

## Communal Kitchen Management in Refugee and Migrant Sites in Greece

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### Communal kitchen day-to-day management

- Assumptions:
  - a. Kitchens will be used once/day by each family
  - b. The average kitchen use time is estimated to be around 60 minutes/family
  - c. Kitchen opening hours is expected to be from 11 AM to 02 PM (4 shifts)
- Creation of a kitchen management committee. To increase ownership, the committee should be facility-based, meaning that members should be selected/elected from the area in the site where the kitchen facilities are located. The more a site is organized and the space divided in sectors/blocks the better. Need to pay attention to membership: women are more likely to use the kitchen and therefore they will probably take greater ownership. Once the committee is set up, organizational modalities should be discussed and agree with the members. They might come up with culturally-sensitive solutions which have a higher chance to work. However, should the committee need guidance or should their suggested system turn out to be ineffective, the below suggestions may guide them:
  - Card based system:  
Creation of a family card system where each family's time slot and allocated cooking stove is indicated on the card. This should regulate the use and create peer pressure to stick to the agreed schedule and further increase ownership of individual stoves by the four families which are supposed to share the same stove.
  - Rotational based system:  
Creation of rotation system whereby the same group of 24 families access the kitchen facilities on a rotational basis, according to a schedule agreed with the committee (e.g. Monday: Group A @ 11:00; Group B @ 11:45; Group C @ 12: 30; Group D @ 13:15 – Tuesday: Group B @ 11:00; Group C @ 11:45; Group D @ 12:30; Group A @ 13:15). Allotment of a specific stove per family should be maintained in order to maximize ownership.
- Members of the kitchen management committee should be spread across the different shifts and tasked to make sure users do not misuse the facilities and facilitate the resolution of inter-personal conflicts.
- Kitchens are locked after the four shifts are over and the key returned to the Site Manager. Appointment of a kitchen management committee member as the focal point for the site manager (collecting key in the morning and returning it in the afternoon).
- Setup of electricity outlet across the site and provision of small electrical kettles so that men can prepare tea and socialize without discouraging women's access to communal kitchen facilities.
- Setup of a child friendly space next to the kitchen facilities where children can play while parents cooks. The kitchen design and location of the child friendly space should enable parents to watch the child friendly space while cooking.
- Cleaning of the facilities and rubbish disposal done by users. Need to rely on peer pressure. The kitchen management committee might have good ideas on how to organize the cleaning system.

- Should the committee need guidance or should their suggested system turn out to be ineffective, as option of last resort, cleaning could be undertaken/coordinated by one of the agencies operating at the site.
- Maintenance and repairs requiring financial support and/or technical expertise should probably be looked after by the Site Manager or one of the supporting agencies working at the site.
- If implemented successfully, the two organizational options proposed above should also ensure that families monitor the state of the facilities they are using (stoves and taps) and timely report malfunctioning to the Site Manager or the agency which is in charge of care and maintenance.
- Intensive information campaign to sensitize the site population on kitchen rules and modalities + regular monitoring by Site Management/SMS agency

### **Mixed caseload and cultural sensitivity**

- Communal kitchens management probably easier if the population using each facility is culturally homogeneous. Therefore, need to study the ethnic make-up of the different areas of the site prior to installation and see whether it is possible to group users by nationality.
- Other factors besides nationality might have to be taken into account, such as cultural milieu (rural vs urban), etc.
- Stove typology contingent upon the cultural practices of the communities living in the site (ground-level stove vs “waist-level” stove).

### **Access for people with specific needs**

- Disability mapping and identification of PSNs whose disability might prevent them from accessing the kitchen facilities:
  - a. If accompanied by family/care taker who is able to cook and procure food for them, no action required
  - b. If unaccompanied, protection agency(ies) to identify potential willing caretakers at the site and pair them with disabled individuals in need of cooking assistance (including supply of cooking ingredients). If no willing caretaker is identified, alternative systems should be identified, such as providing targeted catering services.
  - c. If a person is unable to cook or purchase ingredients, the kitchen committee should be involved along with the camp manager in identifying residents who are able and willing to cook / purchase ingredients for the concerned people.

### **Food storage**

- Assumptions:
  - a. Refugees’ ability to purchase food one or more times a week, but not every day.
  - b. Refugees’ preference to store the food in their family shelter.
  - c. Refugee’s fear that the food might get stolen by other site residents.
- Need to carry out FGDs with site residents on their preferred storage modalities. However, most likely storage in the family shelter will be preferred.
- Distribution of Tupperware for hygienic and safe storage of food inside family shelters, especially if the kitchen facilities are accessible once/day and, thus, the food prepared is supposed to cover the food needs of the entire family for 24 hours.
- Storage inside the kitchen facilities seems to be problematic, because of the large number of families using the same facility, as well as the fact that it could hardly be locked and, thus, it would potentially be stolen by other site residents.