

APPENDIX I

1.0 Enery Management Practices Scale Used in Pilot Study

The following questions aims at finding out energy management practices mainly related to cooking, fuel, transport, and lighting followed by you and your family.

Key for response categories :

A = Always S = sometimes N = Never

Energy Management Practices

Cooking Management Practices

Cooking Management Practices					
		e items required for cooking should be kept before lighting the stove/chulha.	A	S	N
	2. Cooking	should be an unplanned activity.	A	s ·	N
	cooking	is no harm in procuring ingredients while g is in progress, eventhough the cook's time chulha fire would be wasted.	A	S	N
		hing or the other should be kept on the in between cooking to use heat in burning	A	S	N
	,	cooking rice, dal etc. the flame should be donce the food boils.	A	S	N
	6. Good fi	ire should be kept through out cooking.	A	S	N
	7. Cooking	g pan should be left open throughout.	A	S	N
		lous stirring should be practiced while to avoid burning.	A	S	N
		g pan should be kept partially closed, ag the contents less frequently.	A	S	N
		of water should be added to the food that be cooked.	A	S	N
		re water (cooking medium) is needed to ete cooking then cold water couldagadded.	A	s	N

12.	To cook in less water and have warm water readily available water should be kept on the lid of the cooking pan.	A	S	N
13.	Traditional pressure cooking should be followed to cook rice and dal together.	A	S	N
14.	Some of the items should be cooked for two meals at a time.	A	S	N
15.	Reheating should be done as and when needed.	A	S	N
16.	Selected food items (pulses and dal) should be soaked before cooking.	A	S	N
17.	Once the chulha is lit, some body or the other should attend to cooking/once the chulha is lit, it should be used immediately.	A	S	N
18.	Food burning should be avoided in the kitchen.	A	S	N
19.	Tight fitting lids should be used for cooking pans.	A	S	N
20.	The chulha should be put off some time prior to removing pans to use the heat of the stove.	A	S	N
Fue	l Management Practices:			
21.	Dry fuel should be used for cooking.	A	S	N
22.	Large logs should be used for cooking without chopping.	A	S	N
23.	Fuel mixes rather than dry twigs alone should be used for cooking.	A	s	N
24.	Small thin pieces of firewood should be used.	A	S	N
25.	The chulha should be fed with large amounts of thin pieces of wood.	A	S	N
	thin picocb of wood.			
26.	During rainy season green/wet fuel should be dried well for cooking.	A	S	N
	During rainy season green/wet fuel should be	A A	s s	n n
27.	During rainy season green/wet fuel should be dried well for cooking. It would not matter if fuel burns outside the			
27. 28.	During rainy season green/wet fuel should be dried well for cooking. It would not matter if fuel burns outside the chulha. The stored heat in stove body should be used	A	s	N

31. Co	king should be done outside the kitchen.		ASN		
	ousehold/cook should be catreful in using el whether gathered or purchased.	A	Ś	- 'N	
st	at in left over burning charcoal and the ove body after cooking should be used to keep ings warm or dry things.	A	S	N	
	ft over charcoal should be reused for oking operations.	A	s	N	
Transp	ort and Lighting Management Practices:				
	rk should be done as far as possible using y light.	A	S	N	
	use should have windows to permit light side house.	A	S	N	
37. La	mp should be put out after use.	A	S	N	
38. La	mp should be allowed to burn idle.	A	S	N	
	e should walk down distances if there no urgency.	A	s	. N	
	e should plan visits to minimise use energy.	A	s	N	
	e should use public transport like bus ther than three or two wheeler automobiles.	A	S	N	
	e should use three/two wheeler automobiles ther than bus.	A	S	N	
	e should complete as many tasks as possible one thing.	A	s	N	
	e should advocate use of automobiles like na, moped, motorcycle to walking.	A	S	N	
1.1 <u>R</u>	eliability of Items on EMPS				
Item N	o. `r' value on 44 item scale				
1	.00 23	.0			
2 3	.35* 24 .04 25	. 6 . 4			
4 5	.20 * 26 .00 27	.0	4 0 *		
6	03 28		4 *		

