

Emergency Food Security intervention for vulnerable civilians in Idlib



Workshop on Integrating Nutrition and Food Security Programming

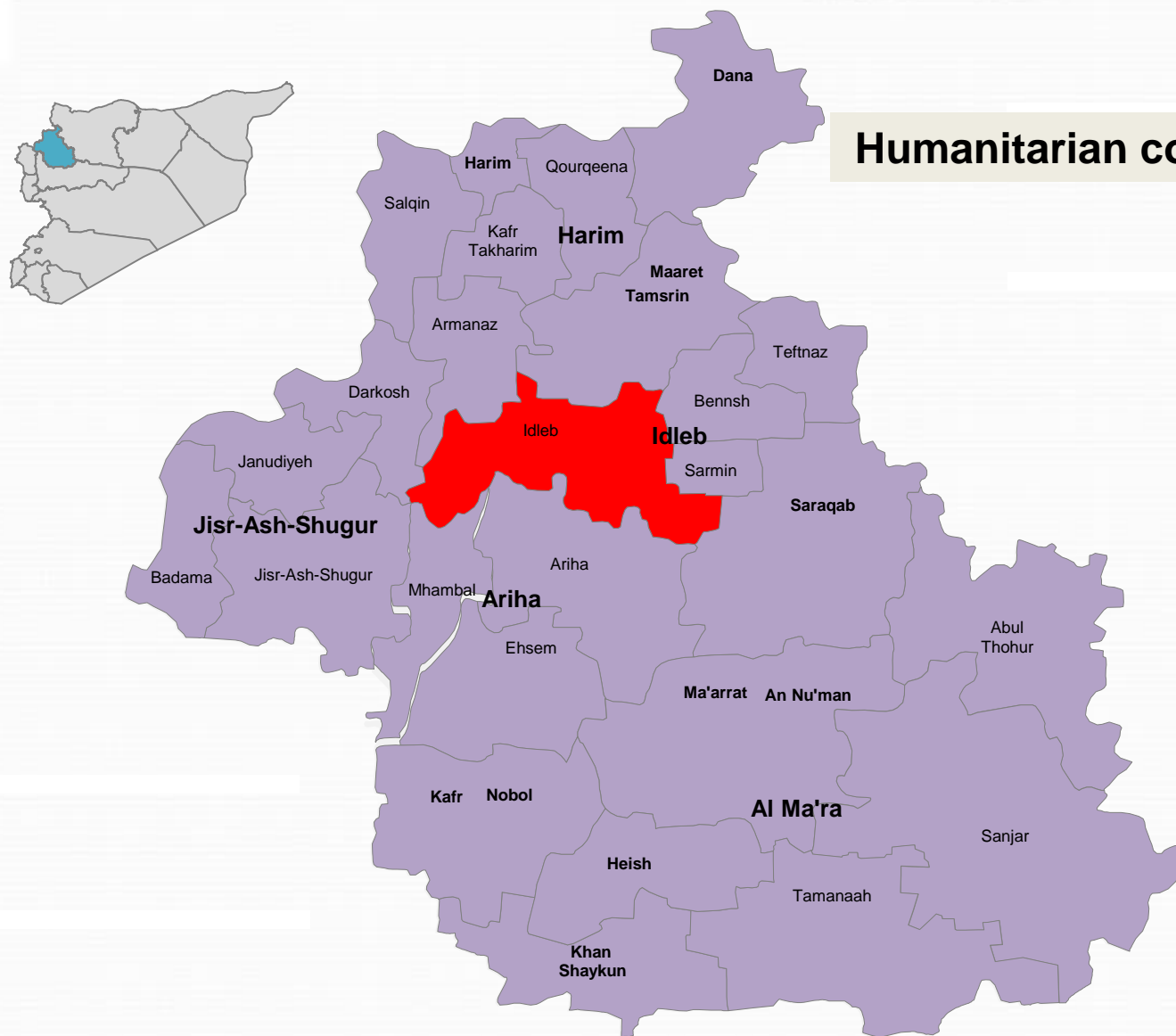
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Agenda

HPF Idlib Emergency response (cooked meals project)

- ❖ Humanitarian context analysis
- ❖ Project aims
- ❖ Daily activities
- ❖ Challenges
- ❖ Lessons learned



Humanitarian context analysis

This project aims to urgent intervention to provide basic food needs of the vulnerable civilian in Idlib after humanitarian crisis there.

The project will support the civilian population who are still in Idlib city who have dropped all forms of life (markets, energy, gas, electricity) to prepare or buy any kind of food items, in this case we will provide them with cooked meals include bread to be integrated meal.

