

Concept Paper



Home Based Food Processing & Preservation

**Concept Paper under the
Economic Regeneration Programme
National Agriculture Development Framework**

Ministry of Agriculture, Irrigation and Livestock

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Home Based Food Processing and Preservation

1. Background problems to be addressed:

- Low dietary diversity, particularly during the winter season, causes micro-nutrient deficiencies and nutrition related health problems.
- Low family income contributes to household's food insecurity and malnutrition.
- Good seasonal availability of fresh foods (in particular fruits and vegetables), but high post-harvest losses due to improper handling and poor storage capacity, and low availability of foods out of season due to lack of preservations techniques.
- Low capacity to develop value chains around available foods due to lack of technical skills, equipment and packaging materials, and low marketing skills.
- Food processing can be a good source of income for small community based producer groups, as well as for small to medium enterprises (in particular women i.e. through community based centers).
- First positive experience already available through small scale food processing initiatives at village level supported by MAIL's Home Economics Department (HED) and FAO, and various NGOs.

2. Project goal:

Contribute to household's food security and better nutrition through a diversified family's diet as well as to increased income of women through food processing, preservation and marketing.

3. Project objective I:

Generate income of women through community-based food processing and marketing.

Output I: Women groups are established and sustain community-based food processing centres and those centres effectively contribute to women's income.

Activities I:

- review the existing information available (including food processing in Afghanistan, existing market assessment tools, existing legal structure, etc.),
- conduct of market assessments to identify processed foods with the highest market potential (in local and regional markets) and assess market opportunities,
- establishment of local community-based food processing centres and establish links to district and provincial markets.
- develop operational manuals for the centre including the supervision of the processing and marketing of foods (including quality and food safety standards, appropriate packaging),
- assess the need and potential of alternative and appropriate technology, support its introduction and promote its use (i.e. solar dryer),
- identification of local private entrepreneurs who can supply improved packaging materials, either through import or local production, explore and facilitate the use of local packaging, ensure linkage of packaging factories to local shops / processing centres
- provide training on food processing, food standards and hygiene as well as management to women producer groups
- set up a structure that ensures that products are of adequate quality and are in line with food safety regulations and standards.
- linking of producer groups to BDS training services and marketing (or provision of BDS training if not otherwise available)

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- linking interventions to the national agro-processing and agri-business sector (also market research)
- linking to producer groups to credit facilities if available
- build MAIL/HEDs capacity to provide technical support and supervision to the implementation of food processing centres (organisational management, technical skills),

4. Project objective II:

Diversify family's diet, reduce seasonal shortages and post harvest losses at household level.

Output II: Community and household based food processing and preservation contributes to a diversified diet throughout the year and improved techniques are effective to reduce post harvest losses.

Note: household-level activities under output II also play a key role in achieving objective I, in that the transferred skills lay the foundations for good food processing techniques and hygiene practices used in income-generation projects.

Activities II:

- assess the needs and potentials to facilitate the household based food processing and preservation of locally available foods with a focus on nutritious and healthy products (prioritise products),
- assess local food processing and preservation techniques, and build on local knowledge to improve household's food processing and preservation techniques,
- establish a demonstration centre for food production and processing and preservation at central and province level (home economic centre)
- improve the production and cultivation of fruits, vegetables and legumes through backyard gardening, including the promotion of improved techniques (i.e. greenhouses, improved soil and pest managements etc.),
- provide training on food processing and preservation and improved storage to village groups, particularly women,
- provide nutrition education both, directly to village groups as well as through existing structures such as literacy classes, schools, health structures.

5. Project objective III:

Community and household based food processing continues beyond the actual phase of support as part of MAIL's priority interventions contributing to household food security throughout the country.

Output III: Structures are established and ensure the continuation of both, food processing as income generation and household based food processing for dietary diversification.

Activities III:

- evaluate the impact of both interventions,
- develop the framework, an operational plan and each sectors responsibility ensuring a continuation of interventions
- define and endorse MAIL's Home Economics Department's strategy to support such interventions country wide,
- set up structures to extend and sustain the food processing activities, e.g. through Departments of Agriculture (mainly Home Economics Officers) and private training / BDS providers

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- build the Home Economic Department's capacity to extend and further support those initiatives (including market assessments etc).
- develop a service delivery strategy and support its implementation.
- ensure the dissemination of findings

6. Potential implementation modalities:

- Partnership between MAIL and other Government authorities involved in agro-processing and agri-business.
- Partnership with facilitating partners (e.g. NGOs and private enterprises, public private partnerships) who have existing programmes with local communities (in particular CDC's and producer organisations), where food processing projects can add value to ongoing work.
- MAIL/HED to take the role of policy guidance and technical support role for food processing interventions through producer organisations (women's groups) at community and household level
- DAIL/HED to take the guiding and technical support role at provincial and implementation level.
- Implementation at various scales (with MAIL, DAIL and through NGOs, Self-Help Groups, small or medium size processing units or factories), depending on local needs and opportunities.
- Build on existing experience. Technical assistance could be provided by FAO or other relevant technical assistance providers (e.g. UNIDO). Market assessment tool and training materials already available through MAIL/HED/FAO food processing interventions. Collaboration with other UN agencies (i.e. UNIDO, UNIFEM) for sharing of resources.
- Local NGOs with strong expertise in food processing are available for partnerships and technical support.
- Potential NGOs / organisations with existing food processing activities / expertise: Solidarités (Samangan, Bamiyan), Afghanaid (Badakshan, Samangan), Mery Corps (Khandarhar), MEDA (Parwan), Roots of Peaces (Kabul), Mission East (Badakshan), SCRC SO (Bamiyan), AFK (Badakshan, Bamiyan), ASAP, DAI, SEWA (Kabul), AED (Kabul), WDOA (Herat),

7. Resources required (36 months, total 1,981,1 Mio USD):

Technical assistance and staff (576,000 USD)

- International advisors on food processing and marketing (12 months) as well as on food processing, preservation and storing, (12 months), (total: 216,000 USD)
- National experts (1 on food marketing, 1 on food processing at household level, 36 months each, 144,000 USD).
- International consultants (market assessment, evaluation, organisational development, food processing and packaging, food safety 12 months, 216,000 USD)

Capacity building and support to producer groups (800,000 USD)

- trainings, incentives, study tours, development and multiplication of training and demonstration material (200,000 USD)
- Support to NGOs or Producer Organisations (MAIL-NGO or MAIL/PO project implementation agreements, 5 provinces, 2 projects per province per year for 3 years, 20,000 USD per project, 600,000 USD)

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Equipment and supplies (150,000 USD)

(including office equipment as well as food processing equipment, 6 units: 1 in each of the 5 provinces plus 1 at the central level)

Travel and transport costs (150,000 USD)

Operational and administrative costs (125,000 USD)

Technical Assistance	US \$ 576,000
Capacity Development	US \$ 800,000
Equipment and Supplies	US \$ 150,000
Transport and in country travel	US \$ 150,000
Operational cost	US \$ 125,000
Sub-Total	US \$ 1,801,000
Contingency 10%	US \$ 180,100
Total	US \$ 1,981,100