

New Urban Consumption Patterns and Local Agriculture : Application to the Bukavu HORECA Sector (RDC)

Neema Ciza Angelique^{1*} and Lebailly Philippe²

Abstract

The rapid urbanization experienced by all developing countries is recognized as the key factor in the current evolution of food consumption. In the city of Bukavu, the consumption pattern is evolving and diversifying towards an of out-of-home catering as a new restauration mode. The purpose of this article is to analyze whether this new consumption pattern gives in consumption can constitute an opportunity for local agricultural products. To achieves this goal a survey was conducted on 45 restaurants sampled in the Bukavu city. A survey questionnaire based on food types, offer to consumers, frequency of consumption and income was submitted to the restaurateurs. Two main types of restaurants were identified, of which 71% were "MALEWA" and 29% were modern restaurants. In these two types of restaurants both local and imported products are genaraly used. The survey results also showed that 58 % of sales income is used to purchase local products and only 18 % is used to purchase imported products in the « MALEWA » restaurant. On the other hand, 38% of sales income used to purchase local products versus 31% purchased imported products in the modern restaurant. There is therefore an opportunity to be seized for the local agriculture which can find in these new modes of consumption new and remunerative outlets.

Keywords : New consumption patterns, Out-of-home catering, Modern Restaurant, Malewa, Local products

1. Introduction

In RDC, it is widely recognized that the succession of wars, looting, robbery, insecurity and population displacements have made rural people more precarious and made it difficult to practice agriculture, which has aggravated the already very difficult living conditions of the country population. After a long decline, which would have started with the "Zairianization" policy initiated in 1973, the 1996-2002 conflict provoked the collapse of agriculture. In principle, with the restoration of peace and the return of the displaced to their original lands, there should have been a resilience of the agricultural sector. However, the vast majority of the rural population in the whole country is still condemned to subsistence farming, characterized by extremely low productivity, marketing costs

¹ * Neema Ciza Angélique, PhD student in rural economics and research assistant, Faculté des Sciences économiques et de gestion, Université Evangélique en Afrique, Congolaise, Bukavu, Sud-Kivu, République Démocratique du Congo.

E-mail : neema_ciza@yahoo.fr / Angelique.NeemaCiza@doct.uliege.be

GSM : +32 471 872 408

² Lebailly Philippe, PhD and Full Professor, Unité d'Economie et Développement rural de Gembloux Agro-Bio Tech, Université de Liège, Belge, Passage des Déportés, 2, 5030 Gembloux, Belgique. E-mail : philippe.lebailly@uliege.be

exorbitant and almost inaccessible markets. At the same time, increasing urbanization may represent an opportunity for what is commonly referred to as peri-urban agriculture. However, to meet this challenge level, the offer must be adapted and meet the expectations of new urban consumers.

The Democratic Republic of Congo in general and more particularly the province of South Kivu, victims of several repeated wars, experienced a population explosion leading to an intense rural exodus, triggering a very rapid urbanization manifest throughout the city of Bukavu (Casinga et al., 2017). With this urbanization, we are witnessing a proliferation of different ranges of restaurants and supermarkets that finding their raw materials from imports (Vwima et al., 2013).

In addition, with urban growth marked by population growth, there is a significant change in agricultural production accompanied by a multitude of diversified products on the market to meet a new demand for food outside the home. Hence the promotion of local products by restaurant owners who, once reserved for certain segments of the population, are also accessible even to low-income households. (Grain de Sel, 2012).

It is worth emphasizing that the ultra-rapid urbanization of the past 10 years has resulted in the coexistence of two interdependent economic sectors: "modern" and "informal" (OCDE / AfDB, 1993b). The latter, by their dynamism, their ability to adapt to market requirements and to the cultural context and their flexibility, have developed considerably because they operate without regulations or culinary norms, their objectives being to earn money in return for services they offer and, on the other hand, clients are concerned about the satisfaction of their food needs, especially since they observe a considerable distance between the workplace or school and the home (Bendeck et al., 2000).

Out-of-home consumption is developing dramatically in Bukavu as in most African cities and the thorny question remains whether local productions can find an opportunity in these new forms of food consumption ?

Thus, this study aims to identify and present new urban consumption patterns and analyze the capacity of local agriculture to meet the demand of the catering sector in Bukavu city.

