

Food for thought? The future of the 'Clean' Cooking Sector

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“The first wave of improved cookstoves were the HERL stove in India in the 1950s and the Singer stove in Indonesia a decade later. They were equipped with chimneys because the emphasis at that time was on reducing or eliminating smoke at the fireplace - a health concern that has recently been moved back an to the front burner” (IDRC 1988)

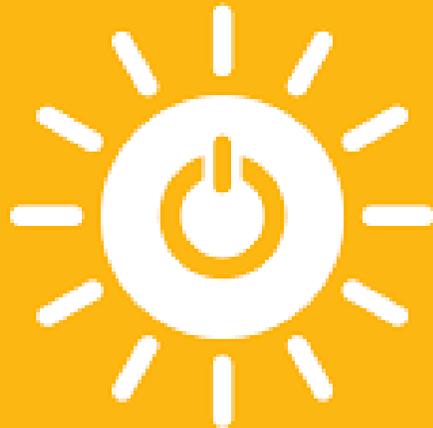
“Activities on improved cookstoves took place all over the world after the 1970s oil crisis due to which cookstove programs (ICPs) were initiated in a number of developing countries including India to tackle the energy” (Kumar et al. 2013)

“There are now two overarching focal points driving the stove development agenda. One has been based on scientific evidence estimating that the use of traditional ‘open’ fires and biomass fuelled stoves contributes around a third of global carbon monoxide emissions, is increasingly linked to greenhouse gas emissions, and is a significant factor in the occurrence of climate change. The second has been the (re)connection between smoke caused by open fires and negative health impacts.” (Ray et al. In Review 2019)

“In the early 80's when ICS started to be addressed, it was looked into as pure technical issues and therefore studies have been concentrated on ICS efficiency and less on the users' priorities and needs” (ARECOP 2001)

SDG7

7 AFFORDABLE AND CLEAN ENERGY



INDICATOR 7.1.2

**Proportion of population with
primary reliance on clean fuels and
technology**

The Sustainable Development Goals Report

2018



TRACKING SDG7:
THE ENERGY PROGRESS REPORT

2018

ANALYSIS OF THE
VOLUNTARY NATIONAL REVIEWS
RELATING TO SUSTAINABLE
DEVELOPMENT GOAL 7

2018

WORLD BANK GROUP



Timely Debate

Sobering facts re: cooking.

Not enough attention, Not enough Investment, Slow progress on finance and innovation, Lack of infrastructure

41% of the global population still lack access to clean cooking fuels and technologies

Financing requirements for universal access to clean cooking solutions are estimated at US\$ 4.4 billion per year to 2030.

Clean cooking is the most underreported issue. Only 27 per cent of the 2018 reviews report on clean cooking

"If the current trajectory continues, 2.3 billion people will continue to use traditional cooking methods in 2030."

If only people knew the benefits.....

“The solution lies in transitioning to cleaner fuels and technologies, like gas and electricity, and improvements in stove efficiency. Addressing issues of affordability, lack of consumer awareness about the benefits of clean cooking, and minimal financing for producers of clean cooking energy technologies are key to accelerating the rate of access to clean cooking.” (SDG7 2018 report)

Beyond Technology: Improved for Whom?

Improved cookstoves “brought together several ‘sexy’ subjects..... such as working with poor women; raising the income of poor artisans, conserving environmental resources (especially saving trees) and reducing pollution.” (Crewe 1997: 60).



