CITY REGION FOOD SYSTEM TOOLKIT

Assessing and planning resilient and sustainable city region food systems

Example: Focus group guide

Brief description	The following guide for focus group discussions was used by the CRFS project team in Antananarivo to understand the functioning of the CRFS and to identify vulnerabilities and risks in the food system
Expected outcome	Discussions contribute to assess the level of risk of the CRFS commodities, nodes of the food system, stakeholders, assets, infrastructures by geographical areas of the CRFS
Expected output	Participatory maps of the CRFS risk areas, identification of priorities and data gaps to be addressed by the strategy and action plan
Scale of application	Project level
Expertise required	Research and analysis
Examples of application	Antananarivo, Madagascar
Year of development	2021
Author(s)	Carmen Zuleta Ferrari
Relevant CRFS Handbook modules; related tools, examples and activities	In-depth scan module

Full description and justification

This guide enabled the project team in Antananarivo to tabulate data on climate and pandemic risks and on the impacts of hazards for each CRFS node, as well as knock-on impacts, commodities affected, exposure, vulnerabilities, and resilience capacities from the CRFS actors point of view.

Focus group discussion guide

- **Specific questions to PRODUCERS:**

1. Among the following commodities, which are concerned by your activity: Rice, white beans, leafy vegetables, tomatos, onions, potatos, citrus, beef, pork, local chicken, fish, milk (yogurt), eggs? ***Next, focus the discussions on these commodities.***
2. What natural resources are involved in your activity? *Take one by one the commodities to identify the common resources between the specific resources mentioned by producers.*
3. What are the operational resources mobilized by your activit, given the crop/livestock systems. In which of the priority value chains are they integrated? *Materials – Seed/ - Pest/Pest Management Products -*

4. What is the destination of these commodities? *Self-consumption – Transformation – Sale*
5. Do activities generate waste or by-products? If so, are they valued? How?
6. Are there any hazards that could disrupt your production systems? Which? Are they specific to each commodity? Why?
7. What are the causes for each hazard?
8. What aspects of commodities are impacted by these hazards?
    a) At the level of the exploitation of resources: land, water, fixed or circular capital (buildings, seeds, fertilizers, etc.), labour forces?
    b) While activities related to production are developed in the fields?
    c) When storing (before use)?
9. What are the impacts of hazards on your business?
10. How do you deal with them? *to be considered for each hazard*
    a) Do you use other alternative resources? Give examples
    b) Do you practice more hazard-resilient agricultural practices? which?
11. Do they allow you to better withstand constraints (Climate change or COVID-19)?
12. Are there external initiatives to mitigate the impacts of each hazard? Which? *to be considered for each hazard*
13. Are there any factors aggravating the existing dangers? which?
14. Enablers of adaptation, resilience:
    i. Do you have early warning systems ? If so, which ones? *at the community/municipal, regional or national level*
15. In terms of food, are you quantitatively/qualitatively satisfied?
16. If not, what are the causes: insufficient production, low income, existence of dangers, too many mouths to feed, others?

- **Specific questions to INTERMEDIARY ACTORS in the value chains:**

Three types of intermediary actors are invited to participate in three different focus groups: collectors, transporters, and traders. The transformation aspects are planned to be discussed in a transversal way. However, the same guide will be adapted for each type of actor.

1. Among the following speculations, which concern your activities: Rice, white beans, brède, tomato, onion, potato, citrus fruit, beef, pork, gasy chicken, freshwater fish, milk (yogurt), egg?
   For the future, we will focus discussions on these existing speculations.
2. On what <u>natural resources and infrastructures</u> is the production activity of these speculations based? *Take one by one the speculations to identify the common resources of their specific resources.*
3. What <u>information</u> does the actor need for the smooth running of its activities? *Origin – Nature – condition of products – Market*
4. What are the purchased products for? *Auto-consumption – Transformation – exclusively for resale*
5. Does the activity of the intermediary actor generate waste? If so, what happens to them?
6. Are there any dangers that could disrupt the systems of collection/delivery/processing/distribution of products/recycling? Which? Are they specific for each speculation? Why do you think this is?
7. What are the causes? for each hazard
8. On which aspects of speculation these effects of dangers are observed:
    1. At the level of the structures of the activity?

2. Functionally?
3. On the main work equipment: vehicle, warehouse, point of sale...?

9. What impacts do the dangers have on your business?
10. What do you do to deal with dangers? *to be considered for each hazard*. Do you have specific units for the conservation/processing/distribution/transport of products?
11. Do they allow you to better withstand constraints (CC or covid)?
12. Are there external interventions to mitigate the effects of each hazard? Which? *to be considered for each hazard*
    1. If so, what types of aid are granted to you: financial, social, economic?
    2. If not,
13. Are there any factors aggravating the dangers? which? Are they season-dependent?
14. Factor of adaptation, resilience:
1. Do you have an early warning system for imminent dangers? If so, which ones? *at the level of the fokontany, the Commune, regional or national*

- **Questions for MULTI-stakeholder meetings to extrapolate and corroborate information gathered during surveys. Depending on the components that make up the food system:**

1. Situation of local resources: How do you approach the current situation of your environment?
    1. ecologically?
    2. economically?
    3. politically (in terms of governance)?
2. Typologies of the food system according to spatial distribution: In your opinion, does the current environment influence:
    1. Production systems
    2. Eating habits
    3. Priority value chains
    4. Priority activities
3. How hazards affect:
    1. agents;
    2. products;
    3. structures;
    4. activities;
    5. Food system governance?
4. Are there any factors aggravating the dangers? which?
5. What are the adaptation systems and resilience capacities of the agents and the environment, respectively?

- **CONSUMER ISSUES**

1. Is rice, white beans, leafy crops, tomato, onion, potato, citrus fruit, beef, pork, gasy chicken, freshwater fish, milk (yogurt), egg in your eating habits?
2. Usually, how many times a day do you have a meal?
3. Do you have a snack outside of meals (snack)?
4. Outside your home (including other relatives' homes), are you used to eating at restaurants/snacks (*manao kibo an-tsena*)?
5. Are you used to eating raw foods (fruits/vegetables)?

6. Are you used to consuming dairy products?
7. How many times a week do you eat meat (1 to 7)?
8. What are the dangers that can disrupt your diet?
9. What are the causes? *for each hazard*
10. On what aspects of these effects of hazards are observed:
    1. On quantity, sufficiency?
    2. On nutritional quality?
    3. On appetite, satisfaction?
11. What impacts do the dangers of food have on your household?
12. What do you do to deal with dangers? *to be considered for each hazard*
13. Are there external interventions to mitigate the effects of each hazard? Which? *to be considered for each hazard*

- **PARTICIPATORY MAPPING**

Given the answers to the previous questions, **where** do the problems lie with the food system?

Before completing the map, it is necessary to ensure that the elements of the map (dated) conform to the reality (current).

With the use of the 4 colors of marker, locate **where are**:

1. Elements of the food system
2. the dangers they face
3. the impacts associated with these hazards
4. adaptation measures in the face of hazards.

Extend the "filling" of the map on the CRFS global map.