



Communal Kitchens Infrastructure Pilot in Doliana Camp, Epirus

Doliana Camp, established in a municipal council-owned former orphanage, currently hosts a total of 186 people (53 families, 10 from Afghanistan and 43 from Syria). The building has not been used for several years and includes a professional kitchen that requires renovation and reparation. This communal kitchens proposal has been designed in close collaboration with the local municipal stakeholders in Doliana, in order to pilot the transition from the present in-kind food distribution towards the population of concern (PoC) purchasing food on local markets and cooking by themselves.

In order to achieve this goal, the building's professional kitchen would be rehabilitated in order to provide on-site catering, while family shared cooking areas would be created.

Cooking approaches

Professional kitchen rehabilitation

The existing Professional kitchen, rehabilitated, would serve as a space for local professional cooks to cater for the whole camp's population.

This activity falls under the commitment between Oxfam and ECHO to support the development of local Greek infrastructures, while implementing humanitarian assistance for the population of concern (PoC).

The Municipality will receive, from governmental sources, additional personnel to take care of the building, and could provide cook assistants to prepare the main meals on-site. However, the municipality does not have the resources to provide a chef or to purchase the food required. Thus, Oxfam would recruit, on behalf of the Municipality, a professional chef to manage the kitchen, ensure minimum hygiene

standards are upheld and to monitor the respect of rules and regulations related to this activity. Oxfam and the Municipality of Doliana would engage in a MoU on the quality of service provided to the refugees.

Advantages compared to current catering system

- Upon camp closure, the Municipality of Doliana will have a functional, well-maintained professional kitchen for future building use, instead of a dilapidated structure that would lead to wasteful demolition.
- During the functioning of this professional kitchen to supply food to the PoC, the Municipality would be overall in charge, with little support required from Oxfam to facilitate the discussions on meals, respect of nutritional balance etc...
- The rehabilitation will ensure a smooth transition from the current off-site pre-prepared catering model through on-site professional cooking to improve the quality of the meals delivered and reduce costs of production and hence the financial charges for the Greek government.
- Ability to more easily adapt meals to the nutritional requirements of the PoC.
- Allow for an increased quality of the meals.
- Lower meal cost per person served.

Challenges

- From a financial point of view, the transfer of supplies from the present off-site catering system to providing the capacity for the municipality of Doliana to tender food products or receive dry products to be cooked in this professional kitchen remains to be agreed.

Shared family cooking space creation

There is enough room within the orphanage building to provide PoC with the means to cook by themselves in a dignified manner and in a shared space. This is aligned with the humanitarian community's current advocacy in Greece to transition from in-kind food distributions towards cash transfers, to allow refugees to purchase local products according to their specific needs, to improve their diets and to limit cases of theft in local gardens. Based on its recent increased staffing, the municipality of Doliana would ensure the management of those shared cooking areas: maintenance, regulation of access, garbage collection and general cleaning, while

the households would be in charge of the cleaning of their cooking space. Oxfam would support the maintenance of the material.

Advantages:

- Beneficiaries will be able to buy their food by themselves, and hence integrate better with local population, support local economy, and be more dignified.
- Beneficiaries will be able to cook meals adapted to their individual and cultural preferences. This will ensure that special needs (diabetics...) can be covered. In addition, the psychological impact of being able to cook by themselves would probably improve the tensions in the camps.
- This system is by far the most cost-effective way to deliver food aid, hence limiting the financial strain of this operation on the Greek government and the international community.

Challenges:

- Transition to self-cooking will be closely coordinated by Oxfam and other agencies with existing cash transfers, in order to provide the adequate purchasing power to the PoC.

Phased transition from outsourced catering to on-site self-cooking

Overall, the Mayor of Doliana is favorable to a phased transition from the present catering to an on-site catering system managed the Municipality with support from Oxfam. This on-site catering would be complemented by the PoC themselves using the shared family cooking spaces, initially for complementary food only. Slowly, the municipality would decrease its catering support, while the PoC would be able to cook for themselves full meals.



Hence, the plan agreed with the municipality will be developed in 5 phases:

- **Phase 1**

Continue with the present off-site catering arrangements; while simultaneously:

- i. rehabilitate the professional kitchen
- ii. set up the shared kitchen with individual cooking facilities.

- **Phase 2:**

Once on-site cooking facilities are ready, Oxfam will sensitize and engage the refugee community to use these shared facilities to cook supplementary meals/snacks.

The Municipality is able to replace the packaged catering with on-site preparations by a professional chef. Oxfam will recruit a chef on behalf of the Municipality, while the source of funding for the food supplies should sustainably come from the Ministry in charge of food security.

