

JANUARY-APRIL 2019

AAR JAPAN

Nutrition Trainings

AAR Japan has implemented the activities under the project named "Resilience Building via Increased Livelihood **Opportunities** and Strengthened Social Cohesion for Syrian Refugees and Host Communities" which is funded by FAO. Within the scope of the project, training and event were organized concerning healthy diet and nutrition, which has started from mid of July 2018 till the end of February 2019. AAR Japan has conducted seven trainings in Sanliurfa and Kilis. AAR Japan reached 240 beneficiaries by the end of February 2019.

AAR Japan conducted a cooking demonstration event inviting 50 beneficiaries and guests from the Ministry of Agriculture and Forestry and the Municipality of Sanliurfa. The objective of the event was to provide refugees and host community members with practical knowledge and skills for healthy and nutritious diet. A celebrity chef in Turkey, was invited as a main lecturer and demonstrated recipes which is affordable, nutritious and easy to cook.





SPARK

Skills Development Courses

SPARK implemented agricultural skills development project funded by QUEST (Qatar Fund) in partnership with Harran University – Sanliurfa. The duration of the project is 11 months from Oct-2018 until August 2019 targeting 860 youth beneficiaries between the ages of 18 – 35 years. Courses include

- Mushroom production,
- Greenhouses,
- Dairy Production,
- Chicken Breeding, and
- Production of Syrian Local Wheat Seeds

One of the aims of the project is to support the Turkish agricultural market with labor force as well as generate income source to be enhanced for the participants. Additionally, SPARK encourages home based production to be involved in the labor market.

SPARK plans to support the graduated beneficiaries to start their own production in the field where they were trained and aims to expand this programme to cover more beneficiaries in the long- term.

spark



AL RESALA

Food Processing

AL

named

processing.

refugees

with

RESALA

Foundation

processing

Syrian

seasonal needs like the

benefitted from

implemented the project in Kilis

preservation" 'Bait Almoneh'. The aim

of the project was to produce seasonal

fruits and women training for food

working in the food processing. The

project was designed in accordance

production of fruit jam, pickles and

258

were

"Food

have

and

women

Cash For Work Programme

Within the scope of olive oil production project, ten hectares were rented by Al Resala, and 25 families were benefitted from cash for work (**CfW**) programme by harvesting olive. The project targets the refugees in Southeast Turkey – Antakya. The ready product of olive oil was distributed to 200 families. AL RESALA have also distributed food baskets and support orphans in Orphan Care Center that has continued since 2016.

YUVA

tomato paste.

Cooking Demonstration Sessions

YUVA conducted kitchen workshops, to create solidarity groups to increase awareness and kitchen workshops are open to Syrian women. The specific themes around the group are being facilitated with the contribution of women refugees. Every week meals are made by women. In kitchen workshops; the topics that women demand and the themes are discussed with the Syrian women refugees. Facilitators also have topic-theme suggestions including the workshops on access to education, public education centers, open education, education, health, healthy nutrition, human rights, gender, work at home, women's working life.

Cookery Apprenticeship Courses

YUVA held Pastry Apprenticeship and Cookery Apprenticeship trainings within the scope of Lifelong Learning Programme of the Ministry of National Education that can be attended by individuals over 18 years of age. In order to participate in vocational trainings, individuals are required to have a certificate of literacy from the Ministry of National Education or a certificate of Turkish A1 level. The pastry apprenticeship training is carried out for 124 hours and the Cookery Apprenticeship training is 178 hours.



Courses were conducted in Yuva Association offices and the trainers were employed by Yuva Association and all training materials were covered by the project budget.







FAO



Food and Agriculture Organization of the United Nations

Promoting Food and Nutrition Securtly of the SuTP

FAO established a greenhouse next to Osmaniye TAC which hosts 15 000 people in collaboration with the Directorate General of Migration Management (DGMM) of the Ministry of Interior, Disaster and **Emergency** Management Authority (AFAD), Turkish Employment Agency (İs-Kur) and the Ministry of Agriculture and Forestry (MoAF). technical Through support, agricultural inputs and training, able refugees were to grow in the established vegetable greenhouses. A total of 150 refugees received practical on-the-job trainings to access employment opportunities in agriculture outside of the camp.

Support resilience building and improve livelihoods

FAO supported to improve agricultural skills of 1.210 people in the food and agriculture sector to improve their access to employment opportunities through vocational trainings.

Recent assessment results showed that there is a significant shortage of skilled and semi-skilled labour forces in the agriculture sector in southern and south- eastern Turkey, FAO partnered with MoAF, UNHCR and the private sector to carry out agricultural skills trainings for unemployed people selected from both SuTPs and host communities.





Complementary trainings were provided to enhance their knowledge on safety, food hygiene, language in work place and work ethics. The project was implemented in seven provinces (Adana, Gaziantep, Izmir, Kilis, Mardin, Mersin and Sanliurfa) in close coordination with provincial and municipal authorities. Approximately 23% of trainees are employed as benefit of this training.

livelihoods Towards long-term support for the Syrian refugees and host communities, FAO is planning to expand implementation of the food security and agricultural livelihood programme, reaching more Syrian refugees and vulnerable host communities, to ensure food security, self-reliance and sustainable economic empowerment in agriculture sector, which enables refugees to exit from the state of aid dependency.

