

Progress Report on the **Super Clean Cookstove Training**

For the Community Acceptance Study
April – June 2018
Poverty Reduction Fund



Objective

2

1. Awareness on the issue of using traditional stoves.
2. The benefit of using super clean cookstoves.
3. Train community members on how to operate the super clean cook stove as well as how to carry out basic maintenance (demonstration + practice by cooking).



Hand out:

- What is the issue?
- What are the consequences?
- Main smoke impact.
- What are the potential benefits of using Mimi Moto Cook stove?
- Several Leaflets and posters were produced for the training (*following slides*)

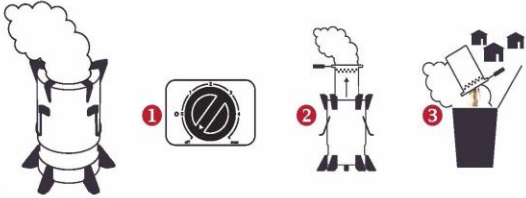


ສິ່ງທີ່ຄວນເຮັດ

1 ວາງເຕົາສະອາດໄວ້ບ່ອນທີ່ມີເດີນພຽງ.



2 ຖ້າວ່າເກີດມີຄວັນຂຶ້ນເປັນຈຳນວນຫລາຍ (ງົດສູດດົນຄົວນ), ມອດພັດລົມ. ຢຸດການແຕ່ງກິນ, ໃຊ້ດ້າມຍົກໄສ້ເຕົາອອກ ເພື່ອຖອກຂີ້ໄຟອອກໃສ່ໂຕທີ່ມີຝາປິດ. (ທ່ານສາມາດດັບຄວັນ ໂດຍຖອກດິນຊາຍພຽງ ເລັກໜ້ອຍ ເພື່ອມອດໄຟທັນທີ).



ສິ່ງທີ່ບໍ່ຄວນເຮັດ

1 ບໍ່ໃຊ້ນ້ຳມັນ ຫລື ພາດສະຕິກຕ່າງໆ ມາຈຸດໄຟ.



2 ບໍ່ໃຫ້ໃຊ້ຖ່ານດັງໄຟ, ທ່ານຄວນໃຊ້ກ້ອນເຊື້ອເພີງທຳມະຊາດ.



3 ບໍ່ໃຫ້ໃຊ້ມືຈັບໄສ້ເຕົາເມື່ອມັນຮ້ອນ.



4 ບໍ່ເຮັດໃຫ້ເຕົາປຽກ ຫລື ນ້ຳພົດລົ້ນໃສ່ເຕົາ.



5 ບໍ່ຄວນໃຊ້ນ້ຳລ້າງ ພຽງແຕ່ຜ້າ ຊຸມເຊັດ ທຳຄວາມສະອາດກໍ່ພຽງພໍ.



6 ບໍ່ໃຫ້ໃຊ້ເຕົາເມື່ອເຫັນມັນເປ່ເພ.

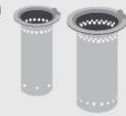


ສ່ວນປະກອບ:

1 ເຕົາໄຟສະອາດ



2 ໄສ້ເຕົາ ຖັງນ້ອຍ ແລະ ຖັງໃຫຍ່



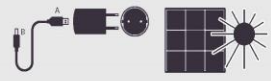
3 ດ້າມຈັບໄສ້ເຕົາ



4 ຕາໜ່າງເສີມສຳລັບການປັງ



5 ສາຍໄຟສຳລັບຕໍ່ພັດລົມ ຫລື ສາກພັດລົມດ້ວຍແສງອາທິດ



ຄຳຖາມ/ຄຳຕອບ

- ກ້ອນເຊື້ອເພີງເຮັດມາຈາກຫຍັງ? ກ້ອນເຊື້ອເພີງເຮັດມາຈາກວັດຖຸດິບທຳມະຊາດ, ອັດເປັນກ້ອນດ້ວຍເຄື່ອງໝັ່ນສະໄໝ.
- ທ່ານສາມາດຊອກກ້ອນເຊື້ອເພີງໄດ້ຈາກໃສ? ທ່ານສາມາດຊອກໄດ້ທຸກບ່ອນທີ່ຈຳໜ່າຍເຕົາສະອາດນີ້.
- ເຕົາສາມາດໃຊ້ນ້ຳມັນໄດ້ ຫລື ບໍ່ໄດ້? ບໍ່ໄດ້.
- ອາຫານປະເພດໃດທີ່ສາມາດແຕ່ງກັບເຕົາສະອາດໄດ້? ທຸກເມນູແມ່ນສາມາດນຳໃຊ້ກັບເຕົາສະອາດ, ລົດຊາດບໍ່ປ່ຽນ, ເພາະສຳລັບທຸກຄອບຄົວ.