2. Methodology

2.1. Spatial localisation

Covering an area of 60 km² and located in the east of the Democratic Republic of Congo, the city of Bukavu is limited to the North by Lake Kivu constituting the only limit, to the South by the territory of Kabare, to the East by the Ruzizi River which hosts the waters of Lake Kivu and to the west by the Nyamuhinga River located in Bagira Commune and separated from Rwanda by Lake Kivu (1460 m) and the Ruzizi River. It is administratively subdivided into three communes with respective areas of 37.6 km² for the commune of Bagira ; 12.3 Km² for Ibanda and 10.1 Km² for Kadutu (Vwima and Lebailly, 2013, Faye M., 2012, Sadiki et al., 2010).



Fig. 1 : The 3 communes of Bukavu city

The research conducted by Vwima (2014) aims at highlighting the importance of food supply from the Rusizi District (Rwanda) in the food security of the city Bukavu (Democratic Republic of Congo). Due to the informal nature of this supply, the conducted research characterize its magnitude, drivers, and consequences as well as to develop policies that are likely to improve this supply and facilitate regional integration.

Bukavu is a major food market of the Rusizi District (Rwanda) food products. This is however far from being confirmed by official import statistics of the Congolese Control Office (CCO) which, except for rice, underestimates the border trade for a large portion of food commodities flows.

The significant flows of food supplies from Rusizi district are a major contribution to the livelihood of thousands of families in the city of Bukavu. It emerges that all products supplied from Rusizi district by reselling households generate positive return per month demonstrating a positive remuneration not only for the invested capital, but also for the time and effort invested in the activity. This regional trade remains a short-term solution of food security of the city and the province in general. In the long term, it would be better to stimulate the production and promote local food trade. To achieve this, investments need to be channeled to the agricultural sector. It is at this price that the agricultural sector in South-Kivu can be revived and reach the threshold of self-sufficiency, and even create a surplus for export. Admittedly, this solution then poses the problem of reconversion of consuming households and sellers-households that we should rethink from the outset.

2.2 Methods and technics

On the one hand, the methodology applied to this research is qualitative and based on surveys, interviews and direct observations. The review of the literature was the first step. Given the importance of concepts related to out-of-home catering, the literature review has been oriented in several areas, including : food consumption, eating habits, food

security, agriculture, nutrition, etc. On the other hand, we use a statistical analysis to analyze and interpret the data in order to link them to the realities of the environment.

To complete this research, a sample of 45 restaurateurs was considered at the rate of 15 restaurateurs in each commune constituting the city of Bukavu namely Bagira, Ibanda and Kadutu. This in order to assess their demand in the food markets, their offer to consumers and all that they offer them, were also part of the necessary information.

Based on the type of restaurant considered, the comparative method made it possible to make an observation on the food habits in the city of Bukavu in particular as well as the comparison of the practices and habits of food in the 3 communes constituting our field of investigation.

In each commune all neighborhoods were considered taking into account both sides of the avenue. It should be noted that an avenue is an open road in a neighborhood because the city knows the problem of urbanization.

Thus, not having the list of all restaurants in the city of Bukavu for random sampling (which may require a draw on a specific list), we were able to proceed with non-random sampling, exploratory sampling. That is to say, the researcher sets a sampling step that he must respect in case he finds himself in front of a population concentrated in one place. Thus, the sampling rate considered for our research was 3 restaurants in all the communes. In addition, due to the disparity between the different municipalities, and given the number of restaurants in the different municipalities, while respecting the sampling rate considered, we decided to standardize the sample size because of 15 restaurants by municipalities.

In addition, this survey was supplemented by an interview to get the most information about our research question.

The observations then took place in the restaurants of three communes of the city of Bukavu on the basis of a direct interaction between the consumers and the service providers (in this case the manager of restaurant). We have participated in the way in which transactions and exchanges between restaurateurs and consumers take place. It is therefore the participant observation: in this case, the researcher is always initially a stranger to the phenomenon studied, but during observation, he is no longer just a spectator, he becomes an actor and participates in the development of the phenomenon he studies (Loubet des Bayle, 2000). Our research has made it necessary to integrate us into the life of the population of our area of study, in order to be aware of the different eating habits and to know the new consumption patterns in the city of Bukavu as well as their opportunities for local agriculture.

