Nutrition-sensitive agriculture in Ethiopia

Context
The Tigray project region is located in northern Ethiopia and is strongly affected by food and nutrition insecurity. Recurrent droughts, excessive land use and greater than average population growth exacerbate natural resource scarcity and put at risk the traditional lifestyle of the local population. The number of people in Tigray suffering from malnutrition is significantly higher than the national average. In most cases, the women’s diet is unhealthy, unbalanced and low in nutrients. Approximately 46 percent of the children in this region suffer from chronic undernourishment, which may seriously impair their development. 96 percent of the children aged between six months and two years do not receive a sufficient number of meals and, moreover, these meals are not sufficiently nutritionally balanced. Additional challenges to the ‘Nutrition-sensitive agriculture in Ethiopia’ project include the often limited access to clean drinking water and the high prevalence of diarrhoeal diseases.

Activities in Ethiopia

Availability: In order to ensure a balanced nutrition, the availability of diverse, healthy foods must be increased. To this end GIZ promotes, for example, home gardens as well as the cultivation and utilisation of a range of oilseed crops as well as plants and fruit containing important nutrients such as Vitamin A, iron and zinc.

Knowledge transfer: Knowledge on healthy diets as well as adequate hygiene and care practices is indispensable to improving the nutritional situation. Relevant training is provided to households and mediating community members, for example in the form of cooking demonstrations or communal food processing and preservation.

Cross-sectoral coordination: The responsible authorities at the national and regional levels, as well as the community and village levels, are given organisational and technical assistance with a view to forming and strengthening sustainable structures in the area of food and nutrition security.

Our objective
The project’s aim is to improve the nutritional situation of food and nutrition insecure people in selected communities in Ethiopia. The project focuses in particular on women of childbearing age and on young children.
How we work

Months of drought in the northern Ethiopian highlands only allow for seasonal harvests. In rural areas without access to electricity, particularly fruit, vegetables and milk quickly spoil. Post-harvest losses are high and due to seasonal oversupply, market prices are extremely low. The processing and preservation of foods offers an opportunity to avoid these losses and to make a diverse range of foods throughout the year available.

Therefore, user groups are taught in workshops how to preserve and hygienically package tomatoes, mangoes or cabbages using solar energy in such a way that they can be kept for a long time even if they are not cooled. Honey is also processed in this manner and is then available for the users’ own consumption or as an additional source of income. The project provides training on the processing of milk into cheese. This is a preservation method which has rarely been used. Moreover, user groups learn how to process customarily grown oilseeds into culinary oils using a manual mill, in order to reduce their dependency on imported palm oil.

A small enterprise has already been established in one of the communities, which means that the existing infrastructure can now be used by all members of the community for processing their own harvest.

Results

So far, 464 mediators have been trained in processing milk, honey and tomato. They pass on their knowledge to more than 2,500 participants who, through appropriate marketing, processing and preservation techniques, are not only able to feed their families healthier but also generate additional income. In addition, nearly 7,000 women and men have taken part in training courses and cooking demonstrations. This way they gained knowledge about providing a healthy and varied diet. The project has also provided water filters for nearly 10,000 households in order to ensure that food can be prepared hygienically.