

Education and Training for Sustainable Agriculture and Nutrition in East Africa





Are vegetables foods or just the sauce?

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Summary and Conclusion

- FGD with farm families confirmed that a variety of vegetables may be available and accessible either through own production or the market during February to June 2019.
- Convenience in preparation, sensory characteristics and dietary side effects of vegetables

Background

- Adequate consumption of fruits and vegetables
 - reduces risk for non-communicable diseases.
- Fruits and vegetables are characterized by high micronutrient and vitamin content as well as high content of bioactive plant components.



- influence selection and consumption of available vegetables.
- Participants had mixed information about the nutritional value of dark green leafy vegetables.
- More than 12 green leafy vegetables were classified as poor man's food and associated with poverty. They were rather considered as "sauce" with low economic value.
- The objective of this study was to learn about the perception and attitudes towards vegetables to better understand willingness to plant and consume vegetables at household level.

Impression of a Focus group discussion

Material and Methods

- Study region
- Kapchorwa District, Uganda
 - Teso South Sub-county, Kenya
- Study group
- 24 Focus group discussions in 8 villages (4 per country)
 - Farm families: men and women; youth
- Data collection
- Seasonal calendar
- February 2019
- (February to June 2019)
 - Perceptions and attitudes towards vegetables
- Structured content analysis Data analysis



Vegetable availability and potential source (Example)

Excerpt of vegetable list and its sources

| Dark green leafy vegetables | Kenya | Uganda |
|---|--------------|--------------|
| Spider plant (Cleome gynandra) | ✓ | \checkmark |
| Collard (Brassica oleracea) | \checkmark | ✓ |
| Amaranth (Amaranthus hybridus) | ✓ | ✓ |
| Cowpea leaves (Vigna unguiculata) | ✓ | (✓) |
| Pumpkin leaves (Cucurbita moschata) | (✓) | Х |
| Black night shade (Solanum nigram) | \checkmark | \checkmark |
| Spinach (Spinacia oleracea) | (√) | (✓) |
| Bean leaves (<i>Phaseolus vulgaris</i>) | (✓) | \checkmark |
| Malabar Spinach (Basella Alb) | \checkmark | (✓) |
| Wild growing vegetable veriation | | |





performed with MAXQDA 2018

Wild growing vegetable varieties

 \checkmark = available

 (\checkmark) = limited availability

| Personal preferences of vegetables | | Kenya | | | Uganda | | |
|------------------------------------|---|--------------|--------------|--------------|--------------|--------------|--------------|
| | | Youth | Fathers | Mothers | Youth | Fathers | Mothers |
| Method of preparation | The method of preparation impacts the taste and the preference for a vegetable. <i>"It is tasty but it has to be mixed with Cowpea leaves.</i> " (FGD1_Kenya p.6 449 - 500) | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark |
| Convenient preparation | The convenient preparation is a reason for the preference of a vegetable. <i>"It cooks faster and has water which is good for the body."</i> (FGD3_Uganda p.5 28 - 30) | Х | Х | X | Х | \checkmark | \checkmark |
| Sensory characteristics | The preference or dislike of a vegetable is explained due to its taste, texture or smell. "They are bitter but nice." (FGD6_Uganda p. 6 7 - 9) | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark |
| Season | The season in which the vegetable is harvested impacts the preference. "Sukuma wiki are sweet during the rainy season and have a bitter taste during the dry season due to dry spell." (FGD_Kenya_1 p.6 868 - 989) | \checkmark | Х | \checkmark | Х | Х | Х |
| Side effects | The side effects caused by the consumption of a vegetable determines if it is tasty or not. <i>"bitter and irritates the throat"</i> (FGD2_Kenya p.6 1051 - 1113) | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark | Х |

Values of dark green leafy vegetables

| Nutritional value | The participants mentioned the nutritional value of dark green leafy vegetables. "Black night shade is considered to contain all vitamins" (FGD7_Unganda p. 13 28 - 32) | Х | \checkmark | \checkmark | \checkmark | Х | Х |
|-------------------|---|--------------|--------------|--------------|--------------|--------------|--------------|
| Medicinal value | The participants mentioned possible therapeutic applications of dark green leafy vegetables. "Sun hemp – its bitterness cures malaria." (FGD2_Kenya p.15 947 – 975). | \checkmark | \checkmark | X | Х | \checkmark | \checkmark |
| Body functions | The participants emphasized a positive effect of dark green leafy vegetables on the body functions. "Greens add blood and make the bones strong." (FGD3_Uganda p. 13 42 - 43) | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark |
| Poor man's food | The vegetables were associated as poor man's food. "Because one doesn't need money in order to get these foods." (FGD6_Kenya p. 11 256 - 316) | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark | \checkmark |

Consortium:









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