In addition, interview and questionnaire survey techniques were useful for data collection. The interview as a process of scientific investigation aimed at knowing directly what the subjects surveyed think, feel, desire, know or do, this technique using a verbal communication, in order to collect information related to a specific purpose, we collected information related to our object of study (Mulumbati, 1980, Dépelteau, 2000). Specific questions were formulated to allow us to highlight a link between our study variables. The semi-structured interviews were then retained as part of our approach. According to this technique, we have a series of relatively open questions, about which we have received information from the interviewee (Campenhoudt et al., 2017). These interviews were conducted individually with the various food service providers in out-of-home

restorations. After the interviews with all these actors, it was imperative to triangulate the collected information in order to draw broader lessons.

Due to the topographic complexity of the city of Bukavu and the sample size considered, the survey, which enabled the collection of information relating to this research from the restaurant owners, lasted 55 days, from March 15th to May 10th, 2018 (Table 1). It took place every day from 10h a.m to 18h p.m and the administration of each questionnaire lasted on average 60 minutes depending on the availability of the respondent. Table 1 below shows the dates, municipalities and restaurants covered by our surveys during the period under consideration.

Dates	Municipalities	Neighborhood	Types of restaurants	
			MALEWA	MODERNE
15 March 2018	BAGIRA	Quartier D	La casa di brayana	-----
16 March 2018		Cahi	-----	Maison jéremie
17 March 2018		Cahi	-----	Chez donado
18 March 2018		Cahi	-----	Restaurant agapé
29 March 2018		Quartier A	-----	La simplicité nganda resto
30 March 2018		Quartier B	-----	Resto chez anicet
1 April 2018		Brasserie	-----	Chez Coccili
3 April 2018		Centre	-----	Zahwire zanahwire
3 April 2018		Centre	-----	Resto karibu rafiki
4 April 2018		Centre	-----	Resto afya bora
5 April 2018		Centre	-----	Resto chez membre
6 April 2018		Brasserie	-----	Chez ABC Plage
14 April 2018		Quartier C	Restaurant Chez Taté	-----
15 April 2018		Quartier B	-----	Resto WhatsApp la chaleur
16 April 2018		Centre	-----	Nganda resto aux coins de sage
n1			2	13
19 April 2018	IBANDA	Hippodrome	Elisabeth	-----
23 April 2018		PEL	New Delicia	-----
26 April 2018		Nyawera	Lingo pizza	-----
29 April 2018		PEL	Maman kinja	-----
2 April 2018		PEL	Mont kahuzi	-----
9 April 2018		PEL	La ripaille café	-----
10 April 2018		Nyalukemba	-----	New carrefour
10 April 2018		Nyawera	-----	Keneth house
10 April 2018		Av. gouverneur	Fast food	-----
11 April 2018		Av. gouverneur	Kabanda	-----
11 April 2018		Av. gouverneur	Roby guest	-----
12 April 2018		Nyalukemba	-----	Jet 7 Chez Muzungu
12 April 2018		PEL	Aux Elysées	-----
12 April 2018		PEL	-----	Chez da Espé
13 April 2018		PEL	Saint Luc	-----
n 2			11	4
16 April 2018	KADUTU	Mosala	-----	Chez da Bishi

17 April 2018		Mosala	-----	Restaurant
17 April 2018		Kibonge	-----	Restaurant Fanki
18 April 2018		Nyamugo	-----	Chez nyaba deux
19 April 2018		Nyamugo	-----	Chez shudja
20 April 2018		Cinema	-----	Chez da bintu
22 April 2018		Kasali	-----	Restaurant victoria
23 April 2018		Industriel	-----	La différence
6 May 2018		Mosala	-----	Resto chez papix
8 May 2018		Kasali	-----	Chez kibibi
9 May 2018		Kasali	-----	Restaurant bandal
10 May 2018		Nyamugo	-----	Chez da linda
10 May 2018		Nyamugo	-----	Chez binja
n 3			0	15
N=n1+n2+n3= 45			13	32

Source : Author, 2018

2.3 Statistical analysis

To analyze the data from the field survey, we used statistical analysis software. Thus, after the collection of the survey data, the collected information was encoded in the SPSS version 20 software, then it was exported in STATA 14, a data analysis software that allowed us to relate the variables of our study. This linking of certain variables allowed us to establish the link that may exist between them finally to meet the objectives assigned to our work. Subsequently, the Ms Excel software allowed us to generate some tables and figures for both qualitative and quantitative data.