7	.40	*	29	.06	
8	.62		30	.58	*
9	.52	*	31	.62	*
10	.38	*	32	.04	
11	.57	*	33	.00	
12	.40	*	34.	.01	
13	.16		35	.04	
14	.34	*	36	.30	
15	.55	*	37	.39	
16	.12		38	.39	*
17	.38	*	39	.16	
1.8	.00		40	.59	*
19	67		41	.00	
20	.03		42	.00	
21	.00		43	.14	
22	.66	*	44	.56	*

^{*} Items included in the final scale

1.2 Following are the number of items that made up each area/component of ${\tt EMPS}$

A. Area / component of EMPS

Item No.s °

a.	Cooking management practices	1		20
	Fuel management practices	21	-	34
c.	Lighting/Transport management practices	35	-	44

2.0 <u>Cost Benefit Perception Scale Used in Pilot Study</u>

The following statements are related to the perception of cost-benefit ratio in adopting MC. There is no right and wrong answer. Indicate your agreement or disagreement in relation to each statement.

key for response categories :

A = Agree

U = Uncertain DA = Disagree

Cost-Benefit Perception Scale

1. The beneficiary contribution of Rs.15 is just nominal.	A	Ü	DA
2. The space occupied by MC could be put for better use.	А	U	DA
3. MC le ads to saving in fuel bill.	А	U	DA

4. MC is better than TRC though it gives less light and warmth.	A	U	DA	
5. Use of MC has resulted in less cooking time.	A	U	DA	
6. More labour is required in installing MC.	A	U	DA	
7. MC is letting us spend more time with family.	A	U	DA	
8. The effort in maintenance and repair of MC not worth when compared to its benefits.	A	υ	DA	
9. It keeps environment clean.	A	U	DA	
10. Efforts to learn special skill to cook on MC is not worth the benefits from MC.	A	υ	DA	
11. Use of MC has resulted in more leisure time.	A	U	DA	
12. The cost of materials for MC is exhorbitant in comparison to the gain in using MC.	A	υ	DA	
13. MC would remain hot for longer period after putting out fire, as compared to TRC.	A	U	DA	
14. Checking the state and condition of fire in an MC is difficult when compared to TRC.		A	U	DA
15. Cooking on MC is less tiring.	A	υ	DA	
16. It is not worth while to cut tin sheet while fitting chimney through the roof as compared to its benefits.	A	U	DA	
17. MC has resulted in relief from drudgery in fuel procurement.	A	U	DA	
18. Traditional chulha is better than MC as it requires no expense, no skill and not much space.	F	A.	U :	DA
 MC reduce physical discomforts from smoke, soot at cooking and cleaning vessels. 	A	υ	DA	
20. MC is not advisable as its benefits are not convincing.	A	υ	DA	
21. MC has given relief from eye irritation, watery eyes, cough etc.	A	υ	DA	
22. More attention is required while cooking on MC.	A	υ	DA	

23.	There are less chances of accidents in using MC.	A	Ū	DA
24.	MC is yet another means to get votes and not worthy of considering for use.	A	ΰ	DA
25.	It keeps walls clean.	A	U	DA
26.	It is necessary to maintain the MC without altering its dimensions to save fuel in cooking.	A	υ	DA
27.	The constant attention required to cook on MC by switching first pot and second pot is worth while as the user benefits from fuel saving, saving in time for fuel gathering etc.	A	Ŭ	DA
28.	The light and warmth from fire would be less in an MC as compared to TRC.	A	υ	DA
29.	MC is a programme for people to make money in the name of environment biomass conservation which does not benefit the poor household in any manner.	A	υ	DA

2.1 Reliability of items on CBPS scale

^{*} Items included in the final scale