



Slow Food®

**Consommons Ivoirien dans nos cantines scolaires
Food Education Project in Ivory Coast**

**A project to strengthen the local economy and to ensure fresh,
locally produced food is available daily in the school canteen**



Slow Food Archive



Food & Taste Education Projects

Slow Food's education projects assist both adults and children to make daily food choices that combine pleasure and responsibility, by creating awareness about where food comes from, how it is produced and by whom. We place the education of children as a top priority as they are the most at risk of losing contact with agriculture and regional food traditions, and they can also play a crucial role in persuading their families to eat locally cultivated "good, clean and fair" food.

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The Context

Korhogo, Ivory Coast

The conflict that broke out in Ivory Coast during September 2002 had an enormous impact on the Korhogo region in the north of the country. The free movement of people and goods was severely curtailed and money was extorted along the product supply chain. This had serious effects on agriculture and food production. Women, who make up the majority of the agricultural workforce, suffered a significant reduction in their income and many children throughout the country stopped going to school (700,000 in 2005, according to the report of the UN Office for the Coordination of Humanitarian Affairs, OCHA).

The relatively calm situation prevailing since 2005 has allowed much of the rural population to resume their work, but in many cases it is necessary to restore abandoned fields or start cultivating new areas to ensure food security in the region.

The Project

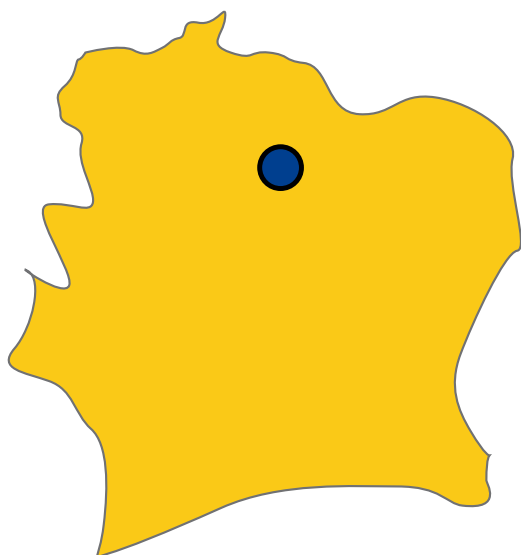
Since Slow Food Chigata Convivium (Slow Food local chapter) was formed in 2006 in the Korhogo region, the convivium has been leading work in the village of N'Ganon to organize a women's farming cooperative, with the particular aim of providing quality, local food for school meals.

This was a priority for several reasons. The children were choosing to return home at lunchtime rather than eat in the publicly run village canteen because of the low standard of the meals; the canteen catering company was forced to use imported low-grade products and didn't have funds to purchase locally; the women had to interrupt their day's work in the fields to cook; and meanwhile food was being wasted at the school.

When the village chiefs recognized the seriousness of the issue and the economic and social benefits that a project such as *Consommons Ivoiriens* could bring, they committed to supporting the project and the women's cooperative, and provided seven hectares of land for cultivation.

Today the N'Ganon cooperative organically cultivates four hectares of rice, one hectare of the white bean *niébé* and two hectares of groundnut and vegetables. Part of the production goes to the women's families, a second part is donated to the school canteen and a third part is sold on the local market, creating an income for the women. Slow Food has assisted the women in the creation of the cooperative and supplied seed, equipment and a warehouse for surplus produce.

In addition, the Slow Food Chigata Convivium has organized a range of educational activities for children and





teachers: visits to the community garden, training courses in organic agriculture and in the principles of good, clean and fair food.

The Project in 2010

In 2010, the project will be replicated in Nangoukaha, a nearby village of 2,500 inhabitants, in conjunction with the local primary school of six classes and their school canteen. As in N'ganon, a new community vegetable garden of seven hectares will be set up and managed by the women of the village working in a farming cooperative; the land will provide food for the school canteen and the remaining produce will be partly used by the women and their families and partly sold at the market for further income.

Project Coordinator

Mariam Ouattara Adiarratou
Slow Food Chigata Convivium Leader



Social Impact

The project has had a deep and positive impact in N'Ganon and the surrounding area, reducing the negative consequences of the conflicts of 2002. The school canteen now offers healthier and better meals for 300 pupils, and is therefore also a further motivation to attend the school; the women directly involved have gained more autonomy and increased their income from production activities, and the whole community is eating better, thanks to the increased availability of fresh and local produce.

Many of the nearby villages now want to copy this successful project model, and more and more people are attending Chigata Convivium events and training sessions to learn more.



