ASSESSMENT OF TECHNOLOGICAL CAPABILITY OF THE INFORMAL FOOD SERVICE OPERATORS IN OYO STATE.

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1.1 Background to the Study

▶ Food service system, includes all establishments that prepare meals for consumption out of home, as well as for delivery to homes, (Weuffel,2005)

Food service system

Mobile e.g street hawkers that carry their food in tray/ wheel trucks to sell

Semi- Mobile that use wheel trucks to sell and change location occasionally

Stationary they have built up structure where they prepare and serve their meal to customers



Formal: they are registered with government institution e.g Mr Biggs, Tantalizer, hotel restaurant, club houses, pubs and event caterers.

Informal: they are not registered but have structure where they operate in motor parks, street junctions, office area, schools and hospitals, other are caterers



Background con'td

- ▶ The informal sector 60% of the total population of Nigerian firms in 2016, (NBS, 2017), and a fertile ground for growing TC needed for economic development (Efunwole et al.,2019).
- ▶ 2.5 billion people consume food out of home daily due to its changing demography and convenience (Fellows and Hilmi, 2012).
- ▶ 95% of working class Nigerian are vulnerable to food poisoning incidence Akanji et al., (2016) and they spend at least 20% of their income.

Background cont'd

- ▶ Technology is affecting every aspect of the food service system from the cash register to kitchen operations, thereby changing the way they operate.
- For example: gas cooker has replaced the use of firewood
- fruits portions are now neatly wrapped in polythene/take away,
- food are now being microwaved, and displayed in aluminum glass stand with continuous warming. (See Plate 1.1)
- ▶ Use of POS.





Plate 1.1: Use of new technologies in the informal foodservice system













1.2 Technological capability (TC)

- ►TC is defined as the ability to absorb and adapt technologies into local settings.
- ► And its component are; Investment capability, Innovation capability, Production capability, Marketing capability, Linkage capability (Lall, 2001; Wilson, 2005).





1.3 Statement of problem cont'd

- Assessing the level of TC of IFO will enhance the development of effective, integrated and preventive strategies by government.
- Nwankwere, (2017)- technology capability of food and beverages industry.
- ▶ Oluwale *et al.*, (2013) the informal Nigerian automobile sector. Efunwole *et al.*,(2019) informal bakery sector.
- ▶ But there is a dearth of information on the TC of the (USCs), hence this study.

1.4 Objectives of the study

The main objective of the study is to assess the technological capability in informal food service system in Oyo State.





1.5 Scope of the study

- The study was limited to activities of the informal IFOs located in public spaces within urban and rural areas of Oyo States.
- This study does not cover the formal foodservice operators and caterers who operate privately at events, hospitals and schools or registered organizations.





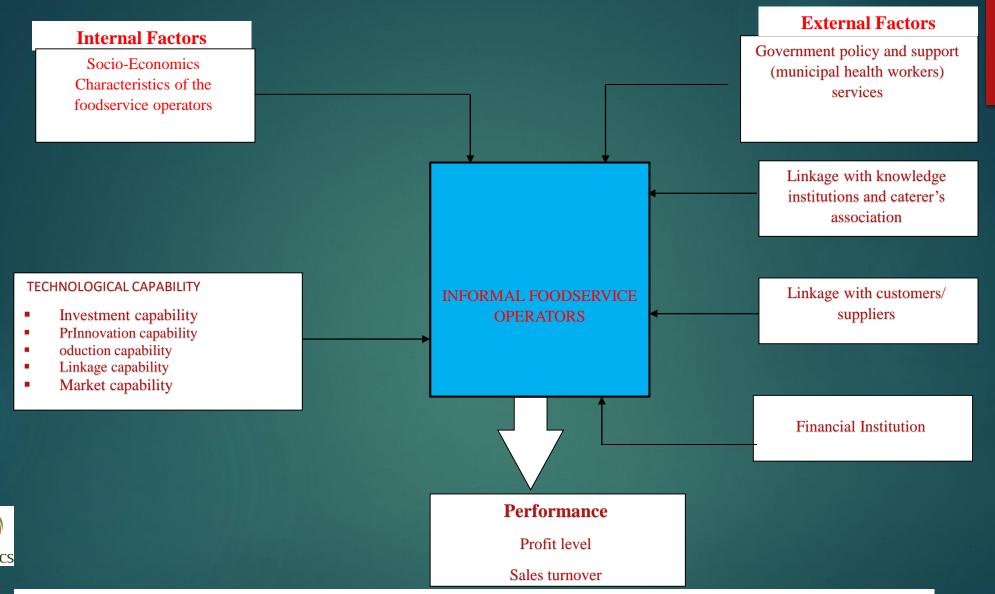


Figure 3.1: Conceptual Framework of Technological Capability and performance of informal food service system in Oyo state.

