

5-6

Analyzing the Cooking and Preservation Survey Data


In Tasks 1-3, 2-2, 3-7, and 4-7 the team collected survey data from the team and the community about what people think about food and nutrition.

Objective



In this task, the team will focus on analyzing the survey results of Part 5 of the survey. This analysis will help the team better understand the following questions from the question map:

- What do people in our local community think and know about food and nutrition?
- What are effective ways to share and communicate our action plan with the local community?

1. Go to the Task 5-6 folder and get the survey analysis instructions and questions. 
2. Gather all of the surveys completed in Task 1-3 and Task 2-2.
3. In this task, the team will only look over part 5 of the survey: Cooking and Preservation.
4. As a team, determine how to compile the answers to part 5 for all of the surveys collected in Task 1-3 and Task 2-2. You will want to analyze the compiled data for all surveys. Develop your own method for compiling the data for part 5, or use one of the methods in the instructions.
5. Create some graphs about this compiled data. Be creative!
6. Use the graphs and compiled data to answer these questions:
 - What interesting patterns do you see in the data from the survey questions in part 5?
 - Which questions did most people agree about?
 - Which questions did people have different responses for?



Research Tip

As you may have noticed, the survey is broken into the same parts as this research guide. Analyze only the results from that part of the survey while working on that Part of the guide to make the analysis more manageable.



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Task 5 - 6

7. Discuss how this survey evidence could be useful when thinking about the question, **What do people in our local community think and know about food and nutrition?**
8. Discuss how this survey evidence could be useful when thinking about the question, **What are effective ways to share and communicate our action plan with the local community?**
9. Discuss how this survey evidence could be useful when thinking about the problem question, **How do we ensure good nutrition for all?**
10. Select two or three questions from these survey questions, write a claim, and provide the supporting evidence for the claim based on the question and the data evidence collected.
For example:
 - Pickling is a common preservation technique in our community.
 - Many people in our community are not comfortable with the tools and techniques to cook food.
11. What evidence supports your claims? As a team, share some claims you created and the evidence that supports each claim, using this data.

Hooray! You completed Task 5-6. Check it off the task list. *Go to Task 5-7!*





Task 5-6. Analyzing the Cooking and Preservation Survey Data

Options for Compiling Survey Data

First you must compile the answers from the community surveys to all of the questions from part 5: Cooking and Preservation. The team will look at the other parts of the survey in later tasks.

Here are some options for compiling the answers to the survey questions. But, as always, if you have a different method you prefer, do that!

Option 1

Hand out a blank survey to each person.

Go through each question and team members can raise their hands to vote for the answer they prefer. Some team members can count up the votes and others can write down the totals for the team.

Option 2

Write the questions on a board, paper, or computer where tallies can be compiled. Tally the responses and share the results.

Option 3

If you did the survey digitally or online, you should be able to see and export the results for each question.

Option 4

Create your own way of compiling survey data.

Graphing Survey Data

How could you graph parts of these survey results?

Which questions could you graph?

If you have the resources, pick some questions to graph that you think would be useful.

How would these graphs be useful when supporting claims with evidence?





Community Food Survey—Compiled Data

Use this blank survey to compile data.

Part 5. Cooking and Preservation

How often do you cook your own meals at home alone or with your family?			
1. 0 to 2 times a week	2. 3 to 5 times a week	3. 6 to 8 times a week	4. More than 8 times a week

How comfortable are you with the tools (knives, pans) and techniques (cooking over fire) to cook food?					
1. Extremely comfortable	2. Very comfortable	3. Slightly comfortable	4. Slightly uncomfortable	5. Very uncomfortable	6. Extremely uncomfortable

How comfortable are you following recipes?					
1. Extremely comfortable	2. Very comfortable	3. Comfortable	4. Slightly uncomfortable	5. Very uncomfortable	6. Unsure

How comfortable are you with accessing information about cooking ingredients you have not used or eaten before?					
1. Extremely comfortable	2. Very comfortable	3. Comfortable	4. Slightly uncomfortable	5. Very uncomfortable	6. Unsure

What food preservation techniques do you know about or have you done? (check all that apply)			
1. Jellying	2. Drying	3. Bottling	4. Jugging
5. Fermenting	6. Pickling	Other (please specify)	7. Not sure

