

ERRATUM

In article "Cooking Skills Index: Development and reliability assessment" with DOI: 10.1590/1678-9865201932e180124 published in *Revista de Nutrição*, 2019;32:e180124, on page 5:

Where is read

Chart 1. Theoretical bases for the definition of items of the Cooking Skills Index (CSI). *São Paulo* (SP), Brazil, 2015.

Item	Content	Content source
1	Stew a food	Item adapted from the United Kingdom (UK) National Diet and Nutrition Survey (NDNS) instrument [12] and based on the Dietary Guidelines for the Brazilian Population (DGBP) recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or stewing) during food preparation.
2	Oven-baking/roasting	Item adapted from the UK NDNS instrument [12] and based on the DGBP recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or stewing) during food preparation.
3	Seasoning meat using only natural seasonings	Original item developed for this research based on the DGBP recommendation [6] for preference for natural seasonings in variety/abundance when seasoning foods using cooking ingredients in moderation and avoiding ultra-processed seasonings.
4	Follow a simple recipe	Item adapted from Barton <i>et al.</i> [13] and based on the DGBP recommendation [6] for development and transmission of cooking skills (CS) through recipes.
5	Make a homemade tomato sauce using only tomatoes and natural seasonings	Original item developed for this research based on the recommendation of the DGBP [6] for preference for preparation and consumption of homemade sauces - especially tomato sauce - to the detriment of using and consuming ultra-processed sauces.
6	Prepare a homemade soup	Item adapted from Hartmann <i>et al.</i> [4] and based on the DGBP recommendation [6] to encourage the preparation of homemade soups using various types of food (beans, vegetables, maize, cassava) because they have an easy preparation and quick execution to the detriment of using and consuming ultra-processed soups.
7	Cooking beans in pressure cooker	Original item developed for this research based on the recommendation of the DGBP [6] for preference for using this cooking technique to cook beans in order to decrease/optimize preparation time.
8	Grill a meat	Item adapted from the UK NDNS instrument [12] and based on the DGBP recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or stewing) during food preparation.
9	Prepare a simple homemade cake	Item adapted from Hartmann <i>et al.</i> [4] and based on the DGBP recommendation [6] for the preparation of homemade cakes with different types of food, as opposed to the consumption of ultra-processed cakes.
10	Prepare a lunch or dinner by combining foods and spices already existing in the house without a recipe	Original item developed for this research based on the DGBP recommendation [6] for the preparation of meals using a combination of natural or minimally processed foods with natural seasonings and culinary ingredients.

Note: CSI: Cooking Skills Index; UK: United Kingdom; NDNS: National Diet and Nutrition Survey; DGBP: Dietary Guidelines for the Brazilian Population; CS: Cooking Skills.

Should read

Chart 1. Theoretical bases for the definition of items of the Cooking Skills Index (CSI). *São Paulo* (SP), Brazil, 2015.