Duration 1 month (02/05/2015 – 02/06/2015)

Direct beneficiaries 22104 host communities

Actors



Link with allocation strategy:

- Provide life-saving and life sustaining humanitarian assistance to the vulnerable civilian in Idlib in need prioritizing the most vulnerable in accordance with humanitarian principles and standards (strategic objective 2)
- Regular/Predictable provision of food – must provide 1,600 kcal pp/pd, as recommended by FSLWG to ensure adequate nutritional value (micronutrients) (strategic objective 2)
- Distribute cooked meals –for people on the move – the cooked meals provide 550g/per person (with bread) (strategic objective 2).
- Support bakeries /subsidized bread – at least 1 packet of 1.2kg per HH of 5-6 persons/ 200g of bread pp/pd / 166g of flour. (Strategic objective 2).
- Support and protect resilience of communities, sustainable livelihoods and the rehabilitation of social and public services (strategic objective 3).

Nutritional Value of commonly used food aid commodities in Emergencies

WFP/UNHCR GUIDELINES FOR ESTIMATING FOOD AND NUTRITIONAL NEEDS IN EMERGENCIES

Items	Nutritional value/100g		
	ENERGY (Kcal)	PROTEIN (g)	FAT (g)
CEREALS			
Wheat	330	12.3	1.5
Rice	360	7.0	0.5
PROCESSED CEREALS			
Wheat flour	350	11.5	1.5
Bulgur wheat	350	11.0	1.5
DAIRY PRODUCTS			
Dried whole milk (DWM)	500	25.0	27.0
MEAT			
meat	220	21.0	15.0
OIL & FATS			
Vegetable oil	885	-	100.0
Butter oil	860	-	98.0
PULSES			
Beans	335	20.0	1.2
Peas	335	22.0	1.4
Lentils	340	20.0	0.6
Fresh Fruit			
fruit	270	1.0	0.5

