Food & Nutrition (FaN) Project Bulletin
February – March 2021

WELCOME MESSAGE
With the COVID challenge, we will strengthen and expand our work with our partners and focus on new ideas and opportunities with enhanced on-line projects and safe interventions.

INTERVENTIONS
Our interventions will remain focused on (1) Schools and (2) Communities. Ongoing work with regional institutions, especially CARICOM and CXC supports policy interventions designed to create supportive environments in schools and communities.

Project Sustainability
At the 3rd anniversary of the project, we need to plan for sustainability of interventions. The University of the West Indies Open Campus (UWIOC) has agreed to be the project’s new e-learning partner to increase virtual education solutions in the COVID environment and to house online learning platforms for several of our interventions. We view this partnership as extremely important for project sustainability.

Schools: Story Writing Competition for Health & Family Life Education curriculum
The FaN team is working with key partners to recruit teachers, students (ages 7-17) and school leavers (ages 18-25) in our 3 project countries (JAM, SVG, SKN) as content developers to create youth friendly resources to support implementation of the revised HFLE curriculum. The proposal is that in Phase 1, there will be a story-writing competition to allow children’s voices to be heard. Students (ages 7-17) will be engaged and supported to create characters and a story based on HFLE learning outcomes for a “Caribbean Sesame Street” type script.

Communities: Helen’s Daughters & the Women Farmers Agricultural Academy
FaN and the St. Lucian NGO Helen’s Daughters have formally agreed to work together to develop an Agricultural Academy (Ag-academy) that will provide hands-on and virtual coursework in sustainable agriculture and agri-business development primarily to female smallholder farmers in St. Kitts & Nevis and St. Vincent & the Grenadines. UWIOC will host this virtual academy with supports from local facilitators trained by Helens Daughters.

Planned Activities with faith-based organizations
Schools: Curriculum Revisions at the Tertiary Level
Consultations with The United Theological College of the West Indies (UTCWI) have just begun to revise the UTCWI curriculum to enhance teaching and learning focused on the drivers of the NCD epidemic and effective strategies and skills to address this.

Communities: Creating Spaces for Healthy Eating
FaN, NGO partner Mission Food Possible and the Jamaica Council of Churches are designing an intervention to train their members in food security, nutrition and culinary skills using local foods. The training will be followed by cooking contests at the church and parish levels in order to showcase and reward those with the best nutritious, delicious meals. We are discussing ways that the contests can be held virtually, should COVID restrictions require.

Ongoing activities
Communities: 15 Small Grant Projects to Improve Livelihoods Among Vulnerable Groups in Jamaica, SKN, SVG
FaN University of Technology leads the project’s agricultural interventions for small-scale organizations. Groups (nine in JA and three each in SKN and SVG) have been chosen based on need and merit. Rollout of funding and technical support is ongoing, and 15 small grants (worth USD $7000 each) will be awarded. The first award ceremony in SKN held on February 17th, 2021 was attended by the Minister of Agriculture, government officials including Chair for the FaN - SKN Country Team and grantees from the New Rivers Farmer’s Co-op and Cherry Gardens Livestock Group. Please read more about the award ceremony here and click on this for a brief recording of the event.

Communities: Marketable Meals Competition
FaN has partnered with the Jamaica Home Economics Association (JHEA) to launch a Marketable Meals Competition. A training manual for the competition is currently being developed, it will be used by JHEA teachers to train a cohort of semi-skilled community cooks on food insecurity, healthy eating, and meal preparation using local foods. Training will be followed by a series of cooking competitions across seven Jamaican parishes; contestant entries will be judged on their nutritious and marketability. Winning recipes will be published and presented to private sector stakeholders for possible uptake.

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