
CHAPTER III

COLLECTION OF DATA

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The methodology used in selecting the sample, collecting data, with the view to achieve the objective the entire survey was carried out in the following manner.

- 1) Collecting information regarding migrant restaurant labour with the help of schedules.
- 2) Personal interview and discussion with labours and restaurant owners.
- 3) On the spot observation.
- 4) Evaluation and analysis of data.

The present study is a part of survey research and naturally the most of data collected is primary. The researcher him self is restaurant owner and entire family of researcher is in this business from the last forty years. The secondary data is collected by researcher form various govt. Organization, specially from the labour department of the municipal council and the state labour department. This survey mainly covers the

plight of migrate workers in the restaurant. The reasons of migration, the push and pull factors, the nature of migration process and causes of migration, with the help of schedules the brief review was taken of labour force, and migration form rural areas particularly in Udupi taluka of south Kanra district for the collection of necessary information regarding Socio-economic position work emoluments and perquisites received, living conditions, remittance they send back to their families and to know whatever the problems the detail schedule were prepared. The special schedule was also prepared for restaurant owners to find out the problems faced by owners in recruitment and Govt. Policy regarding restaurant workers. In addition to these information regarding present position of restaurant industry the personal interviews with the restaurant owners and their organization were conducted. The data regarding the working labour force in restaurant business was collected from municipal council and labour department of state Govt. Migration of the labour from rural to urban areas were examined form population census. Information regarding the municipal provision regarding inspection of restaurant license fees were obtained form Sangli

municipal councils health department.

3:2 SCHEDULES:-

Two different schedules were prepared. One for restaurant labourers and the other for the restaurant owners. The schedules were prepared in English but at the time of personal interview they were translated into Marathi and Kannada, to achieve necessary objectives. The schedules were formed in such way that respondents could easily understand and their response could be fast and easily recordable. To get maximum information from the illiterate workers, the informal discussions were conducted.

3:3 ON THE SPOT OBSERVATION:-

The researcher himself is restaurant owner. So he is aware of all practical problems faced by workers. To add more information the observational data regarding day to day life of these workers collected by on the spot observation. The researcher visited most of the restaurants in Sangli city and collected observational data.

Interviews of restaurant employees and restaurant workers were started in 1st June 1992 and it continued

till 1st Sept. 1992. The respondents were interviewed during the working hours as well as at their resting times. First of all it was found that the respondents were not eager to give information, but after explaining them regarding study, they co-operated with investigator.

During the course of field work some difficulties were faced by investigator. It was found that the owners were not ready to disclose the facts regarding salary given to labourers. And labourers were also found confused while giving information regarding personal questions.