- **Phase 3:**

Replace one main catered meal with PoC self-cooking for their individual families in the shared kitchen. This will be linked with the provision of cash-based food assistance from Mercy Corps or Oxfam, a sum/voucher value agreed in accordance with the standards of the Cash Working Group.

- **Phase 4:**

Replace all pre-prepared catering with PoC self-cooking for their individual families in the shared kitchen, while retaining the option of allocated PoC chefs preparing meals on mass for others in the professional kitchen (allow this to evolve organically among site's population, based on their preferences and needs).

- **Final phase:**

The PoC leave Doliana and the municipality remains with a functional and restored building.

Based on the tensions observed between different ethnic communities in the camp, Oxfam will ensure that each group has their own shared kitchen space through a modular design layout.

Furthermore, the Municipality agreed to the installation of shared refrigerators in each habitation room to avoid hygiene and safety risks. Rehabilitation of the electrical system is under study.

The Municipality and Oxfam will sign a MoU related to this activity, and the Municipality, as owners of the building, will lead the discussions with the Ministry of Health and other ministerial agencies concerned by this project to ensure legality and respect of the required rules and regulations.

Design of Shared cooking space:

In accordance with the minimum technical standards outlined in the Inter- Sector Working Group Communal Kitchens Strategy, the design is based on the clustered installation of pre-fabricated units (2 electrical stove rings + 1 sink) with central preparation areas accessible from each cooking 'cluster'. This layout is more conducive to reducing tensions between communities or within communities, providing indirect spatial separation through the careful layout of stove/sink units.

The proposed design offers 28 cooking units (1 per 2 households), each with 1 sink and 2 rings (consumption of 1500W per ring). This kitchen appliance unit can be locally procured, thus contributing significantly to the local Greek economy. In addition, 1 sajd bread oven/stove will be installed per 2 cooking units on average, for a consumption of 1800W.

The kitchen's full water supply will be derived from the existing water network in place.

There will be one food/preparation waste bin per two cooking units, a total of 6 fire extinguishers and 3 hand sanitizing dispensers.

Adequate aeration will be achieved through the provision of elevated strip windows that will be fitted with wire mesh screens.

A timer will be set on the alimentation of each cooking unit to mitigate excessive electricity consumption and increase safety.

Details

Material	Units
Cooking Units (2 rings + 1 sink)	28
Sadj	15
Bin	14
Fire Extinguisher	6
Sanitizer dispenser	3
Preparation tables (various shapes)	7
Timers (electrical alimentation)	28

Electricity consumption:

Unit	Numbers	Power	Total power	Hours of functioning per day	Average consumption per day
Cooking unit	28	3000 W	84 kW	5 h	420 kWh
Sadj	15	1800 W	27 kW	2 h	54 kWh
TOTAL			111 kW		474 kWh

