

FOOD DIVERSIFICATION AND HYGIENE EDUCATION PROJECT

The supplementary nutrition provided by ICDS through the Anganwadi Centres across the country though successful on many counts, has problems relating to variety, nutritional quality, palatability, hygiene, and awareness relating to these. In order to showcase a model to address this issue, Bhavishya Alliance facilitated a Food diversification and hygiene education project by harnessing the expertise of corporate and civil society to add-on to government's efforts.

Leveraging the respective core competencies of Taj Hotels, Institute of Hotel Management Aurangabad, Sri Ahirrao Memorial Trust and the lead & support provided by ICDS



Commissionerate to the demands of the project to achieve a win-win partnership has proved to be a great example of multi-sectoral partnership model.

Technical expertise and professional involvement of Chefs from Taj Group of Hotels in developing more than 30 easily prepared recipes using locally available ingredients within a cost of Rs. 2/- per child per day & commendable efforts of the Institute of Hotel Management, Aurangabad in developing the module & training 90 mid level functionaries of ICDS on recipe preparation and skills for further training of more than 12,000 grassroots stakeholders and extraordinary & intensive efforts put in by ICDS functionaries and SAMT (a local NGO in Nandurbar) staff in training & motivating grassroots workers, self help group members and mothers' committees to consistently adopt/prepare quality, hygiene, palatable and diversity in

It was really a challenging assignment to plan new recipes using locally available materials within the ICDS budget of Rs 1.98/- and that too ensuring 300 Kcal and 8gms of protein. Initially, I thought it is impossible but soon could come up with more than 37 recipes that included recipes for breakfast as well as lunch. This is a great learning experience for me. I really feel happy and satisfied that I could do something for the tribal children,- Mr. Ratnakar Prabhu , Chef- Maharashtrian Specialities, Taj Hotels, Nasik



food items makes this an unique intervention for improving the supplementary nutrition provided at the Anganwadi Centres.

This project apart from achieving the planned desired outcomes, has thrown light on various ways of getting distinct partners come together to work on a single objective to strengthen the hands of government under various systemic and structural challenges. The learnings from this project on the processes in bringing partner together and making them achieve desired results will be of immense value for future multi-sectoral involvements on solving various social issues.

Key project results:

- 12,000 grassroots functionaries of ICDS trained on diverse recipe preparation and management of nutrition and hygiene.
- Consistent increase in diversity of food served as supplementary nutrition program (number of recipes increased from 2 to 6 per week) across 88% of the Anganwadi Centres of the district.
- Marked Improvement in overall palatability and taste of food served at AWCs with hardly any leftovers. (90% centres with no leftovers in comparison to 42% during Baseline).
- A 13% increase in Children receiving supplementary nutrition over the period from Sept'08 to June'09. 149174 children in the age group 1-6 years are being benefited with the improved supplementary nutrition program.
- 93% of AWC's serve hot food now.
- 97% of AWC's clean the utensils before cooking now as against 31% earlier.

Challenges faced:

- Migration for more than 6 months right from October to May every year along with the children for livelihood is a major hindrance for the programme.
- Delay in the payments to SHG from treasury results in de-motivation of SHG members.
- Ensuring dissemination of quality of training to the last level for better impact