

CATERER AND EXTERNAL FOOD VENDORS
Semi-Structured Interview

Schools Interventions to promote nutritious diets of
Adolescents living in urban Africa in the context of the nutrition transition

Comprehensive school nutrition interventions in Comoros

**SCHOOL CATERER AND EXTERNAL FOOD VENDOR
SEMI-STRUCTURED INTERVIEW**

Université des Comores (UDC)
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(questionnaires translated from French)

Cover

1	District	1. Moroni-Bambao 2. Itsandra-Hamanvou
2	Municipality	[List of municipalities]
3	Name of the school	[List of selected schools]
4	Type of school	1. Public 2. Private
5	Name of interviewer	[List of interviewers]
6	Date of interview	[Time Stamp Autofill]

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I. CATERER AND FOOD VENDORS OPERATING WITHIN THE SCHOOL PREMISES

1. Identification of the respondent

N°	Questions	Answer options
1	Respondent ID	[_ _]
2	Respondent job position <i>Enumerator: If no one is available for the interview, you must schedule the interview for another date.</i> <i>Multiple choice</i>	1. Caterer 2. Head cook 3. Mobile food vendor allowed to operate within school premises 9: No one is available, the interview is postponed
3	Respondent's gender	1. Male 2. Female
4	How old are you? (years)	1. 20 - 29 yo 2. 30 - 39 yo 3. 40 - 49 yo 4. 50 - 59 yo 5. 60 yo and above 99 DK (Don't know)
5	What is the highest level of education you have completed?	1. No formal education 2. Primary school 3. Lower secondary education 4. Upper secondary education 5. Vocational training school (e.g. cooking, hospitality) 6. University education 7. Other, please specify [text]
6	Overall, how many years have you worked in this type of position?	[_] 9 DK
7	Have you ever received training related to food, nutrition education, or food hygiene?	1. Yes 2. No
8	Who provided this food/nutrition education or food hygiene training?	1. Government 2. NGOs, <i>specify [text]</i> 3. United Nations 4. Vocational training school 5. Other, please specify [text]
9	How many times have you received this training? <i>Multiple choice</i>	1. Once only 2. More than once, but not regularly 3. On a regular basis
10	What topics were covered during the training?	
a	<i>Food groups/dietary diversity</i>	1. Yes 2. No
b	<i>Preparation of healthy, balanced meals</i>	
c	<i>Food hygiene and food safety</i>	
d	<i>Water, sanitation and hygiene (WASH)</i>	
e	<i>Nutritional quality of foods (nutrients, vitamins, etc.)</i>	
f	<i>Other: please specify [text]</i>	

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1. Meals provided within the school premises

0	<i>Enumerator please indicate:</i> The type of vendor operating <u>within</u> the school premises	1. Permanent food kiosk 2. Mobile food vendor 3. Cafeteria, restaurant or fast-food outlet 4. Others (<i>specify [text]</i>)
1	Do you need authorisation to sell food products within the school premises?	1 Yes 2 No 9 DK
2	How frequently do you sell food products within the school premises? (Number of days per week)	[_] (<i>between 1 and 7</i>) -99 DK
3	At what time(s) do you sell food products within the school premises? <i>Multiple choice</i>	1. Breakfast 2. Lunch 3. Afternoon snack (« <i>gôûter</i> ») 4. Dinner 5. Other, please specify [<i>text</i>] -99 DK
4	Approximately how many students usually purchase your food products?	1. All or most students in the school 2. About half of the students 3. Very few students 4. No students 99. DK
5	Where do the food products you sell within the school come from? <i>Enumerator: Please read all response options.</i> <i>Multiple choice</i>	1. Products are bought from local market/business 2. Products are purchased from other islands in the country (Mohéli, Anjouan) 3. Products are purchased directly from small-scale farmers or local farmers' groups/associations 4. Products come from the school garden 5. Products are imported from another country 6. Products are provided by parents 7. Products are provided by NGOs or United Nations agencies 8. Products are provided by the government 9. Other, please specify [<i>text</i>] -99 DK
6	Are any of the foods you sell within the school fortified/enriched with micronutrients (such as iron, iodine, zinc, or vitamin A)?	1 Yes 2 No -99. DK

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Enumerator :

We will now discuss the types of meals, foods, snacks, and drinks that you sold to students during the past week.