Item	Content	Content source
1	Sauteing food	Item adapted from the United Kingdom (UK) National Diet and Nutrition Survey (NDNS) instrument [12] and based on the Dietary Guidelines for the Brazilian Population (DGBP) recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or sauteing) during food preparation.
2	Oven-baking/Roasting	Item adapted from the UK NDNS instrument [12] and based on the DGBP recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or sauteing) during food preparation.
3	Seasoning meat using only natural seasonings	Original item developed for this research based on the DGBP recommendation [6] for preference for natural seasonings in variety/abundance when seasoning foods using cooking ingredients in moderation and avoiding ultra-processed seasonings.
4	Following a simple recipe	Item adapted from Barton <i>et al.</i> [13] and based on the DGBP recommendation [6] for development and transmission of cooking skills (CS) through recipes.
5	Making a homemade tomato sauce using only tomatoes and natural seasonings	Original item developed for this research based on the recommendation of the DGBP [6] for preference for preparation and consumption of homemade sauces - especially tomato sauce - to the detriment of using and consuming ultra-processed sauces.
6	Preparing a homemade soup	Item adapted from Hartmann <i>et al.</i> [4] and based on the DGBP recommendation [6] to encourage the preparation of homemade soups using various types of food (beans, vegetables, maize, cassava) because they have an easy preparation and quick execution to the detriment of using and consuming ultra-processed soups.
7	Cooking beans in pressure cooker	Original item developed for this research based on the recommendation of the DGBP [6] for preference for using this cooking technique to cook beans in order to decrease/optimize preparation time.
8	Grilling meat	Item adapted from the UK NDNS instrument [12] and based on the DGBP recommendation [6] for preference for healthier cooking techniques (including oven-baking/roasting, grilling or sauteing) during food preparation.
9	Preparing a simple homemade cake	Item adapted from Hartmann <i>et al.</i> [4] and based on the DGBP recommendation [6] for the preparation of homemade cakes with different types of food, as opposed to the consumption of ultra-processed cakes.
10	Preparing lunch or dinner by combining foods and spices already existing in the house without a recipe	Original item developed for this research based on the DGBP recommendation [6] for the preparation of meals using a combination of natural or minimally processed foods with natural seasonings and culinary ingredients.

Note: CSI: Cooking Skills Index; UK: United Kingdom; NDNS: National Diet and Nutrition Survey; DGBP: Dietary Guidelines for the Brazilian Population; CS: Cooking Skills.

On page 7:

Where is read

Chart 2. Final version of the Cooking Skills Index (CSI). *São Paulo* (SP), Brazil, 2015.

How confident do you feel in	Cooking Skills Index (CSI)			
	Answer option*			
	Not confident (0)	Little confident (1)	Confident (2)	Very confident (3)
1. Stew a food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Oven-baking/Roasting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Seasoning meat using only natural seasonings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Follow a simple recipe	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Make a homemade tomato sauce using only tomatoes and natural seasonings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Prepare a homemade soup	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Cooking beans in pressure cooker	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Grill a meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Prepare a simple homemade cake	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Prepare a lunch or dinner by combining foods and spices already existing in the house without a recipe	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Note: *Repeat at the beginning and middle of the interview.

Should read

Chart 2. Final version of the Cooking Skills Index (CSI). *São Paulo* (SP), Brazil, 2015.

How confident do you feel about*	Cooking Skills Index (CSI)			
	Answer options*			
	Not confident (0)	Little confident (1)	Confident (2)	Very confident (3)
1. Sauteing food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Oven-baking/Roasting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Seasoning meat using only natural seasonings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Following a simple recipe	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Making a homemade tomato sauce using only tomatoes and natural seasonings	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Preparing a homemade soup	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Cooking beans in pressure cooker	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Grilling meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Preparing a simple homemade cake	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Preparing lunch or dinner by combining foods and spices already existing in the house without a recipe	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Note: *Repeat at the beginning and middle of the interview.

On page 8:

Where is read

Table 1. Average score reached for each item and the ten items of the Cooking Skills Index (CSI) in two successive telephone interviews (test-retest), and results of internal consistency evaluation (Cronbach's alpha) and of the instrument's reproducibility (kappa). Adults responsible for food preparation at home in the city of *São Paulo* (SP), Brazil, 2015 (n=51).

