



Slow Food®

Slow Food Taste Education

Slow Food offers food and taste education for adults and children with the aim of influencing a greater number of people to consider the principles of healthy eating in a pleasurable and responsible way. Priority attention is given to teaching children because on the one hand they are the age most at risk of losing contact with agriculture and food production and on the other hand they also play a crucial role in persuading their families to eat locally cultivated, 'good, clean and fair' food.

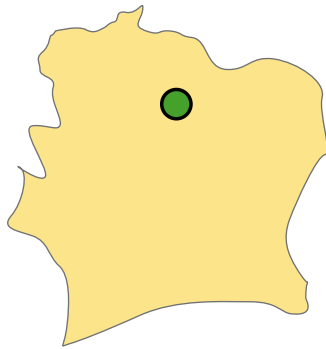
www.slowfood.com

Ivory Coast, N'Ganon Primary School, Village Canteen



Story of the Project

Korhogo, Ivory Coast



The Setting

Since Slow Food Chigata 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 they didn't like the meals; the catering company was using 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 dining hall.

Convivium leader Mariam Gnire Ouattara, commented that successful change will only occur in the villages if the people living there are able to take initiative to change the destiny of their own communities: 'they must prevent corporations from introducing industrialized and standardized products to the local communities and children.





The Project

The producers were determined to see their own produce served to their children in the school canteen. When the local chiefs recognized the seriousness of the issue, and the economic and social benefits of the proposed project, they committed to helping the women.

The village chiefs provided land for the women's cooperative and today the community cultivates produce for a complete meal: four hectares of rice, one hectare of the white bean niébé and two hectares of groundnut and vegetables. Production is organic and includes vegetables such as tomatoes, eggplants and cashew nuts. Part of the production goes to the women's families, a second part is sold on the local market, and the third part is donated to the school canteen.

Financial and material support from Slow Food has allowed them to tackle various obstacles and to develop farm infrastructure, such as a new barn. The convivium has also assisted the cooperative to organize various educational activities: excursions for the children to their cultivation plots; adult literacy activities on the concept of good, clean and fair food; and training seminars on organic food production for convivium members and school-teachers. In addition, a project is being planned to involve children in the actual growing of food.



Project Aim:

To strengthen producer cooperatives and the local economy and to ensure fresh, locally produced food is available daily in the school canteen.

The participants:

Slow Food Chigata Convivium – 200 women from the farming cooperative - 100 school children - school canteen cooks - local Chiefs.



Community

The determination of the women involved in this successful project has had a deep and positive impact on the village and surrounding area. The women directly involved have gained more autonomy and increased their income from production activities. The community is eating better, students are happy to stay at school for lunch, and the mothers have reduced interruption to their daily work. Many of the nearby villages now want to copy this successful project model, and people are attending Chigata Convivium events and training sessions to learn more.

The aim is to establish projects based on this model in other nearby villages and to increase the Taste Education projects with the children.

Developed by Slow Food Chigata convivium, the project has also assisted the cooperative to organize educational activities: excursions for the children to their 7 hectares of vegetable, rice and bean fields; adult literacy activities on the concept of good, clean and fair food; and training seminars on organic food production.

The project has had a deep impact on the village, increasing the women's income and the health of the community, and is attracting much interest from the surrounding area.

The next phase is to establish similar projects in nearby villages and to increase the educational activities for children.

20,500 euro have been spent on the N'ganon project so far, according to the following breakdown:

- * 2,000 for cultivation of rice and other staple crops (seeds, materials, organic pesticides etc.)
 - * 2,200 for fruit and vegetable cultivation;
 - * 11,500 for agricultural and processing equipment;
 - * 4,800 for project management;

The Slow Food Foundation for Biodiversity Funding is partnering with the NGO Chigata to roll out the project with villages and schools in the surrounding region. In 2009, funding is being sought to replicate the project in the village of Pitangoman, 8 km from N'Ganon.



Slow Food®

Slow Food
Piazza XX Settembre, 5 - Bra, 12042 (Cn) – Italy
Phone +39 0172 419611 - education@slowfood.com

Convivium Chigata
Mariam Ouattara Adiarratou
c/o Monsieur Fonibe Sekongo - B. P. 293 - Bondoukou
chigatafsdd@yahoo.fr

www.slowfood.com