(Adapted Girvan, 1981, modified by the author, 2020)



2.1 Study area and sample size

- Six (6) LGAs across the three (3) senatorial district within Oyo state, Nigeria.
- ▶ 180 informal IFOs were purposively selected to be administered questionnaire.





The Study Area







Figure 3. Map of Oyo State (Source: Muse, 2010)

3.2 Research tools

PRIMARY DATA

▶ a. Informal IFOs questionnaire: open and close ended questions that was used to elicit information from selected IFO.

b. Observational checklist: an on-the-spot direct observation of the operations, environment and location of the IFO. It is a judgement of the observer using a designed checklist.

SECONDARY DATA

Text books, Academic Journals and Publications, Newspaper publications, NIS standard Internet information.



3.3 Method of data analysis

- ▶ Data obtained were analyzed using descriptive and inferential statistics such as; percentages, frequencies and mean.
- ▶ Analysis of variance (ANOVA) was employed to examine significant relationship among the mean rating of the technological capabilities. Which was employed to determine the factors with significant effect on the IFO technological capabilities.





Investment capabilities of the IFO

Table 4.1 Investment capability of IFC

Investment capabi	lity					W	Frequency	Percentage
Category	Stationary (N-53)	%	Semi Mobile (N- 65)	%	Mobile(N-51)	%	1,000	
Present Worth of	A	В	C	D	E	F	G	Н
Business(×N1000)								
5 – 50	2	1.1	3	1.8	19	11.2	24	14.2
51 - 100	5	2.9	6	3.6	20	11.8	31	18.3
101 - 200	8	4.7	10	5.9	12	7.1	30	17.8
201 - 300	10	5.9	19	11.2			29	17.2
300 – 500	12	7.1	13	7.8			25	14.8
Above 500	16	9.5	14	8.2			30	17.8
Total							169	100.0
Source of capital								
Personal Savings	7	4.1	11	6.5	5	3.0	23	13.6
Friends and family	19	11.2	20	11.8	11	6.5	50	29.6
Coop Society	11	6.5	9	5.3	18	10.7	38	22.5
Money Lenders	2	1.1	4	2.3	7	4.1	13	7.5
Bank Loan	6	3.5	6	3.5	3	1.8	15	8.8
Government Institu	tion 5	3.0	7	4.1	2	1.1	14	8.2
Others e.g. <i>aajo</i> or	esusu 3	1.8	8	4.7	2	1.1	12	7.6
Totaqurce: A	uthor's survey (2020	0)					169	100.0





A-Stationary operators: B (%)- A/N; C- semi- mobile operators; D (%)-C/N; E- mobile operators; F (%)-E/N; G-A+C+E, H (%)-G/N

Table 4.2 Investment capability of informal IFOs through observational checklist

	Nil	%	1unit	%	2unit s	%	3units	%	Above 3units	%	Total
Facilities available in the o	outlet (sta	ationary	outlet)	Live				Harris	ALVIOLE.		
	\mathbf{A}	В%	C	D%	E	F%	\mathbf{G}	Н%	I	J%	\mathbf{K}^*
Fridge and freezer	7	13.2	18	33.9	19	35.8	9	17	J. 144		53
Gas cookers	9	16.9	22	41.5	20	37.8	2	3.8		_	53
Microwave oven	20	37.7	25	47.2	7	13.2	1	1.9		-	53
Continuous warming System	6	11.3	12	22.6	27	50.9	5	9.4	3	5.6	53
Food warmers	- 1 - 1 1		4	7.5	6	11.3	27	50.9	16	30.1	53
Blenders	22	41.5	29	54.7	1	1.9		H	1104	-	53
POS payment method	NU - 1		2	3.7				- 1		-	53
Others e.g. glass display, take away packs	28	52.8	25	47.1					-		53
Safety facilities available	in the ou	tlet									
Fire extinguishers	47	88.6	6	11.3	1-1811		William -	- 1			53
First aid box	50	94.3	3	5.6	11 T-50	. Ti					53
		Avai	ilable			Not avai	lable			Total	
		N		%		N		9/	0		
Non slippery floor		25		47.1		28		52	.8		53
Proper drainage system		34		64.1		19		35	.8		53
Pipe borne water supply		12		22.6		41		77	.4		53
Toilet and waste management system		6		11.3		47		88	.7		53





