegetables
a. Soak the vegetables in sufficient water till the same becomes tender
b. Cook vegetables in the same water

10 What precautions will you take while handling the dried vegetables
a. Do not touch the dried vegetables with wet hands
b. Keep the lid air tight
c. Keep the vegetables in sun again if required
d. Keep salt bag in the container which contain dried vegetables

Total Scores 55

(b) Grain storage

1 Name some of the common insect pests which infest wheat and maize
a. Khapra
b. Red flour beetle
c. Lesser grain borer
d. Grain moth
e. Others

(vi)
In which season of the year the grain infestation is maximum?

- a. Rainy season

What are the common reasons for grain infestation in the storage?

- a. Moisture in the grain
- b. Mixing new and old grain
- c. Migration of moisture in kothi
- d. Uneven temperature in kothi
- e. Lack of kothi care

In which part of the house the kothi should be kept?

- a. In airy part
- b. Corner which does not get direct sun
- c. Corner which does not get moisture

What should be the qualities of a kothi?

- a. Kothi should contain 'pagas'
- b. The lid should fit into the opening
- c. The walls of the kothi should be smooth

Should we plaster the kothi?

- a. Yes
- b. No

If yes, how many times in a year?

- a. Whenever the new grain is filled

Should we always plaster the kothi from both the sides?

- a. Yes
- b. No
What are the things we should use for plastering the kothi? (1)
— a. BHC powder

What is the main advantage of using BHC powder? (1)
— a. Helps in checking the growth of microorganism

Is it necessary to plaster the cracks of the kothi? (1)
— a. Yes
— b. No

If yes, give the main reason (1)
— a. The cracks provides good shelter for insect pests breeding

Is it necessary to dry the grain before filling in the kothi? (1)
— a. Yes
— b. No

If yes, how will you confirm that the grain is ready for storing? (1)
— a. By sound
— b. By cutting with teeth

Should it be cleaned before storage? (1)
— a. Yes
— b. No

Should the old and new grain be mixed together? (1)
— a. Yes
— b. No
Should the lid of the kothi be kept tight?  
_____ a. Yes  
_____ b. No  
If yes, give main reasons  
_____ a. To check the migration of moisture in kothi  
In which season the kothi should not be opened frequently containing grain?  
_____ a. In rainy season  
3. What should do for saving the grain from infestation?  
_____ a. Use fumigant  
Name the fumigants  
_____ a. EDB ampules  
_____ b. Celphose  
In what form the fumigant is available?  
_____ a. EDB ampule in liquid  
_____ b. Celphose in solid  
Describe the procedure for using the fumigants  
EDB ampules  
_____ a. Tie the EDB ampule on a stick  
_____ b. Break the ampule, keeping it on the grain in kothi  
_____ c. Insert the stick in the grain  
_____ d. Seal the kothi properly  
Celphose  
_____ a. Keep the tablet in container  
_____ b. Tie the container with cloth  
_____ c. Keep the container in grain kothi  
_____ d. Seal the kothi properly
Mention the quantity of fumigant per quintal of grain (2)

- a. EDB - 3 ml 1 bottle
- b. Celphos - One tablet

After fumigation when should the kothi be opened? (1)

- a. After three days

9 Mention the precautions to be taken during storage of grains (3)

- a. Animals and human beings should not be in the same room during fumigation
- b. Burry the empty container
- c. Don't open the kothi in rainy seasons frequently

Total score 50