ຕິດຕໍ່ຕົວແທນຈຳໜ່າຍໂທ:



ເຕົາສະອາດ

ຄວັນໜ້ອຍ - ໃຊ້ງ່າຍ - ປຸງເມນູໃດກໍ່ແຊບ

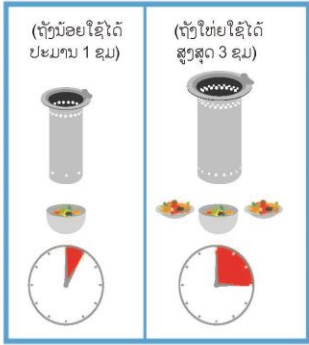


ການແຕ່ງກິນງ່າຍຂຶ້ນ
ອາຫານກໍ່ແຊບຂຶ້ນ ແຖມປະຢັດເວລາ

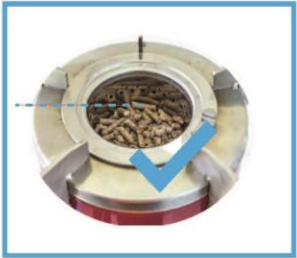


ວິທີນຳໃຊ້ເຕົາ

1 ເລືອກໄສ້ເຕົາ ຖັງນ້ອຍ ຫລື ຖັງໃຫຍ່



2 ນຳໃຊ້ກ້ອນເຊື້ອເພີງໃນປະລິມານທີ່ກຳນົດ (ສູງສຸດບໍ່ເກີນຮູບປ່ອຍຄ້ວນ 1cm)

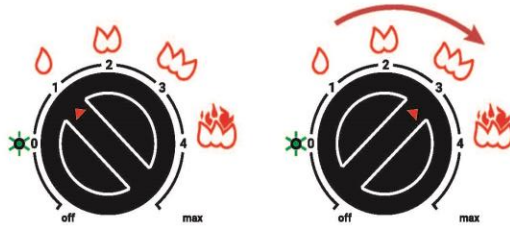


3 ຈຸດໄຟດ້ວຍໄມ້ອອຍໄຟ ຫລື ທຽນໄຂ (ລັກສະນະຄືກັບດັງໄຟທົ່ວໄປ)



ໄມ້ອອຍໄຟ ທຽນໄຂ

4 ເລີ່ມເປີດພັດລົມໄປທີ່ເລກ 1 5 ເມື່ອແປວໄຟເລີ່ມຕົດຈຶ່ງປັບພັດລົມແຮງຂຶ້ນຕາມຕ້ອງການ.



⚠ ບໍ່ຄວນເປີດພັດແຮງໄປທີ່ MAX ໃນຊ່ວງເລີ່ມຕົ້ນ

5 ເລີ່ມແຕ່ງກິນຕາມບົກກະຕິ



(ໃຊ້ດ້າມຈັບເຄຍຂີ້ໄຟບາງຄັ້ງເພື່ອໃຫ້ການເຜົາໄຫມ້ທົ່ວເຖິງ)

8 ການມອດໄຟ



ສອດດ້າມຈັບຍົກໄສ້ເຕົາອອກ.



ມອດໄຟດ້ວຍດິນຊາຍ, ຖອກໃສ່ເພື່ອດັບໄຟ.



ແລ້ວຖອກເຊື້ອເພີງທີ່ເຫລືອໃຊ້ໃສ່ຖັງທີ່ມີຝາອັດ.

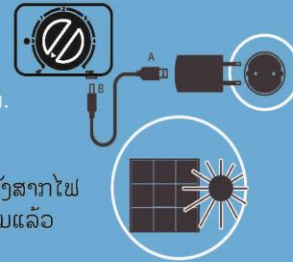
ນຳໃຊ້ອຸປະກອນປັ່ງ ເມື່ອຕ້ອງການປັ່ງ

ຂໍ້ແນະນຳ



ການສາກພັດລົມ

ສູບສາຍໄຟທີ່ມາກັບເຄື່ອງໃສ່ຮູສາກໄຟ ເພື່ອຕໍ່ກັບໄຟບ້ານ, ຫລື ອຸປະກອນສາກໄຟແສງອາທິດ.