Table 4.3 Investment capability rating of IFO

	1	2	3	4	5	Mean
Investment capability						2.78
Ability to identify a profitable business	4(2.4)	9(5.3)	17(10.1)	82(48.5)	57(33.7)	4.06
Ability to carry out feasibility study	32(18.9)	39(23.1)	32(19.9)	37(21.9)	29(17.2)	2.95
Ability to procure the materials and equipment needed for good quality meal	70(41.4)	82(48.5)	10(5.9)	6(3.6)	1(0.6)	1.73
Ability to raise enough working capital	47(27.8)	48(28.4)	51(30.2)	10(5.9)	13(7.7)	2.37



Source: Author's survey (2020)

1- Nil 2 – Low

3 - Fairly high

4 – High

5 - Very





Cooking and serving area of operation site







Source: Author's survey (2020)



Table 4.4 Innovation capability rating of the IFO in last five years

	1	2	3	4	5	Mean
Innovation capability						3.22
Ability to uses of new technology	17(10.1)	17(10.1)	73(43.2)	55(32.5)	7(4.1)	3.11
Ability to introduce new menu	2(1.2)	4(2.4)	15(8.9)	77(45.6)	71(42.0)	4.25
Ability to introduce new method of meal preparation or preservation	12(7.1)	26(15.4)	35(20.7)	46(27.2)	50(29.6)	3.57
Ability to re-organize the whole process	68(40.2)	85(50.3)	7(4.1)	5(3.0)	4(2.4)	1.47
Ability to changes an entire dining environment	22(13.0)	23(13.6)	34(20.1)	40(23.7)	50(29.6)	3.43





Table 4. 5 Production capability rating of IFO

	1	2	3	4	5	Mean	20
Production Capability						3.36	
Ability to purchase good quality food							
raw material for production	5(3.0)	47(27.8)	37(21.9)	37(21.9)	43(25.4)	3.39	
Inventory management of raw food							
items	3(1.8)	47(27.8)	39(23.1)	45(26.6)	35(20.7)	3.366	
Quality management during							
production	6(3.6)	50(29.6)	40(23.7)	39(23.1)	34(20.1)	3.266	
Production of good quality food to							
satisfy the consumers	8(4.7)	45(26.6)	36(21.3)	35(20.7)	45(26.6)	3.378	
Ability to produce enough volume of							K FORTER OF
food to meet demands	6(3.6)	41(24.3)	46(27.2)	33(19.5)	43(25.4)	3.39	TWING

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Source: Author's survey (2020)
1= Low 2= Fairly high 3 = High

Table 4.6 Linkage capability rating of the IFO

	1	2	3	4	5	Mean
Linkage Capability						3.39
Linkage with consumers						
	3(3.4)	7(5.3)	18(10.1)	85(48.5)	59(33.7)	4.31
Linkage materials sellers	30(18.9)	38(23.1)	34(19.9)	36(21.9)	27(17.2)	4.04
Linkage with other competitors	71(41.4)	67(48.5)	21(5.9)	18(3.6)	6(0.6)	2.65
Linkage with institutions (Universities and						
technical colleges)	45(24.8)	42(28.4)	41(30.2)	15(5.9)	23(7.7)	2.23
Linkage with government health inspectors						
	49(25.8)	37(21.4)	51(25.2)	14(4.9)	14(8.7)	2.89
Linkage with foodservice association	37(27.8)	43(28.4)	51(30.2)	10(5.9)	11(5.7)	3.47
						1.57

58(34.3)

12(7.1)

5(2.9)

0(0)

21

Linkage with financial institutions 94(55.6)

Source: Author's survey (2020)

1= weak, 2= fairly strong, 3 = strong, 4= very strong, 5= extremely strong.

5.1 Conclusion

- ▶ Informal IFOs had fairly high investment capability and that majority of the informal IFOs are mobile and semimobile (68.6%).
- ▶ IFOs do not have fire extinguisher(88.4%) or first aid box(94.3%) in their outlet which implies they are prone to danger as a result of fire outbreak.
- ► Their production, marketing, innovation and linkage (financial and knowledge) capability were high, fairly high, and low respectively.





5.2 Recommendations

- Provision of infrastructural facilities such as stable and regular supply of power and pipe water supply.
- ▶ The mobile IFO should discouraged through imposition of fines and sanctions.

There should be strong linkages between the IFOs and both financial and knowledge institutions.





Thanks for attention

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