OVERVIEW OF OPERATIONAL AND PRACTICAL CONSIDERATIONS RELATED TO A WOMEN’S DIETARY DIVERSITY INDICATOR FOR GLOBAL ASSESSMENT

Reaching Consensus on a Global Dietary Diversity Indicator for Women
Washington, DC, July 15–16, 2014

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## Food Group Composition of Candidate Indicators

<table>
<thead>
<tr>
<th>FGI – 9R</th>
<th>FGI – 10R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. All starchy staples</td>
<td>1. All starchy staples</td>
</tr>
<tr>
<td>2. All legumes and nuts</td>
<td>2. Beans and peas</td>
</tr>
<tr>
<td>3. All dairy</td>
<td>4. All dairy</td>
</tr>
<tr>
<td>4. Organ meat</td>
<td></td>
</tr>
<tr>
<td>5. Flesh foods and misc. small animal protein</td>
<td>5. Flesh foods (including organ meat and misc. small animal protein)</td>
</tr>
<tr>
<td>7. Vitamin A-rich dark green leafy vegetables</td>
<td>7. Vitamin A-rich dark green leafy vegetables</td>
</tr>
<tr>
<td>8. Other vitamin A-rich vegetables and fruit</td>
<td>8. Other vitamin A-rich vegetables and fruit</td>
</tr>
<tr>
<td>9. Other fruit and vegetables</td>
<td>9. Other fruit</td>
</tr>
<tr>
<td></td>
<td>10. Other vegetables</td>
</tr>
</tbody>
</table>
Operational and Practical Considerations for an Indicator for Global Assessment

- Method used to collect data: list-based or open recall
- How to collect data for mixed dishes not prepared by respondent
- Food groups to include in questionnaire
- How to account for a 15 gram minimum consumption
- Seasonality of data collection
## Example of List-Based Method

<table>
<thead>
<tr>
<th>NO.</th>
<th>QUESTIONS AND FILTERS</th>
<th>CODING CATEGORIES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>OTHER FOODS: PLEASE WRITE DOWN OTHER FOODS IN THIS BOX THAT RESPONDENT MENTIONED BUT ARE NOT IN THE LIST BELOW:</td>
<td></td>
</tr>
<tr>
<td>A12</td>
<td>Now I would like to ask you about (other) liquids or foods that <em>(NAME)</em> ate yesterday during the day or at night. I am interested in whether your child had the item even if it was combined with other foods. For example, if <em>(NAME)</em> ate a millet porridge made with a mixed vegetable sauce, you should reply yes to any food I ask about that was an ingredient in the porridge or sauce. Please do not include any food used in a small amount for seasoning or condiments (like chilies, spices, herbs, or fish powder), I will ask you about those foods separately. Yesterday during the day or at night, did <em>(NAME)</em> drink/eat:</td>
<td>YES NO DK</td>
</tr>
</tbody>
</table>
Example of Open Recall-Based Method

12 Please describe everything that (NAME) ate yesterday during the day or night, whether at home or outside the home.
   a) Think about when (NAME) first woke up yesterday. Did (NAME) eat anything at that time? IF YES: Please tell me everything (NAME) ate at that time. PROBE: Anything else? UNTIL RESPONDENT SAYS NOTHING ELSE. IF NO, CONTINUE TO QUESTION b).
   b) What did (NAME) do after that? Did (NAME) eat anything at that time?
      IF YES: Please tell me everything (NAME) ate at that time. PROBE: Anything else? UNTIL RESPONDENT SAYS NOTHING ELSE.
      REPEAT QUESTION b) ABOVE UNTIL RESPONDENT SAYS THE CHILD WENT TO SLEEP UNTIL THE NEXT DAY.
      IF RESPONDENT MENTIONS MIXED DISHES LIKE A PORRIDGE, SAUCE OR STEW, PROBE:
   c) What ingredients were in that (MIXED DISH)? PROBE: Anything else? UNTIL RESPONDENT SAYS NOTHING ELSE.
      AS THE RESPONDENT RECALLS FOODS, UNDERLINE THE CORRESPONDING FOOD AND CIRCLE ‘1’ IN THE COLUMN NEXT TO THE FOOD GROUP. IF THE FOOD IS NOT LISTED IN ANY OF THE FOOD GROUPS BELOW, WRITE THE FOOD IN THE BOX LABELED ‘OTHER FOODS’. IF FOODS ARE USED IN SMALL AMOUNTS FOR SEASONING OR AS A CONDIMENTS, INCLUDE THEM UNDER THE CONDIMENTS FOOD GROUP.
      ONCE THE RESPONDENT FINISHES RECALLING FOODS EATEN, READ EACH FOOD GROUP WHERE ‘1’ WAS NOT CIRCLED, ASK THE FOLLOWING QUESTION AND CIRCLE ‘1’ IF RESPONDENT SAYS YES, ‘2’ IF NO AND ‘8’ IF DON’T KNOW.
      Yesterday during the day or night, did (NAME) drink/eat any (FOOD GROUP ITEMS)?

OTHER FOODS: PLEASE WRITE DOWN OTHER FOODS IN THIS BOX THAT RESPONDENT MENTIONED BUT ARE NOT IN THE LIST BELOW:
Comparison of the Two Methods

List-based method

Advantages:
• Quicker to administer

Disadvantages:
• Puts the burden on the respondent to match foods consumed with food groups listed in questionnaire
• May be more likely to lead to omission of foods consumed

Open recall-based method

Advantages:
• Puts the burden on the enumerator to match foods consumed with food groups listed in questionnaire
• May be more likely to lead to better recall of foods consumed

Disadvantages:
• More time required to administer
How to Collect Data for Mixed Dishes Not Prepared by Respondent

Option 1. Pre-data collection: Identify main ingredients of commonly consumed mixed dishes

Option 2. During data collection: Rely on respondent to report ingredients of mixed dishes, even if the respondent did not prepare the dish

Option 3. Post-data collection: Identify main ingredients for mixed dishes reported that were not prepared by respondent
Considerations for Food Groups to Include in the Questionnaire

- At a minimum, need to include the food groups that comprise the indicator.
- Further disaggregation may be useful to enhance accuracy of recall data collected.
- Additional disaggregation could be desirable if specific foods or food groups are of interest to track.
- Food groups should be adapted to reflect commonly consumed foods among target population.
- NB: the food groups included in the questionnaire must be mutually exclusive.
How to Account for a 15 Gram Minimum Consumption

**WDDP research finding:** Requiring a minimum consumption of 15 g of a food group in order for that food group to “count” as being consumed resulted in a stronger performing indicator

**Options for operationalizing this research finding:**
- Do not count foods consumed in condiment amounts as a food “consumed”
- Include foods known to be consumed in condiment amounts (e.g., fish powder) as separate foods in questionnaire
- Show respondent a tablespoon (roughly 15 g) and ask if respondent consumed that much, or more or less of the food

**Strengths of these methods:**
- Simple
- Quick to administer

**Limitations of these methods:**
- 15 g of food/serving ≠ 15 g of food group/day
Seasonality Considerations for an Indicator for Global Assessment

• Data collection for a country should either be completed within one agricultural season or across all agricultural seasons

• For data to be comparable across years for a given country, the data should be collected in the same season(s) each year

• Seasonality should also be considered if comparing national-level data across countries
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