Cooking Skills Index item (CSI)	Average score (SD)		Cronbach's alpha		Weighted quadratic Kappa (CI95%)	Adjusted Kappa (PABAK)
	Test	Retest	Test	Retest		
1. Stew a food	72.5 (25.6)	78.4 (21.9)	0.75*		0.41 (0.24-0.58)	0.86
2. Oven-baking/ roasting	78.4 (21.9)	73.9 (20.3)	0.70*		0.54 (0.30-0.78)	0.92
3. Seasoning meat using only natural seasonings	81.0 (21.3)	81.0 (21.3)	0.70*		0.37 (0.13-0.61)	0.75
4. Follow a simple recipe	36.6 (19.2)	39.2 (18.5)	0.76*		0.32 (0.08-0.56)	0.78
5. Make a homemade tomato sauce using only tomatoes and natural seasonings	57.5 (29.9)	57.5 (29.9)	0.76*		0.48 (0.23-0.73)	0.82
6. Prepare a homemade soup	80.4 (17.9)	79.1 (17.6)	0.73*		0.29 (0.06-0.53)	0.80
7. Cooking beans in pressure cooker	79.7 (21.1)	80.4 (20.2)	0.72*		0.61 (0.42-0.80)	0.85
8. Grill a meat	71.9 (23.4)	75.8 (22.2)	0.71*		0.41 (0.12-0.70)	0.88
9. Prepare a simple homemade cake	78.4 (20.9)	78.4 (19.8)	0.72*		0.41 (0.24-0.58)	0.78
10. Prepare a lunch or dinner by combining foods and spices already existing in the house without a recipe	76.5 (20.3)	74.5 (23.7)	0.71*		0.52 (0.34-0.70)	0.91
CSI (all items)	71.3 (12.4)	71.8 (12.6)	0.75	0.78	0.55 (0.38-0.72)	0.89

Note: *Cronbach's Alpha of the instrument after removal of the item.

CSI: Cooking Skills Index; SD: Standard Deviation; CI95%: 95% Confidence Interval; PABAK: Prevalence and Bias Adjusted Kappa.

Should read

Table 1. Mean score reached for each item and the ten items of the Cooking Skills Index (CSI) in two successive telephone interviews (test-retest), and results of internal consistency evaluation (Cronbach's alpha) and of the instrument's reproducibility (kappa). Adults responsible for food preparation at home in the city of *São Paulo* (SP), Brazil, 2015 (n=51).

Cooking Skills Index item (CSI)	Mean score (SD)		Cronbach's alpha		Weighted quadratic Kappa (95%CI)	Adjusted Kappa (PABAK)
	Test	Retest	Test	Retest		
1. Sauteing food	72.5 (25.6)	78.4 (21.9)	0.75*		0.41 (0.24-0.58)	0.86
2. Oven-baking/ roasting	78.4 (21.9)	73.9 (20.3)	0.70*		0.54 (0.30-0.78)	0.92
3. Seasoning meat using only natural seasonings	81.0 (21.3)	81.0 (21.3)	0.70*		0.37 (0.13-0.61)	0.75
4. Following a simple recipe	36.6 (19.2)	39.2 (18.5)	0.76*		0.32 (0.08-0.56)	0.78
5. Making a homemade tomato sauce using only tomatoes and natural seasonings	57.5 (29.9)	57.5 (29.9)	0.76*		0.48 (0.23-0.73)	0.82
6. Preparing a homemade soup	80.4 (17.9)	79.1 (17.6)	0.73*		0.29 (0.06-0.53)	0.80
7. Cooking beans in pressure cooker	79.7 (21.1)	80.4 (20.2)	0.72*		0.61 (0.42-0.80)	0.85
8. Grilling a meat	71.9 (23.4)	75.8 (22.2)	0.71*		0.41 (0.12-0.70)	0.88
9. Preparing a simple homemade cake	78.4 (20.9)	78.4 (19.8)	0.72*		0.41 (0.24-0.58)	0.78
10. Preparing lunch or dinner by combining foods and spices already existing in the house without a recipe	76.5 (20.3)	74.5 (23.7)	0.71*		0.52 (0.34-0.70)	0.91
CSI (all items)	71.3 (12.4)	71.8 (12.6)	0.75	0.78	0.55 (0.38-0.72)	0.89

Note: *Cronbach's Alpha of the instrument after removal of the item.

CSI: Cooking Skills Index; SD: Standard Deviation; 95%CI: 95% Confidence Interval; PABAK: Prevalence and Bias Adjusted Kappa.