We have also, based on the comparative method mentioned above, compared the revenues generated by the restaurateurs according to whether it is a restaurant of the "Malewa" type or that of the "modern" type in Kadutu commune, Bagira and Ibanda.

In addition, the cross-tabulated table has linked the dishes offered by restaurateurs and the recipes generated by these types of dishes. The aim of this study was to identify the types of products commonly used in restaurants (local and imported products). We have also identified the reasons that lead to food consumption outside the home and this has been analyzed, beyond the fact that this question must be apprehended by the consumers, it was directed towards the restaurateurs supposed to have an idea of this new trend observed in recent years in the city of Bukavu. This variable will allow us to draw conclusions about the new trend of out-of-home catering.

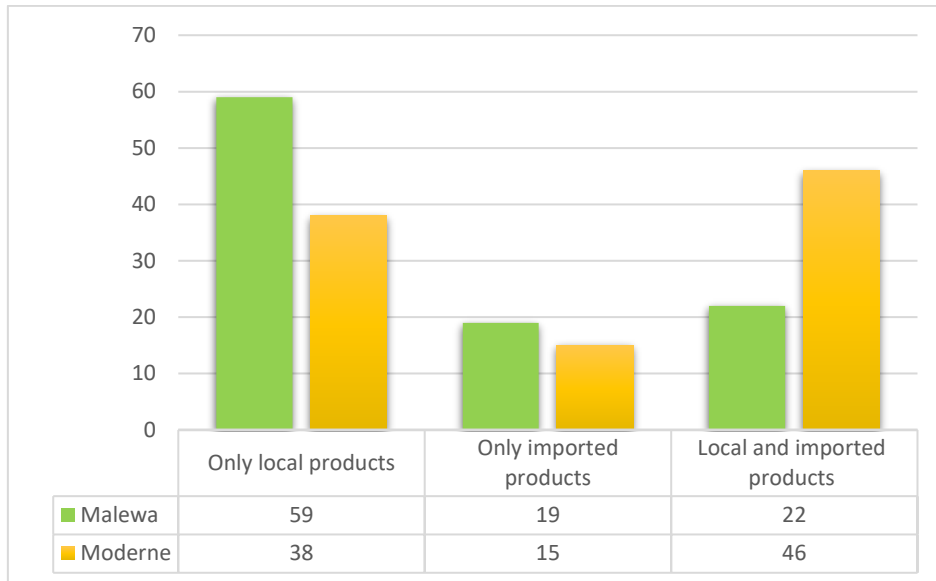
3. Results

3.1 Distinction between the catering sector

In general, by categorizing the restaurant sector in the city of Bukavu, the results obtained distinguish, on the one hand 32 restaurants or 71% are of the type "Malewa" known under the vulgar name "Reko", installed in all communes, they are much more frequented and continue to grow in popularity in the city of Bukavu and secondly, 13 are 29% of the restoration type "modern", which tends to develop imitating the model Western and is frequented by the high social class of the population. From this categorization, it has been proved that the restoration of the "Malewa" type evolves in the informal with the public administration's inability to identify it.

3.2 Source of supply by out-of-home catering sector

Figure 1 : Product diversity in restaurants in the city of Bukavu



As Kouassi et al. (2006), the analysis of the supply of food products is not only limited at the local level, it also includes imports and food aid. Thus, following our investigations, it appears that the out-of-home catering in the city of Bukavu uses local and imported products in the constitution of the proposed dishes. However, 19% of "Malewa" restaurants only use exclusively imported products in their menu and 15% of modern restaurants. Local products, that is to say products originating only from the interior of the Democratic Republic of Congo are used in the two categories of restaurants concerned by our research at the rate of 59% of "Malewa" and 38% of restaurants Modern type. The use of local and imported products is reported by 22% of "Malewa" restaurants and 46% of modern restaurants. This finding sufficiently demonstrates the valuation, integration and diversification of local and imported products in the out-of-home catering of the city of Bukavu as shown in Figure 1 above.