IOM

IOM implemented a project in Kilis and the objective of the project was to build the capacity of Syrian and Turkish women on food preservation. IOM trained the beneficiaries how to preserve olives from raw to finished products, how to pack and label them. IOM also connected the beneficiaries with the market to sell these products. activity gave them an This opportunity to increase social cohesion between the communities and integration, and to make their living for a sustainable solution.

Community Farming

Olive Preservation with traditional methods

 Building capacity of the refugees in agriculture to provide them with income generation activities in agriculture sector.

• 14 beneficiaries were supported with Olive project including 7 Svrians and 7 Turkish nationals. IOM will also train 70 beneficiaries on beekeeping with the help of Islahiye Directorate of Agriculture.



CIPE

Food **Entrepreneurship** Center training program

The food entrepreneurship training program offers the members the skills required to develop their ideas and everything business needed to start their own successful food business through a comprehensive curriculum. Oualified trainers (both Turkish and other nationalities) from the business community and academia are selected as needed to help develop and deliver the training content through the FECs. Until August 2019, 3 cohort members will graduate from Mersin FEC, and 2 more cohort members will graduate from Istanbul FEC, the approximate number of participants for each cohort is around 22.

CIPE supports and encourages entrepreneurship, job creation and cross-cultural engagement in the food sector with its ongoing project named The Livelihoods Innovation through Until August 2019, one training session Food Entrepreneurship (LIFE). Work- is force development is the part of the number of participants is around 20. LIFE program that improves the skills people and enterprises the food sector. This way it contributes to the success of LIFE Program by improving the capacity of food sector in a holistic way. Strengthened sector may provide more opportunities for new entrepreneurs. Other skills development trainings may be developed based on needs of sector in different cities.

STIMS idema

WILLIAM DAVIDSON INSTITUTE

CIDE

planned per FEC, approximate





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WHH





Agricultural Income Generation

The project entitled "support of Syrian refugees through income generated vegetable production" financed by BMZ ,750 individual families will take part in WHH open land agriculture and greenhouse activities.

Nutritional Trainings

Since nutritional awareness and dietary habits have remained largely unaddressed so far, Welthungerhilfe (WHH) includes in its project "unrestricted cash assistance for basic needs during winter times" financed by UNICEF a Food Security and Livelihood (FSL) component about awareness raising on nutrition as well as nutritional values of certain food groups, safe and healthy food preparation/storage, and dietary diversity. WHH aims to increase refugee families' awareness of a healthy food consumption to increase the nutritional value of food and outlining the benefits of good nutritional practices specifically for infants, young children and pregnant /breastfeeding women. By the end of this project 2,000 households will receive such nutrition trainings.

In order to support Syrian families growing vegetables and in enabling them to earn a stable income in the long term, WHH agricultural land, provides irrigation systems, seeds, fertilizers, pesticides, and agricultural tools and professional consultancy in Mardin, Hatay and Gaziantep in South-Eastern Turkey.





the Ministry of Interior Directorate General of Migration Management (DGMM) and the Disaster and Emergency Management Presidency of Turkey (AFAD), the Turkish Red Crescent, the United Nations as well as local and international humanitarian organizations.



The families will grow and harvest cucumbers, lettuce, capia peppers, oyster mushrooms and olive seedlings, which is an important ingredient of local kitchens. With the support of the local governorate the families will sell the surplus vegetables in small shops or in local markets and benefit from the Revenue.



EKAMUL

TEKAMÜL

Agricultural Productivity

TEKAMÜL has implemented an agricultural project in Hatay (Kırıkhan) and Gaziantep (İslahiye) provinces. The goal of the project is to contribute towards the integration of Syrian refugees into Turkish society. 38 Syrian and 13 Turkish families were benefitted from the project.

The types of the agricultural crops which are cucember, pepper, yellow watermelon, tomato and peas were determined and beneficiaries received the returns of sold crops at the end of the season proportionally. TEKAMUL took into consideration the sustainability of the project for the following year.



UNHCR

Agricultural Livelihoods Programme

FAO and UNHCR have been implementing jointly an agricultural livelihoods programme for refugees and host community members since 2017. The programme reached 1.666 trainees in seven provinces in 2017 2018, and facilitated the and employment in the agricultural sector upon completion the theoretical and on-the-job trainings provided within the programme in fields ranging from greenhouse management to herd management.

The 2018 and 2019 phases of the programme have been financed by the European Union and the Republic of Turkey within the context of UNHCR and Directorate General of Migration Management. In 2019, FAO and UNHCR will continue to collaborate with the Ministry of Agriculture and Forestry and with other partners in the public and private sectors in order to support access to livelihoods opportunities for refugees and host communities, and will provide agricultural vocational trainings in Adana, Bursa, Gaziantep, İzmir, Kilis, Manisa, Mersin, and Sanliurfa to 800 beneficiaries in fields such as crop management, harvesting, cattle management, and poultry.