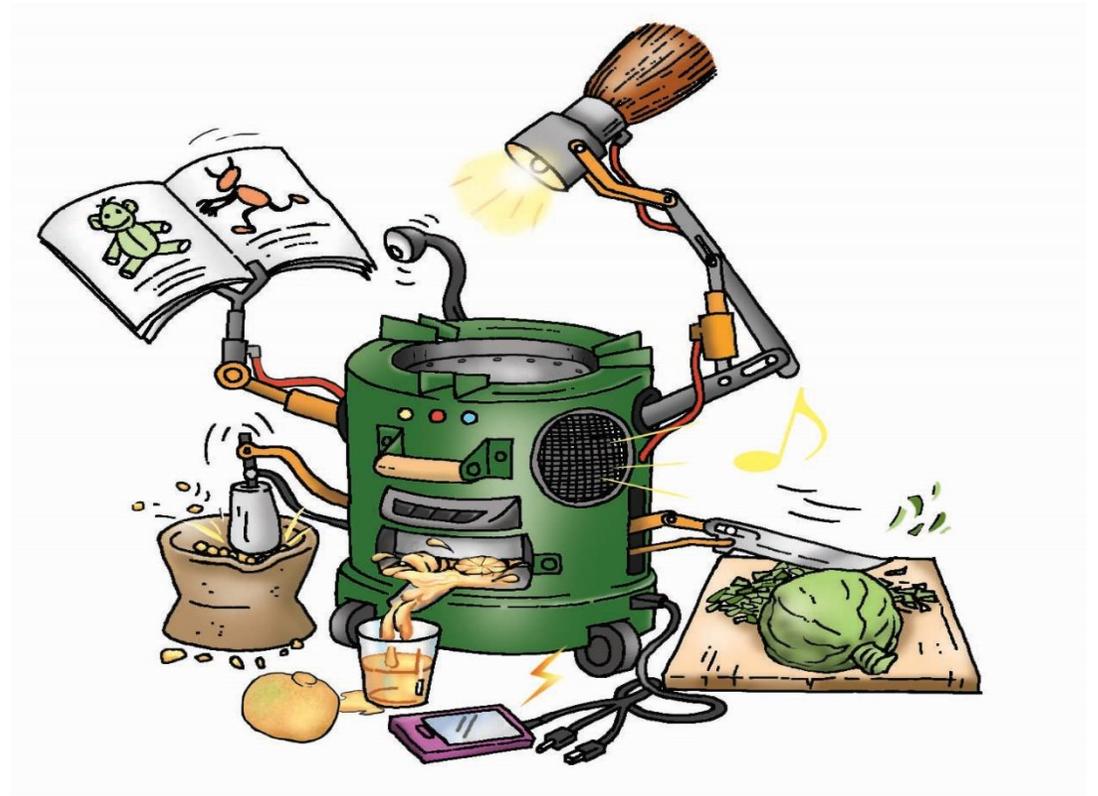
Where is the human focus?

Unresolved trade-off between the technical quality of cookstoves and their acceptance and usability by cooks.

Technical concerns (such as efficiency, emissions and safety) prioritised by donors and implementers of stove programmes are not necessarily shared by intended beneficiaries.

Important to stress that 'technology centred' and 'people centred' approaches are complementary to each other

One size does NOT fit all



Source: Henderson Mawera, Illustrator, Malawi

Preserving Culture, Identity and Heritage



There is rise in social media posts and cooking programmes that depicts culture, history and the “good old days” through traditional cooking methods.

We are often glorifying the ways in which our mothers, grandmothers, aunts etc. cook – a way of preserving culture and identity.

“Potjie cooking is a strong tradition that belongs to all the different peoples and food cultures of South Africa. It is a way of socializing, a way to have a party, and a way of cooking outdoors.. For most South Africans an invitation to potjiekos (food cooked in a potjie) promises a relaxing time of cheerful chatting by the fire, often in a beautiful surrounding, while mouth-watering flavours of stews or curries emerge from the potjie”



Preserving Culture, Identity and Heritage Cont...

“I ran a restaurant when I lived in Mali but when I left I took nothing. When I came here, my sister gave me a pot she was given by UNHCR and I bought a small pot in the market and I started to sell food here in the camp. But it wasn't the same. I gave my brother the keys to my house in Mali to get my big Marmite pot... I bought that pot for 40,000CFA. This pot is the best pot to use...”

What Works and What Doesn't



LPG:

Time saving – allowed women to be more sociable – seasonality

However reliability and sustainability of supply – heavily subsidised



IWA tiers of performance

▼ SHOW SUBTIERS

1
Emissions

4
Efficiency

1
Indoor emissions

3
Safety

Dedicated market research

Aspirational stove

BUT is a charcoal stove

Clean cookstove using dirty fuel

The Middle Ground

Stove and fuel stacking is standard practice in everyday life.

“We argue for the implementation of portfolios of clean fuels, devices and improved practices tailored to local needs to broaden the use niches that stove programs can cover and to reduce residual open fire use” (Ruiz-Mercado and Masera 2015)



Exclusive use of one stove/fuel is unrealistic and unsustainable....

MECS: Things to Consider

Learning lessons from what is already out there:

Sustained efforts are needed to improve data quality and availability. “One key area of focus is to improve the coverage and precision of household survey questionnaires to more accurately reflect the nature and quality of service for electricity and clean cooking” (HLPF 2018)

Commitment for clean cooking strategies in national policies – something that is very much missing

“Can there be energy policy without biomass” (Owen et al. 2013)

Household/ Community/ Enterprise needs, wants and priorities for their cooking agendas..

Acceptance that universal uptake of one particular stove/ fuel will not be achieved.. How to measure the balance of everyday cooking to meet measure, targets and indicators.