1. Appendices

- 2. Appendices I: Questionnaire
- 3. Appendices II: Photo Documentation of survey

Questionnaire

Topic: Post-harvest Handling Practices of Cowpea (*Vigna unguiculata*): A Case Study of Bauchi State.

This study is a post-graduate research project in partial fulfilment for the requirement of MSc. aimed at identifying the various post-harvest handling practices of Cowpea in the rural areas of Bauchi State, Nigeria. Your response would be highly appreciated and would be treated confidentially.

Instructions: Please mark the boxes and fill in the blank spaces appropriately.

Section A.

Soc	cio-economic characteristics of the respondent:						
1.	Name of Respondent (Optional)						
	Name of Local Government						
	Name of Ward (Community)						
4.	Gender: a) Male [] b) Female []						
5.	Age range: (a) 21-30 [] (b) 31-40yrs [] (c) 41-50 [] (d) >50 []						
6.	Marital Status: (a) Single [] (b) Married [] (c) Divorced [] (d) Widow						
7.	What is your household size?						
8.	Level of Education (a) Non-formal Education [] (b) Primary/Basic [] (c)						
	Secondary [] (d) Tertiary []						
9.	Farming Experience (years)						
10.	0. Average income per year (Naira)						
	What is your farm size (ha)?						
12.	How many hectares of land do you cultivate Cowpea annually?						
13.	How much of cowpea do you grow annually (in bags)?						
	Do you have access to extension service (a) Not at all [] (b) Once a year [] (c)						
	Twice a year (d) Thrice a year						
	ction B. (Post-Harvest Handling Practices of Cowpea)						
15.	Which drying method do you use?						
	(a) Sun Drying [] (b) Shade Drying []						

 16. How long does it take to dry before storage? a) Within a week [] b) Within 2 weeks [] c) More than 2 weeks [] d) More than a month [] 17. Where do you thresh the cowpea? (a) At farm [] (b) At home[]
(c) Both [] (d) Others (specify)
18. How do you thresh cowpea?
(a) Manually [] (b) Using Machine []
19. How do you package cowpea grains after threshing? 20. Do you sort the cowpea before packaging?
(a) Yes [] (b) No []
21. Where do you store the produce? (a) At farm [] (b) At home [] (c) Both [] (d) Others (specify)
Section C. (Type of Storage Facilities) 21. What method of storage do you use?
(a) Modern [] (b) Traditional []
22. In which form do you store the cowpea?
(a) Dehulled [] (b) Un-dehulled []
23. Do you use chemical for cowpea storage?
(a) Yes [] (b) No []
24. If yes which chemical do you use?
25. Which form is the chemical use?
(a) Powder [] (b) Liquid []
26. Cost of chemical(pesticides)
28.How long do you store cowpea? (a) Less than 3 months [] (b) 3-6 months [] (c) 6-9 months [] (d) more than 9 months []
29.What is/are the cause(s) of loses during storage?
a) Amount of water content before storage

b)	Humidity of the storage facility						
c)	Size of the storage facilities						
) Insect infestation						
e)	Others (specify)						
Section D (Factors that influence use of chemicals in storage)							
30. What kind of storage facilities do you use?							
a)	a) Silos						
,) Rhombus						
	c) Jute bag						
	d) Sac e) PICS bags						
	f) Drum						
٠,	g) Jerry can						
31. Why do you choose these facilities? (multiple choices are allowed)							
i) Low cost [] ii) Simplicity [] iii) Effective [] iv) Safe [] v) Availability [] vi) Small nature of operation [] vii) Large scale nature of operation [] 32.Any other facilities that you think to use in the future? (a) Yes [] (b) No []							
33.If yes which facilities is it?							
34.	Why do you choose to u	use this facility in th	e future?				
Section E. (Comparison of the perceived effectiveness.) 35. Rate these facilities base on effectiveness							
	Facility	Very Effective	Effective	Not Effective			
	a) Silos						
	b) Rhombus						
	c) Jute bag						
	d) Sacs						
	e) PICS bags						
	f) Drum						
	g) Jerry can						

Photos from the data collection



Source: Field survey



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