- ໄຟສີແດງແມ່ນບົ່ງບອກວ່າກຳລັງສາກໄຟ
- ສີຂຽວແມ່ນບົ່ງບອກສາກໄຟເຕັມແລ້ວ

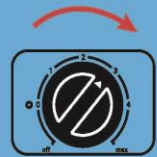
ການດັງໄຟຕໍ່ເນື່ອງແບບປະຫຍັດ



- 1 ເມື່ອທ່ານຕ້ອງການໃຊ້ໄຟແຕ່ງກິນຕໍ່ເນື່ອງ, ປິດພັດລົມ. ໃຊ້ດ້າມຈັບເພື່ອຍົກໄສ້ເຕົາອອກວາງໄວ້ທີ່ປອດໄຟ.
- 2 ໃສ່ກ້ອນເຊື້ອເພີງໃຫມ່ທີ່ດ້ານລຸ່ມຂອງໄສ້ເຕົາອັນທີ່ສອງ, ຖອກກ້ອນເຊື້ອເພີງທີ່ໄຫມ້ແລ້ວໄວ້ດ້ານເທິງ.
- 3 ແລ້ວຄອຍເອົາໄສ້ເຕົາໃຫມ່ມາວາງໃສ່ເຕົາເພື່ອສືບຕໍ່ການແຕ່ງກິນ, ແລ້ວເປີດພັດລົມຂຶ້ນ



ນຳໃຊ້ກ້ອນເຊື້ອເພີງທີ່ໄຫມ້ໄວ້ດ້ານເທິງທຸກຄັ້ງ
ກ້ອນເຊື້ອເພີງໃຫມ່ທີ່ດ້ານລຸ່ມ





Super Clean Stove

Smoke free - Hassle free - Delicious Food



Enjoy Cooking:

make delicious healthy food in no time!



Super Clean Stove Benefits



No toxic fumes
Better health!



No more collecting wood
Save time



Less time cooking
Same great taste!



Super Clean Stove

Smoke free - Hassle free - Delicious Food



Community cookstove:

Easy to use. Suitable for schools, hospitals, restaurants and other large establishments



Super Clean Stove Benefits



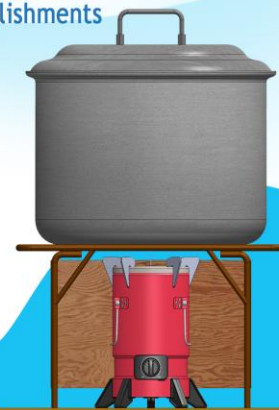
No toxic fumes
Better health!



No more collecting wood
Save time



Less time cooking
Same great taste!



Monitoring form after three days training

ແບບຟອມຕິດຕາມ ການນຳໃຊ້ເຕົາໄຟສະອາດ (ມີນິໄມໄຕະ) ຂອງຄົວເຮືອນ

ວັນທີ	6/4/2018	ຊື່ຜູ້ຖືກສຳພາດ	ອິງ ນອງ
ຊື່ບ້ານ	ຂາຂາມ	ຊື່ຜູ້ສຳພາດ	ນ. ວິສ
ເຮືອນເລກທີ	02		

1	ທ່ານໃຊ້ເຕົາໄຟສະອາດປຸງແຕ່ງອາຫານທຸກໆມື້ບໍ່?	<input checked="" type="checkbox"/> ແມ່ນ <input type="checkbox"/> ບໍ່ແມ່ນ
1 ກ	ຖ້າແມ່ນ, ໃຊ້ຈັກເທື່ອຕໍ່ມື້? (ເລືອກໄດ້ຫລາຍທາງເລືອກ)	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> ຫລາຍກວ່າ 4
1 ຂ	ຖ້າບໍ່, ແມ່ນຍ້ອນຫຍັງ?	
2	ເຈົ້າຍັງສືບຕໍ່ໃຊ້ເຕົາໄຟແບບດັ້ງເດີມປຸງແຕ່ອາຫານຢູ່ບໍ່?	<input type="checkbox"/> ແມ່ນ <input checked="" type="checkbox"/> ບໍ່ແມ່ນ
2 ກ	ຖ້າບໍ່, ແມ່ນຍ້ອນຫຍັງ?	ເວັບໄຊເຕົາໄຟສະອາດໃຊ້ ສະໜອງ ບໍ່ມີຄວາມ
3	ເຈົ້າໃຊ້ຫລອດພື້ນດັງໃນເຕົາໄຟສະອາດທຸກຄັ້ງ ທີ່ປຸງແຕ່ງອາຫານບໍ່?	<input checked="" type="checkbox"/> ແມ່ນ <input type="checkbox"/> ບໍ່ແມ່ນ
3 ກ	ຖ້າບໍ່, ແມ່ນຍ້ອນຫຍັງ?	
4	ເຈົ້າມີບັນຫາຫຍັງແນ່ໃນການນຳໃຊ້ເຕົາໄຟສະອາດ?	<input checked="" type="checkbox"/> ມີ <input type="checkbox"/> ບໍ່ມີ
4 ກ	ຖ້າມີບັນຫາ, ກະລຸນາອະທິບາຍ	ຄວາມແຮງ ຂອງເຕົາໄຟ ຈຳນວນ ທີ່ມີ ມາ ແລະ ຄວາມ ຮຽກ ຮອງ ທີ່ ບໍ່ ມີ