3.3 Perception of restaurateurs on the dishes offered

Table 2. Perception of restaurateurs on the dishes offered

Products	Very high demand	High demand	Lower demand	Very few requests	not requested	TOTAL
Goat meat	33	2	1	3	1	40
Pork meat	28	5	1	0	0	33
Beef meat	21	0	3	4	4	32
Chicken	6	0	1	3	5	15
Fresh fish	16	0	1	5	2	24
Fresh mukeke	7	0	0	0	0	7
Captain's net	1	3	1	0	0	4
Shrimps (prawns)	2	0	0	0	0	2
Chawarma/Pizzas	1	0	0	1	0	2
Cassava or maize bread	25	1	0	3	3	32
Vegetables	40	1	0	2	2	45
Potato/Fries	19	2	1	3	3	28
Green bananas	3	0	1	1	1	6
Plantain bananas	20	5	0	0	0	20
"Kwanga"	0	0	1	0	0	1
Rice	12	3	1	1	2	19
Beans	17	5	2	2	0	26

Source : Ours analyses

The demand for food products is perceived as the frequency of consumption of a product on the restaurant's menu (menu) while the level of demand is judged on a scale considering the frequency of consumption of various dishes offered in restaurants. Thus, it can be seen from this table that the demand for products offered by restaurants in all categories is considered very high and this is due to the strong preference of consumers to order and always consume the products on the restaurant's menu. It is also noted that, although the products are offered by the restaurateurs, they do not influence the choice of the consumer, from where it is observed products very little demanded or not requested by the consumers yet being part of the restaurateur's card. All this proves the freedom of the consumer in the choice of his food and the obligation of the restaurateur to meet the expectations of the latter by granting him the food of his choice because this sector is considered as a strategy of the whole food population.

3.4 Overview of revenue generated by product and catering sector

Table 3. Revenue generated by catering sector

Products	Dishes + Accompaniment ³	Type "Moderne "			Dishes + Accompani ment ⁴	Type "Malewa"		
		Price (in dollar)	Quantity	Revenu (\$ per day)		Price (in dollar)	Quantity	Revenu (\$ per day)
Fish	Fresh fish	6	8	48	Fresh fish	2,1	10	21
	"Fretins"	6	3	18	"Fretins"	1,6	15	24
	Fresh Mukeke	8	3	24	Fresh Mukeke	1,5	18	27
	Captain's net	7	4	28	Salted fish	1,3	5	6,5
	Shrimps (prawns)	7	4	28	-	-	-	-
Meats	Groat meat	6	13	78	Groat meat	2	15	30
	Beef meat	5	6	30	Beef meat	2,1	8	16,8
	Pork meat	6	18	108	Pork meat	2,3	18	41,4
	Chicken	7	9	63	Zingaro	1,5	4	6
	Rabbit meat	6	2	12	-	-	-	-
	Sausage	2	4	8	-	-	-	-
	Pizza	3	2	6	-	-	-	-
	Chawarma	3	1	3	-	-	-	-
VEGETARIEN PLATES	Rice-Beans	5	1	5	Rice-Beans	1,2	30	36
	Patatoes- Green peas	5	1	5	Patatoas- Grean peas	1,6	8	12,8
	Bananas- Green peas	5	2	10	Patatoas- beans	1,6	18	28,8
	Salads - egg	5	2	10	-	-	-	-
DAILY RECIPE				474	DAILY RECIPE			250,3

Source : Our analyses

Congolese culture and tradition remain the main elements guiding restaurant owners in the choice of products present in restaurants. Table 2 shows that all food products are presented and offered by restaurateurs according to the food habits of the population of the city of Bukavu. It is noticed as well that, some products are present in the modern restaurants of the city and do not find themselves in the restaurants of the type "Malewa".

The total receipts generated by the restaurateurs of the city of Bukavu are estimated in Table 3. It can be seen that the restaurants of the modern type of the city make a high recipe for the products they offer and the price of these products but also the social class of the customers who revive there compared to the maquis or the "Malewa". In addition, there are a number of identical products (both for the main dish and for the accompaniment) in both types of restaurants as shown in Table 3.

³ Accompaniment in modern catering : Banana fries, potatoes fries, Rice with sauce, peas, Fufou, vegetables (Sombe, Amarantes, bishusha, choux, aubergines), potatoes

⁴ Accompaniment in "Malewa" restaurant : green Banane, Rice, Beans, peas, Fufou, Vegetables (Sombe, bishogolo, Amarantes, bishusha, choux), potatoes

3.5 New modes of food consumption in Bukavu city : an opportunity for local agriculture

From the comparison of these two modes of food consumption in the city of Bukavu, it can be seen that the out-of-home catering sector is an outlet for local producers.

