

Circle the round: Round 1: Aug/Sep –Oct/Nov, 2013 **Round 2:** Nov/Dec – Jan/Feb, 2014 **Round 3:** Feb/Mar –Apr/May, 2014 **Round 4:** May/Jun –Jul/Aug, 2014

D3 RECIPE FORM

HHID _ _ _ _ _ _ _ _ _ _								
	Recipe Number	Recipe name			Total Volume of the Recipe (ml)			
			A	B			C	
Sl.No	Ingredient name	Ingredient description	Cooking state when added	Measurement method	Measurement	Grams or millilitres	Size	Number
A				B		C		
1. Raw 2. Boiled 3. Boiled in water but retained water 4. Boiled in water but removed water 5. Steamed 6. Roasted with oil		7. Roasted without oil 8. Fried 9. Stir - fried 10. Soaking and stir fried 11. Boiled and fried		12. Boiled and stir-fried 13. Steamed and fried 14. Roasted and boiled 15. Others ()		1. Direct weight 2. Volume of water 3. Volume of food 4. Play dough		5. Number 6. Size (photo)
						1.Small Spoon 2.Big spoon 3. Standard cup		4. Small 5. Medium 6. Large

D3 RECIPE FORM

HHID	<div style="display: flex; justify-content: space-between;"> <div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> </div> <div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> <div style="border-bottom: 1px solid black; width: 20px; height: 20px;"></div> </div> </div>							
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