

Codes for use with recall and recipe forms

Time period	Form when eaten State of ingredient when added	Measurement method	Proportion	Size/Standard size
A	B	C	D	E
1=Morning (daybreak-12.00pm)	1=Raw	1=Direct weighing	1/2	1=Small
2=Afternoon (12.00-5.00pm)	2=Boiled in water, not drained	2=Volume of food	1/3	2=Medium
3=Evening (5.00pm-sunset)	3=Boiled in water then drained	3=Length	2/3	3=Large
4=Night (7pm-daybreak)	4=Boiled without added water	4=Standard size (spoon) (w/ number/proportion)	1/4	4=Uniform
	5=Steamed	5=Size (photo, kendo, uniform) (w/ number/proportion)	3/4	5=Small "Kendo"
	6=Pan-fried in oil	7=Weight of playdough		6=Medium "Kendo"
	7=Deep fried			7=Large "Kendo"
	8=Roasted			11=Yellow spoon (1 T)
	9=Baked			12=Violet spoon (1/2 T)
				13=Green spoon (1 tsp)
Single food or dish				
F				
1=Food item				
2=Standard Recipe				
3=Household unique recipe	<i>IF</i> Roasted & boiled	<i>code as boiled</i>		
	<i>IF</i> Deep fried & boiled	<i>code as deep fried</i>		
	<i>IF</i> Pan-fried & boiled	<i>code as pan-fried</i>		
	<i>IF</i> Steamed & deep fried	<i>code as deep fried</i>		
	<i>IF</i> Steamed & roasted	<i>code as roasted</i>		
Spoon volume:	Yellow spoon = 15ml			
	Violet spoon = 7ml			
	Green spoon = 5ml			

Calculation of sugar etc. consumed if not ALL was consumed:

Volume of amount of [sugar etc.] consumed = (Volume of amount of [tea etc.] consumed / Volume of total amount of [tea etc.] served in cup) X Total volume of [sugar etc.] served in cup

Instructions for filling out recipe form.

Copy name of food or recipe from 24-hour recall form. Be sure you copy the correct page number and line number for child and/or mother.

Find out who cooked the dish and use code list F above.

Estimate the total quantity of the recipe prepared using volume method. Record volume in milliliters.

During recall interview, after you measure or estimate quantity, write out quantity AND unit of measure in column UR13.

Immediately after the interview, fill in all codes and quantity and units in columns

WEIGHT IN GRAMS: If you used the scale to measure weight, fill in grams in UR14.

VOLUME OF FOOD: If you used rice or water to measure volume in beakers, fill in milliliters in column UR16.

VOLUME BY WATER METHOD: If you used the playdough and measured the water twice, fill in columns UR15 AND UR16.

NUMBER OF ITEMS OR FRACTIONS OF FOODS: Use column UR17 to record the number of the item

(for example, "2" for "2 bananas" or "1/2" for "one-half banana").

SIZE OF ITEM: If mother told you a size (small, medium, or large) or if it is a standard size, fill in column UR18 with code=1, 2, 3 or 4. If you used the rice to measure volume in measuring spoons or "Kendos" (for oil), fill in column UR18 with code=5-10.

DIMENSION OF FOODS: For fish etc. use a ruler to measure length or diameter. Use