When a "Malewa" type restaurant sells for a daily recipe of \$ 250 by including any product category, and since supplies are made weekly, this gives it sales valued at \$ 1752 per week. From this weekly recipe, the restaurateur allocates 1024 US dollars to the supply of local products (which are : potatoes, fresh vegetables, beef, goat and pork, Zingaro, corn flour, flour of cassava and sorghum, Lake Mukeke, fries, ...) and US \$ 314 to the supply of imported products (rice, peas, fish (tilapia), corn flour, beef, ...). This indicates that 58.5% of the sales made by the "Malewa" are directed towards the supply of local products and 18% for the supply of imported products. The remaining 28% of the restaurant owner's revenue is thus allocated to other expenses related to the managerial functionality of the catering sector.

The modern restaurant incorporates additional products compared to those found in the "Malewa" and therefore achieves a larger recipe. When he sells for a weekly recipe of US \$ 3318, the modern restaurateur allocates 31% or 1018 US dollars of its sales for the supply of imported products and 38% for the supply of local products is 1245 US dollars per week. These supplies concern local products of plant origin such as potatoes, plantains, peas, flours (cassava and sorghum), fresh vegetables (Sombe, Amarantes, Bishusha, Cabbages) and those of origin animal with fish and Mukeke lake, freteins or "sambaza", goat meat, pork, chicken,

The result is that restaurants in the city of Bukavu buy agricultural products and value local products by devoting a large part of their revenue or sales.

3.6 The out of home consumption reasons

Tableau 4. The out of home consumption reasons

The reasons for food consumption outside the home	Effectifs(N=45)	Percentages
Diversification of dishes	13	29
Distance from work or school to home	20	44
Cooking time	12	27
Food quality	18	40
Conviviality (meeting)	7	16
Availability and price of food	17	38
Income level	6	13
Others reasons	3	7

Source : Our analyses

Although the out of home consumption reasons are understood by consumers, restaurateurs in the city of Bukavu were able to discuss some reasons for the adoption of these new patterns of food consumption in the towns of Bukavu. Indeed, Table 4 above shows the main reasons for this new trend in the understanding of restaurateurs.

Several studies have shown that more and more, many people are working away from home, and have a workplace located outside their residential towns (Baccaïni et al., 2007; Muteba, 2014). The average distance between home and the workplace has also increased and therefore does not allow people to consume at home (domicile).

Thus, as shown by our results, in the city of Bukavu, the distance from the workplace to the home is of utmost importance to the presence of out-of-home catering sectors. This sector allows workers to feed themselves, save time and get back to work quickly, which shows that the biggest reason for out-of-home catering is the distance from the workplace to home due to 44%. This is followed by the quality of food in restaurants (40%), the availability and price of food (38%) and also the time associated with cooking food. Out-of-home food consumption makes it possible to eat products that do not have time to cook at home, the cost of the dish probably encourages people to consume out of home, as evidenced by our results.

This is also explained by other reasons including comfort and renowned restaurant, the welcome from the restaurant staff, the internet connection to benefit customers and sometimes customers avoid family problems during labor, civil status (for singles who do not have time to prepare at home). Note also that the level of the client's income (13%) pushes him to eat outside home because with the money at his disposal he can find something he wishes to consume whatever the offered amount of food.

Unlike home-based meals, whose composition depends on the family decision, in this case, the out-of-home restaurant shifts the group's food choice (that is, the choice of the whole family) to the individual decision. The latter is free to choose what he wants to eat, regardless of the products presented in the restaurant. Taste that even reflects the quality of the food is also an important motivating variable to frequent the restaurant, the lack of taste removing much of its interest in the dish eaten and the good quality of food is synonymous with balanced food, pleasure and well-being (Magali R, *nd*). Out-of-home food consumption must therefore, as far as possible, seek to meet the consumer's expectations, including comfort (space, equipment, service, lighting, etc.), the freedom to choose dishes and places, conviviality and the quality of food as specified also by Lia Karsten *and al.* (2015).

4. Discussion

The results of this study are supported by those obtained by other previous research and provide a multi-dimensional understanding of the research area.