PHOTOGRAPHS

Present status of the professional kitchen area

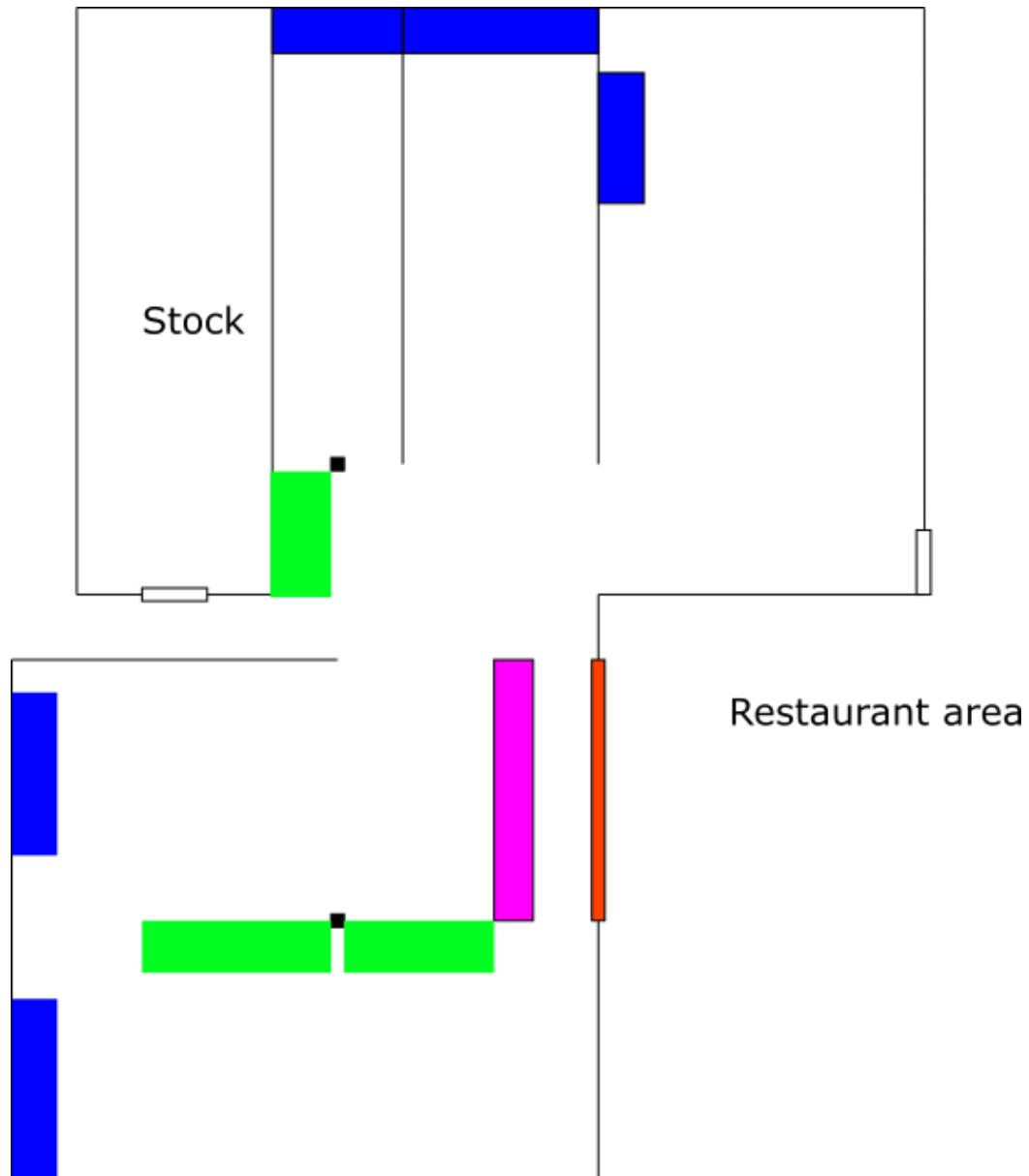


Present status of the future Shared Cooking Area



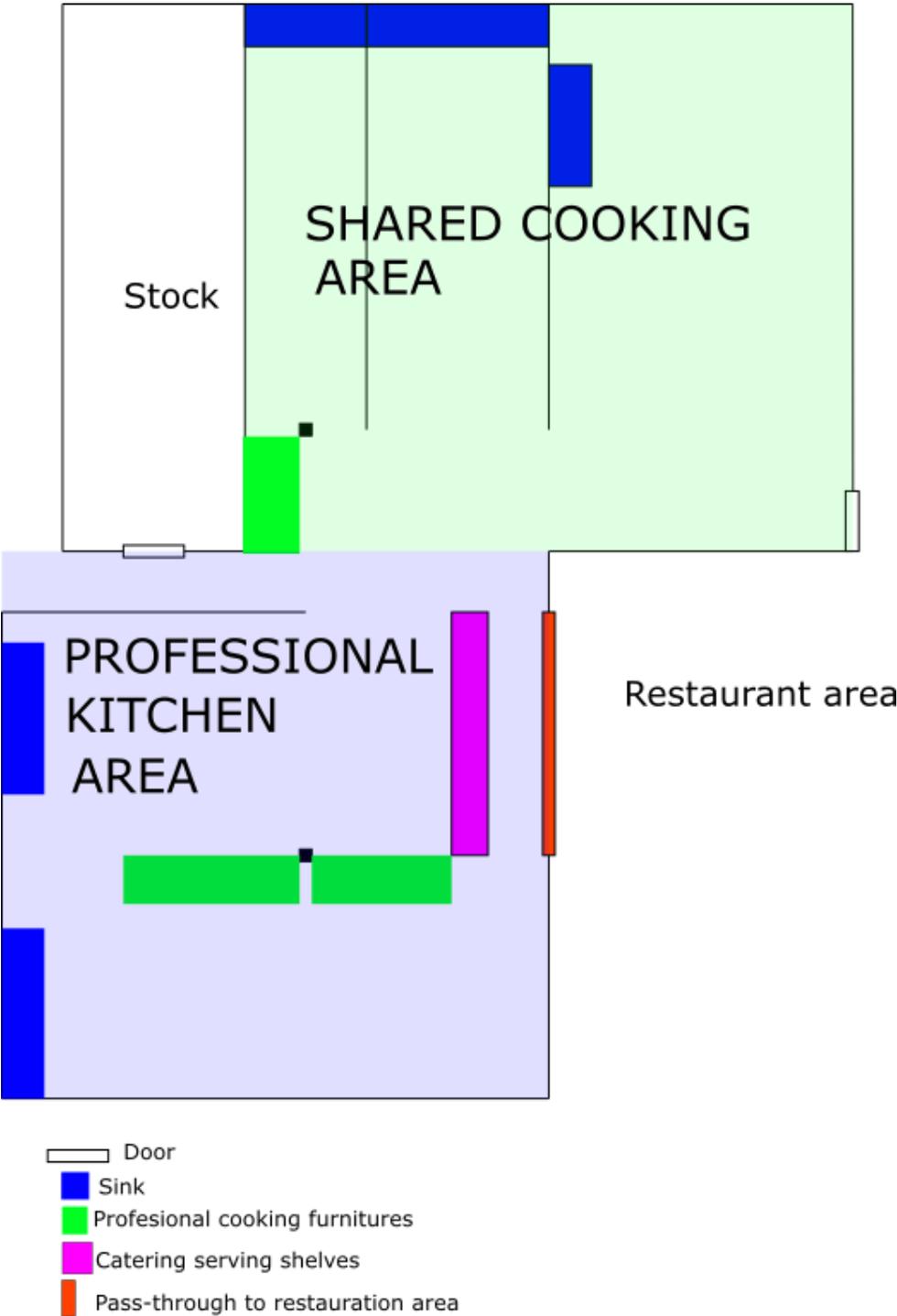
SCHEMATIC DESIGN

Present situation of the building:

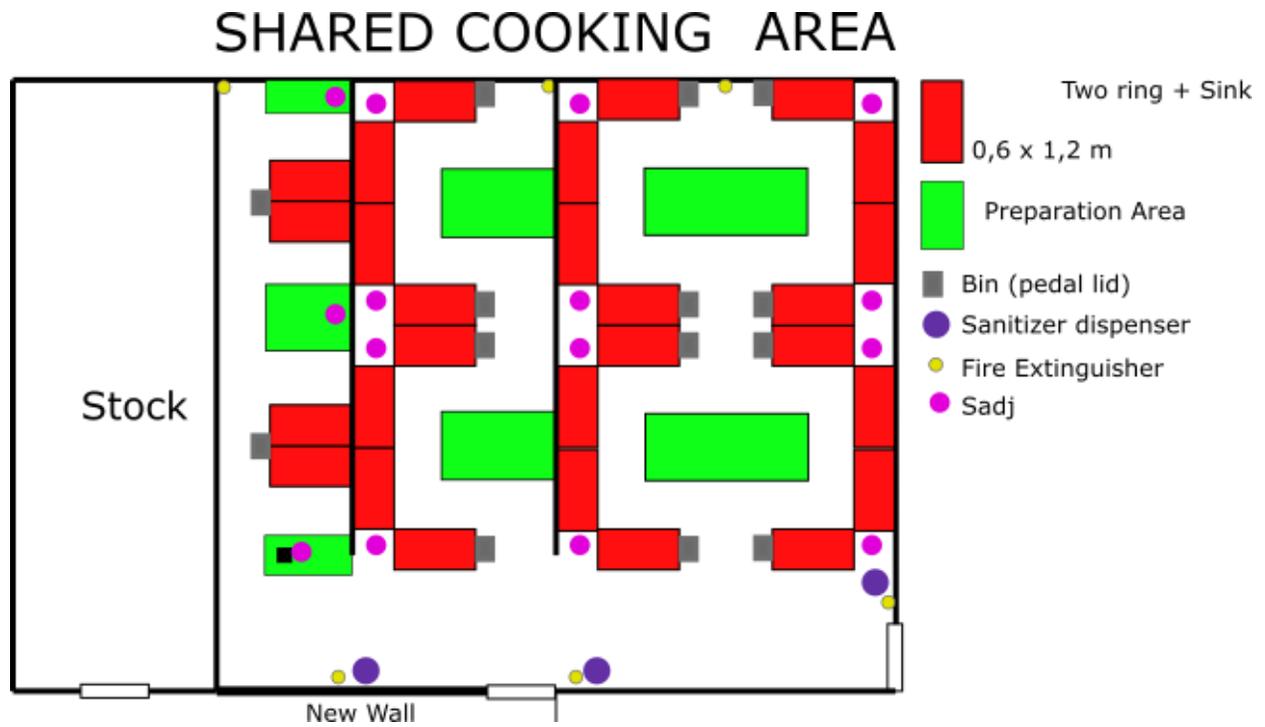


-  Door
-  Sink
-  Professional cooking furnitures
-  Catering serving shelves
-  Pass-through to restauration area

Proposed repartition of areas according to kitchen functions:



Proposed arrangement for the Shared Cooking Area



Proposed Sink + 2 rings 1,20 x 0,60 unit:

