FOOD SECURITY

POST-DISTRIBUTION MONITORING SURVEY

JUNE 2022

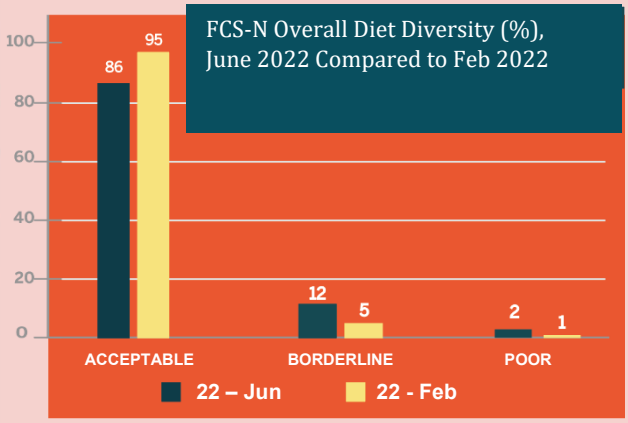
In June 2022, the Food Security PDM was conducted in **9** camps with **464** HH participating.

FOOD CONSUMPTION SCORE – NUTRITIONAL QUALITY ANALYSIS (FCS-N)

The FCS-N evaluates the dietary adequacy of protein, vitamin A and heme iron (found only in meat and fish and absorbed well in body). The FCS-N links HH food access and consumption with stunting, wasting and micronutrient deficiencies. Insufficient protein is a risk for wasting and stunting and affects micronutrient intake, as protein foods are also rich in vitamins and minerals. Over long periods of time, micronutrient deficiencies such as vitamin A and iron, lead to chronic undernutrition.

The FCS-N indicates that the majority (86%) of HH reported having an acceptably diverse diet, still at a high level, but less than previously (95%).

While the FCS-N overall result shows most HH reported daily consumption of vitamin A (73%) and protein-rich foods (82%), diet quality for intake of heme iron-rich foods was only 16% of HH reporting daily consumption, same as Q1 Feb 2022 survey results.



99%

REPORTED

LITTLE TO NO HUNGER OVER PAST 30 DAYS

*Remains unchanged since Q1. February 2020 survey

The Border Consortium

HOUSEHOLD HUNGER SCALE (HHS)

The HHS is a simple indicator (6 questions) to measure household hunger, specifically developed and validated for cross-cultural use. The resulting score applies to the household (HH) level: Little to no hunger; moderate hunger; or severe hunger.

5 HH MODERATE

0 HH SEVERE HUNGER

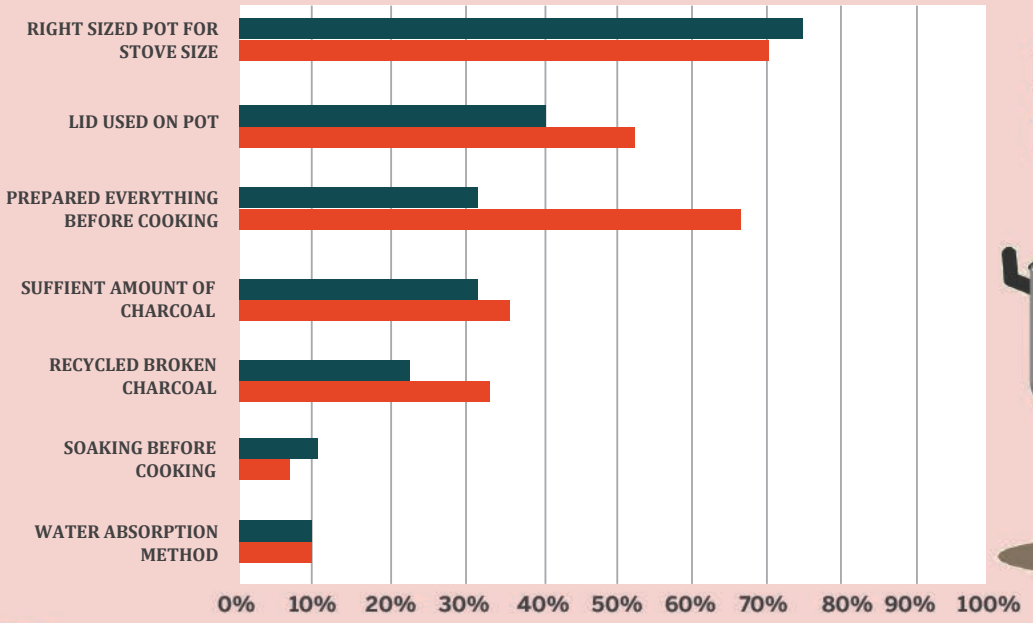
FEEDBACK ON MARKET PRICES OF FOODS AND FOOD QUALITY

More HH reported more food items as 'too expensive' in Q2 vs. Q1 survey. The items most frequently reported by HHs as 'too expensive' were oils/fats (59%), rice (43%) & eggs (34%).

For quality of foods obtained using the Food Card, very few thought that any foods were low quality.

ENERGY EFFICIENT METHODS USED

89% of HH reported using an energy efficient cooking practice during the past month, unchanged since Q1 (90%). Using the 'right-sized pot for stove size' continues to be most often reported method of energy efficient cooking practiced, followed closely this quarter by 'prepared everything before cooking'.



CONCLUSIONS

1

- The main differences in this survey from Q1 survey included:

-Still high but decreased frequency of HH reporting 'acceptable' diet diversity (86%). To be monitored in Q3.

-Increased number of items and HH who reported items as 'too expensive', especially oils/fats, rice and eggs. Prices for these items increased since Q1. Another assessment of Food Card value using nutritional criteria will be conducted in July 2022.

- Daily consumption of vitamin A & protein continue to be reported by most HH. Need to evaluate further on heme (animal source) iron consumption.

- Continued very little HH hunger.

- Food (range 98%-100%) & charcoal (96%) quality remain good.

2

- The Food Card value continues to last 23 days as intended and spending on food using cash was on average 554 baht/month.

3

- The use of an energy efficient cooking method continues to remain high (89%).

- Using the right-sized pot for the stove size continued to be most often reported method of energy efficient cooking practiced (74%).

4

- Oils/fats, rice, & eggs were considered 'too expensive'. Food Card value to be reassessed.