7. On which days of the week do you sell your products within the school?	8. Select the food groups corresponding to the products sold on Day 1:
1. Monday 2. Tuesday 3. Wednesday 4. Thursday 5. Friday 6. Saturday 7. Sunday	[Food groups List A]
9. Enumerator: Select the [next day] and ask : Were the meals or snacks sold the same as yesterday?	1. Yes 2. No [then use Food groups List A]
10. In general, what product or food item do you sell the most to students?	[Text]
11. On average, how much money does a student spend per day at your stall?	[] KMF -99 DK

INTERVIEW GUIDE

Respondent: Caterer or food vendor within the school premises

Enumerator: Please remember to audio-record the interview and provide the following identification information at the beginning of the recording:

1. Name of interviewer
2. Prefecture
3. Municipality
4. School ID
5. Date of the interview

Nutrition programmes and awareness

Enumerator: I would now like to ask you some questions about your perceptions of nutrition. Please feel free to provide examples or anecdotes if you wish.

1. What do you consider to be healthy/recommended/good food for health?
2. What do you consider to be unhealthy/not recommended/not good for health?
3. What do you consider to be food that is safe from a health and hygiene perspective?
4. a) Are you aware of school food standards/requirements? (for example, related to nutrients, food groups, etc.)
b) If yes, do you think that the food served/sold in this school complies with these standards? Why?
5. In your opinion, what are the main nutrition problems affecting students in general?
6. In your opinion, what are the reasons or causes of these problems?
7. In your view, what are the main barriers preventing students from eating healthily in this school?
8. How do caterer/food vendors working within the school encourage or help students to eat better (in terms of quantity and quality)?
9. Would you be willing to modify your offer to provide students with healthier foods or more healthy food options?

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Food provisioning

1. Who are the food suppliers for this school? Are there any specific criteria for selecting food suppliers? What are they and why?
2.
 - For caterer: Please describe the food procurement process for this school.
 - For internal food vendors: How do you ensure the daily supply of food products for your stall/kiosk?
3. Who is involved at each stage? What is your role at each stage? Are there any challenges related to food procurement? How do you manage these challenges?
4. To what extent do you involve the school community (e.g. parents, teachers, caregivers)?
5. Are SMEs (small and medium-sized enterprises/businesses) involved in supplying food products to this school? What is your opinion on the use of SMEs for supplying food products to this school?

Thank you for your time.

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II. EXTERNAL FOOD VENDORS OPERATING AT THE SCHOOL GATE

INTERVIEW GUIDE

Respondent: External food vendors operating at the school gate

Enumerator: Turn on the audio recorder and state aloud

1. ID number
2. Prefecture
3. Municipality
4. School ID
5. Date of the interview
6. **Type of food outlet covered by this interview**

1. Information about the respondent and their activity

- How long have you been working in this occupation?
- Could you describe your (shop/kiosk/stall)? What do you sell?
- Where do you mainly source your products from? Why?

2. Sales to students

- Do you know whether students from [school name] come to buy food from you? Or students/ adolescents in general?
- What do they usually buy? What is the (meal/snack/item/drink) that you sell the most to students?
- On average, how much do students spend at your outlet?
- In your opinion, what influences these students' food purchases? Why do they buy food from you? Or why do they not buy food from you?

3. Nutritional quality of foods

Enumerator: We will now talk about food quality. There are no right or wrong answers; I simply want your opinion.

- What do you consider to be healthy/recommended/good food for health?
- What do you consider to be unhealthy/not recommended/not good for health?
- What do you consider to be food that is safe from a health and hygiene perspective?
- In your opinion, what are the main nutrition problems affecting students in general? Do you know the reasons/causes for these problems?
- Do you face any difficulties in providing healthy food to students (or customers)? If yes, what are the main constraints/challenges?

4. Recommendations

- In your opinion, how could vendors like yourself encourage/help students to eat better/more healthily (in terms of quality)?
- Would you be willing to modify your offer to provide students with healthier foods or more healthy food options?

Thank you for your time.

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