

RESEARCH MEATODOLOGY

The research onion is often used as a means to guide decisions made during the research process. This publication can, however, not rely on the basis provided by this model. Our reasoning is that the common or garden research onion is flavourless (often tasting like paper) and does not allow for this research to express itself. Instead, we propose a different onion to support our meatodology. Figure 1 represents the proposed research onion.



Figure 1: Research onion, Also Red onion Source: Green Grocer Sauce: Also possible

From the outer layer, we can see the skin encapsulating and serving as a preserving agent for the onion, much like the philosophy of the other research onion, protecting the onion and telling you what to expect inside. The onion continues to its centre in layers, as can be seen in Figure 1, to the core business of its flavourful contribution to food (for thought). As one progresses through the layers, often with a knife or other sharp utensil, the onion can be confronting. This often leads to (novice or other) researchers crying and wanting to give up. Our advice is that the researcher should suck it up and continue with their dissection of the onion in order to enjoy a more flavoursome, full experience while addressing the problem of hunger.