ລາຍເຊັນ ຜູ້ສຳພາດ

ລາຍເຊັນ ຜູ້ຖືກສຳພາດ

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ນ. ອິງ ນອງ

Target areas for testing the super clean cooking stoves

Nakham and Piengyam villages in the Xiengkhor district: 20 stoves for 20 households in each village with 515 bags of pellets (15kg/bag). In total, 40 stoves and 1050 bags of pellets.

PRF District office: 2 stoves with 4 bags of pellets for testing among PRF staff, forestry and agriculture office, Lao women union and also demonstration.

PRF Provincial office: 5 stoves and 10 bags of pellet, 3 stoves for PRF province for testing and 2 stove forestry and Agriculture Department staffs for testing, stoves for spare in case of issue in the village.

Nalae district Loungnamtha province: 2 stoves with 4 bags of pellet for PRF staff and Agriculture and Forestry office testing and demonstration;

PRF Central office: One stove with two bags of pellets for testing and demonstration.



Training participants at village level

20 households in
Phieng yam village
(20% of participants
are men).

20 households in
Nakham village (50-
60% of participants
are men).

Lao Women Union
village
representative;

Village authorities.

Demonstration by Nalea district and Central team + boiling water for coffee break in Phienyam village



Testing for big group





Testing for small group

Conclusions

1. The communities in Houaphanh preferred pine trees as the material to light the super clean cook stove (it was easy to find).

2. Following the training all households were very enthusiastic about the super clean cook stove and have requested to use it for more than 2 months.

3. All household inquire about the price of pellets and how they will be able to find pellets in the future.

4. The community and staff are interested in finding ways to produce the pellets through private investment.

Conclusions

Projects need to account for a learning curve in the early implementation of the stoves

During testing some smoke was experienced when the fan was on, but could be due to inefficient use of the stove.

Sand was used to cover burning pellets in the stove.

Users need time to learn how to use the stove chambers for optimal cook time. Each stove chamber did not last as long as expected.

Results of Monitoring

No		NK 1 - 6/4/18	NK 2 - 10/4/18	PY 1 - 6/4/18	PY 2 - 10/4/18	Remark
1	Do you use the Super Clean stove every day	All 20 HHs are using every day	All 20 HHs are using every day	All 20 HHs are using every day	All 20 HHs are using every day	
1a	If yes, how many time per day? (multiple choice possible)	3 HHs use two times/day 17 HH use 3 times /day	4 HHs use two times/day 16 HH use 3 times /day	4 HHs use four times/day 16 HH use 3 times /day	13 HHs use four times/day 4 HHs use more than 4 times /day 3 HHs use three times/day	Using well in Phiengyam village
1b	If no, why?					
2	Do you continue to use your "traditional cook stove	All 20 HHs said no	All 20 HHs said no	All 20 HHs said no	All 20 HHs said no	
2a	If yes, why	5 HHs also use traditional stove for long cooking	3 HHs also use traditional stove for long /big cooking			good reasons

Results of Monitoring (continued)

No		NK 1 - 6/4/18	NK 2 - 10/4/18	PY 1 - 6/4/18	PY 2 - 10/4/18	Remark
3	Do you use pellets for each of the meals that you prepare	All 20 HHs said yes	All 20 HHs said yes	All 20 HHs said yes	All 20 HHs said yes	
3a	If no, why					
4	Do you have any problems using the cook stove	4 HHs said yes	5 HHs said yes	1 HH said yes	No all 20 HHs	
4a	If yes, please describe	<p>1 hh said "This stove cannot save fire for long time "</p> <p>1 hh said "Still continues to use traditional stove for long time of cooking (boil water, boil food for pig)"</p> <p>2 HHs said " they are unacquainted to use"</p>	<p>2 hhs said "This stove cannot save fire for long and big cooking"</p> <p>1 hh said "Still continues to use traditional stove for long time of cooking (boil water, boil food for pig)"</p> <p>2 HHs said " they are unacquainted to use".</p>	<p>They steam rice two times for big amount/many member in the hh</p>	No any problem	<p>Need more time to monitor and follow up in Nakham village</p> <p>A learning curve is necessary for the stove</p>