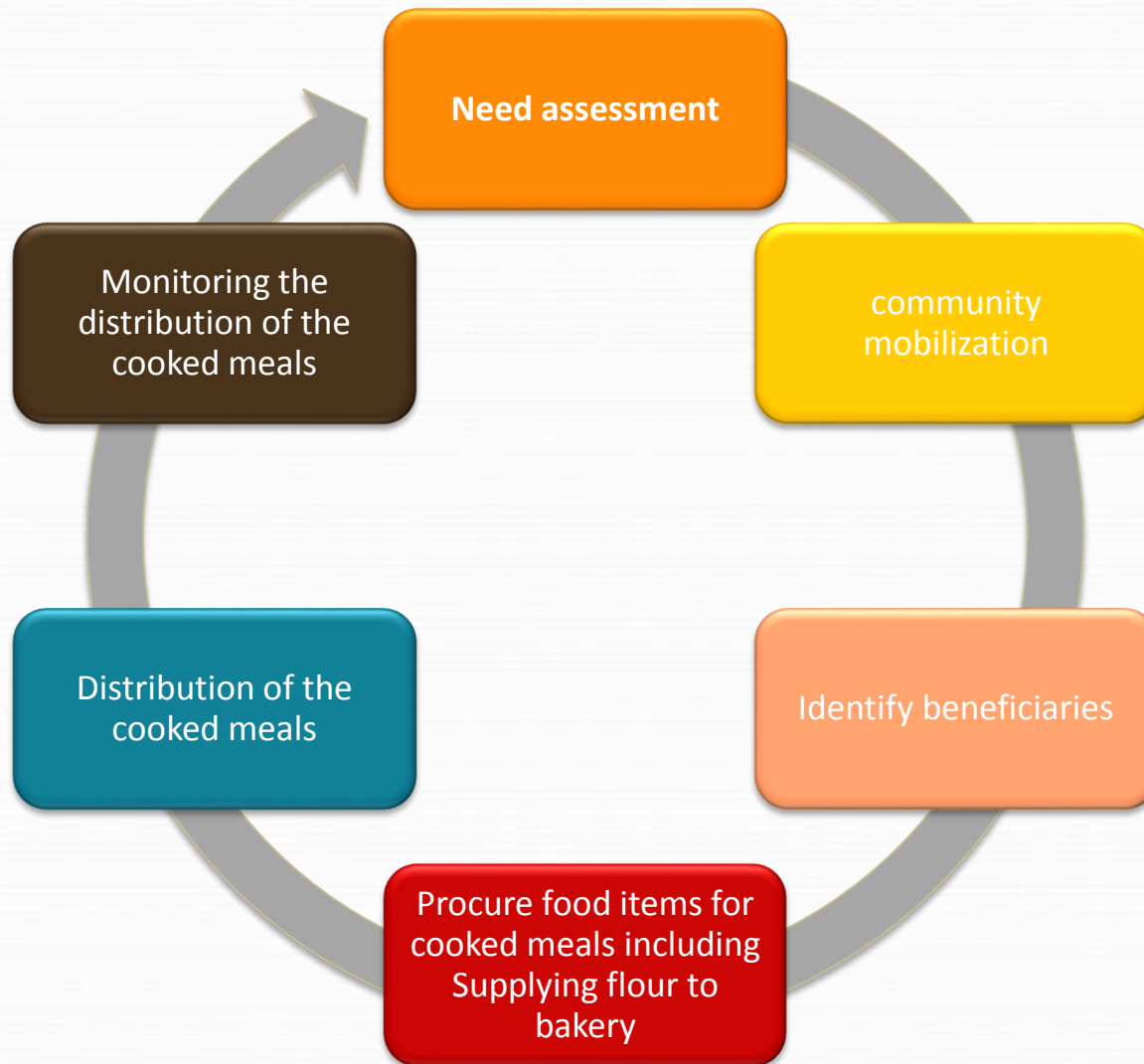
Meals

- We selected **7** Meals for **30** days.
- **Daily numbers of distributed: 5526**
- **Exp: Makloba bazela**
- This study is designed for 5,526 people.



Items	Quantity
Rice	600 kg
Pea	225 kg
Sheep meet	275 kg
Margarine	18 kg
Oregano	0.6 kg
Nuts	14 kg
yogurt	35 kg
Fruit (banana, or apple, or orang)	1250 kg
Bread	1675 kg

Implementation process



Daily activities

Prepping for cooking (cleaning operations)



Collect bread from the bakery



Bring fruit from the central market



Cooking and division meals





Cooking and division meals



Transport meals to distribution places



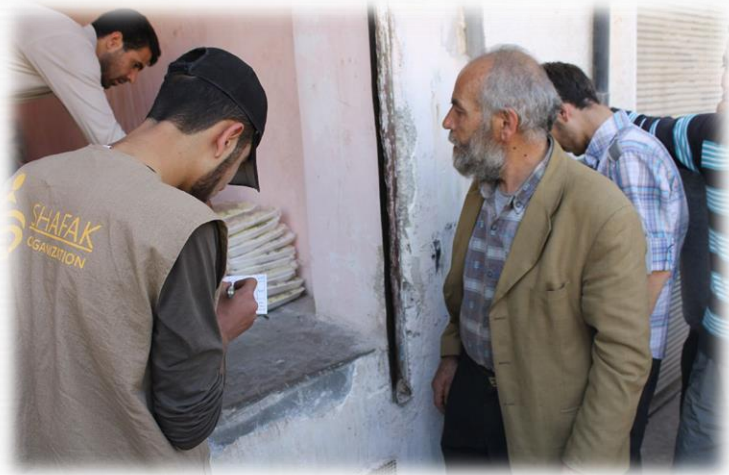
Organizing beneficiaries



Organizing beneficiaries

							التاريخ
							الوجبة
							توقيع موظف الاستلام

Distribution of meals



Monitoring and Evaluation



Results Achieved

Food Security Impact	Dimension	Indicator
Improve food accessibility through providing the necessary food elements through cooked meals.	Physical accessibility	Number of individual provided with cooked meals sufficient for 1 individual .
Decrease food prices in the market	Economical accessibility	Food prices in the market
Improve food security situation in the areas which considered as food insecure.	Availability	Amount of cooked meals distributed during project.
	Economical accessibility	Number of workers have been employed
Increase the food intake per person per day.	Availability & Utilization	The amount of food intake per person
Increasing the food variability	Availability	Amount of different food (different meals) was distributed.

challenges



challenges



challenges



Lessons learned

- ✓ The importance of cooked meals or any kind of rapid food intervention in emergency response.
- ✓ Nutrition as pillar of Food Security project should be considered right from the planning & design stage particularly in production & diversification of foods.
- ✓ Deliberate effort to conduct nutrition education.
- ✓ Technical competent persons available to handle the nutrition aspects.
- ✓ Build capacities in field to carry out nutrition education
- ✓ Develop simple nutrition modules and tools for need assessment and M&E.

Consideration of Cross Cutting Issues

Gender

This project was designed to contribute significantly to gender equality

Accountability

- Communicating with local groups and council, CBO, local Associations and NGO in order to coordinate our work
- Conduct an assessment before starting in order to let local community been involved in design project
- Trying to hire people from the community to be aware about the cultural deference
- Conduct a post evaluation to know how much we fill and meet the needs



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Thank You

MOUNIR ALBOUNY