Thus, for Agence Bio (2017), local products are favoured in modern restaurants and its share in out-of-home food is estimated at 2.9% of the purchase value of food. Ségolène and Christine (2014) demonstrate that products of plant origin (vegetables and fruit) and products of animal origin (meat and poultry) are regularly supplied with local products in out-of-home catering. This is in line with the reality found in the Democratic Republic of Congo in South Kivu province, where the integration of products of plant and animal origin is remarkable in the out-of-home catering sector in the city of Bukavu and occupies a more important place.

Muteba (2014), in his research in the city of Kinshasa, found that with the crisis, small makeshift restaurants called "Malewa" developed near professional circles and in working-class neighbourhoods where people would eat to meet their food needs, especially when they found themselves at a considerable distance from the workplace and home. This reason was also supported by our research, according to which distance from home is a major reason for food consumption out of home.

The food consumption patterns found in Bukavu through our analyses, the "Malewa" are part of the new consumption patterns and are considered as sectors of activity that have

emerged with the crisis and the population growth due to the urbanization of the city. The same is true in Abidjan (Côte d'Ivoire), as Akindes (1991) proves, where this sector is strongly influenced by the economic recession and constitutes to this end a strategy of integration and initiative in urban economic life. He also shows that the catering sector, through the new modes developed in recent years, has become more important and constitutes an essential link in the production chain, distribution and food consumption. These new consumption patterns in Abidjan also remain marked by a strong demand for local products due to their cultural imprint. Demand for products of plant origin (rice, tubers, plantains, yams, etc.) remains high in this country. The sauce that accompanies dishes made from products of plant origin is also made from local basic products, usually vegetables.

As this study shows, new food consumption patterns represent a great opportunity for local agriculture in the Democratic Republic of Congo. For Magali (Sd), this encourages not only the acquisition of basic food products but also and above all the population's enthusiasm for the appreciation and consumption of local products through this out-of-home food consumption. This also allows everyone, regardless of income level, to access terroir products considered nutrient-rich and thus contributes to an increase in demand from local producers.

This is a sufficient proof that the catering sectors can play a major role in the development of local agricultural products.

5. Conclusion

The constant evolution of the catering sector and the multitude of people adopting new consumption patterns has led us to reflect on this issue of food consumption outside the home.

A survey was conducted among 45 restaurateurs using a standardized sampling of 15 restaurants owners per municipality to evaluate the recovery of products by restaurateurs as well as the foods present and offered to consumers.

The categorization of the out-of-home catering sector in the city of Bukavu revealed different modes of food consumption, including "Malewa" type restaurants, "modern" restaurants and sidewalk restaurants along the road. These were not part of our sampling target.

Bukavu's restaurants are sourcing locally and directly from nearby retailers by developing certain strategies such as direct purchase of food products, bidding by themselves or by suppliers, direct delivery by suppliers and sometimes they place orders with safe suppliers.

In addition, it has been proven that, whether it is a restaurant of the "Malewa" type or a restaurant of the modern type, a significant proportion of the revenue generated is used to purchase local products.

With the development of these new modes of food consumption manifested by the out-of-home catering sector and linked to the multiplicity of restaurants, it can be estimated that there is a significant impact on the level of local agricultural production. In restaurants, whether of the modern type or of the "Malewa" type, the integration, the valorization and the supply of local products encourage local farmers to produce and dispose of the production, and the predominance of local agricultural products is

emphasized especially fresh vegetables and those of animal origin in the supply by the restaurateurs, which proves the place and importance given to local products by the restaurateurs of the city of Bukavu.

This finding invalidates the hypothesis that the catering sector is considered as a sector for the recovery of imported, processed and ready-to-eat products and confirms the hypothesis that the new mode of consumption of out-of-home catering values agricultural production and is an outlet for local agriculture.

Agricultural development must not only be a question of supply, but must, in order to be sustainable, be interested in demand. It is no longer enough to produce because agricultural products to be well-sold and remunerated must match the consumer's demand. It is more and more urban and therefore has different consumption patterns than those of the village. It is in this spirit that this research was conducted to better understand the expectations and demands of restaurants in the city.

At the end of this study, although local production in the Democratic Republic of Congo is not sufficient to meet the needs of the population and imports are essential, we recommend that the government of South Kivu province support the out-of-home catering sector, which is necessary and important for the survival of people and for the improvement of the national economy because this sector contributes enormously to the economic and social development of the province and, moreover, of the entire nation ; encourage local production by protecting producers from imported products sold on local markets while improving agricultural feeder roads for better transport of products to markets.

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