Beneficiaries in 2009

300 pupils of the primary school Epp N'Ganon - Ecole Primaire Publique de N'ganon
200 women from the farming cooperative in N'Ganon

10 school canteen cooks
School headmaster and teachers
Pupils' families
The 2,000 inhabitants of N'Ganon village

Partners in 2009

Slow Food Chigata Convivium
N'Ganon Village Chief



In their words...

"We've been eating well since the canteen starting using organic food grown by the women's cooperative. The food is better than before and there are far more pupils staying to eat at the canteen. In the past a lot went home to eat. This project has also helped us to better appreciate the qualities of our own products".

Soro Pewa, a pupil in Class CM1 of N'Ganon Primary School

"This project has helped us enormously. Cultivating the community garden has given us the opportunity to earn some money: each of us has been able to sell three extra baskets of onions at the market for about 13 euros, which means that our cooperative of 200 women has earned more than 2,500 euros. What's more, we have only used organic methods without chemical products, enabling us to save money and grow healthier produce. We intend to continue with this project. Now we can give our children nutritious food, we can eat well at home and earn some extra income, while rediscovering the real taste of our local products and preserving our culinary traditions"

Yeo Koudjènè producer in the women's farming cooperative

Goals for 2010

To extend the Consommons Ivorien project to Nangoukaha village and its primary school.

To provide an extra incentive for children in Nangoukaha to attend school, through improved canteen meals.

To increase awareness among primary school pupils, teachers and parents in Nangoukaha of the importance of local, organic food.

Planned Activities for 2010

Organize meetings with the community and primary school of Nangoukaha village to present and explain the requirements, importance and aims of the project.

Help to set up a community garden in Nangoukaha by providing seeds and equipment and engaging two local agronomists to teach women from the village about organic agricultural methods.

Construct a well to supply water for the garden and a mill to provide flour for the community.

Prepare a suitable menu for the Nangoukaha school canteen, which uses only local products and promotes local culinary traditions.

Organize a series of theoretical and practical lessons for the pupils on food education and Ivory Coast cuisine.

Organize guided visits to the Nangoukaha community garden for school pupils so they can see how vegetables and other foods are grown.

Expected Outcomes in 2010

1 new school joining the *Consommons Ivorien* project, with around 300 new children involved

1 new community garden of seven hectares established

1 meal per day prepared using garden produce and served to the students of 2 primary schools

Better diet for 600 pupils by offering good, clean and fair meals in the school canteens



Beneficiaries in 2010

600 pupils in 2 villages
300 women in 2 cooperatives

20 canteen cooks
Headmaster and teachers of the N'Ganon and Nangoukaha primary schools
Pupils' families
4,500 inhabitants of N'Ganon and Nangoukaha villages

Partners in 2010

Slow Food Chigata Convivium
2 agronomists: Ouattara Issa Pascal and Yéo Wafougntaly
N'Ganon and Nangoukaha Village Chiefs

Project Budget:

The cost of delivering the project in 2010 is € **22,700** according to the following breakdown:

Activity	Cost
Seeds and equipment for the community garden	€ 5,000
Construction of a well to water the garden	€ 3,800
Construction of a mill to produce flour	€ 3,000
Training course for the women on basic agricultural methods	€ 3,000
Educational materials for food education at the school	€ 2,000
Support staff for food education and cooking courses	€ 2,000
Project communication and awareness activities	€ 800
Educational visits to the community garden	€ 200
Project coordination	€ 1,900
Operational support	€ 1,000
Total	€ 22,700



Help us continue this project in 2010!

By donating € 5,000, you will help us to buy equipment and seeds for the Nangoukaha community garden

By donating € 2,000, you will support the educational activities and materials
for the pupils at the village school

By donating €300 you will support a training course on basic agricultural methods for 10 women of the village

Donations of any amount are welcome and very appreciated.
All donors will be acknowledged on the website.

To donate, please visit: www.slowfood.com/donate

Please contact us for further information:
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Slow Food envisions a world in which everyone has access to good, clean and fair food



Through the Slow Food Foundation for Biodiversity we build the capacity of food producers and defend biodiversity and food traditions by creating new economic models that are being put into practice all around the world: 300 Presidia – sustainable food production – projects, 800 Ark of Taste products and Earth Markets.

www.slowfoodfoundation.com

Terra
madre

Through the worldwide Terra Madre network we give a voice to small-scale farmers and food producers and bring them together with cooks, academics and youth to discuss how to improve the food system collaboratively. Meetings are held at the global, regional and local level and resulting projects are promoting knowledge exchange around the globe.

www.terramadre.org



Our pioneering food and taste education projects help people to understand where food comes from, how it is produced and by whom, creating awareness, new markets, and positive social change. With our membership we organize events and programs from the international to the local level that showcase sustainable agriculture and artisan food production, and connect producers with consumers.

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