Annual International Training Course 2014

Course Title: Utilizing Indigenous Food Resources for Food Security

Duration: September 1-27, 2014

Closing Date for Applications: June 15, 2014

Background Information and Rationale for the Programme

Reduced dietary diversity has serious effects on the nutrition and health of rural and urban populations and deprives rural farmers of opportunity to generate income from their produce, whereas dietary diversification is widely accepted as a cost-effective and sustainable way of tackling nutrition-related health problems. Traditional and indigenous food systems are less deleterious to the environment and address cultural needs of local communities. These are not well understood outside of their communities, or by national agricultural and health care agencies. However, these traditional foods form a staple part of the diet and have much potential to be utilized beyond their local regions. Traditional and indigenous food are often gentler on the environment and gathered and utilized in a sustainable way. As rural areas develop, the traditional diet of fish, wildlife, farmed animals and crops can decrease and local people often have increasing amounts of industrial processed foods in their diet. Poor micronutrient intake can be a consequence, combined with increasing obesity and other chronic diseases associated with high caloric intake in the form of simple carbohydrate and fat.

To date, a few micronutrient promotion strategies using local food resources have proved to be successful. But further study into the foods of local peoples, with a view to develop nutrition promotion tools for use in these communities is needed. Also of need is further study into food species, harvest techniques, food storage and preparation practices. Many of these foods have potential for commercial production development. Thailand has various indigenous food nationwide that can demonstrate more diversification food. Furthermore, Thailand has developed and implemented indigenous food from local consumption until commercial level to provide for city people.

Objectives

The program is designed to:

- 1)Provide the academic acknowledge on indigenous food leading food security
- 2)Provide the opportunity for participants to gain new knowledge and experience from Thai on indigenous food and food security
- 3)Take the participants visit and study on indigenous food farming system and indigenous food processing leading to gain more income and increase food security
- 4)Stimulate participants share experience on the utilizing indigenous food
- 5)Raise awareness of the value and potential of underutilized indigenous food resources, highlight the diversity of foods, cultural practices and health nutritional value.

Number of Participants: 20 persons

Oualifications

Applicants for this course should:

- -be nominated by their respective government;
- -be university graduated or have an equivalent academic background in agriculture (plant science, agronomy, horticulture, agricultural extension) or related fields; at least 5 years experience on agriculture, extension, rural development, management researcher;
- -be under forty-five (45) years of age; have a sufficient command of spoken and written English;

-be in good health both physically and mentally, each participant should have a health certificate provided by an authorized physician. This form is also attached together with the Nomination Form. Pregnancy is regarded as a disqualifying condition for participation in the course.

Eligible Countries:

Asia & Middle East: Bangladesh, Jordan, Maldives, Nepal, Pakistan, Palestine, Philippines, Sri Lanka, Timor-Leste

Oceania (Pacific Islands): Fiji, Papua New Guinea, Palau, Marshall Island, Niue, Tonga Africa: Benin, Burundi, Eritrea, Gabon, Mali, Mauritius, South Sudan, Sudan, Zambia America (Latin America & others): Chile, Costa Rica, Ecuador, El Salvador, Paraguay, Suriname

Course Contents

The main components of the programme are:

Formal Lectures

Module 1 Introduction of indigenous food and food security

Basic framework of indigenous food for food security will be demonstrated, including identify potential risks to food security and systems approaches to agriculture for food security

Module 2. Collected wild indigenous plants and animals

The course will provide the knowledge on how to collect the indigenous plants and animals from uncultivated land and forest (e.g. leafy plants, roots, berries, and insects) and from aquatic environments (e.g. fish, frogs and snails). The methods of friendly environment issue and suitable for each activity will be raised.

Module 3. Farmed indigenous plants and animals

The training course will cover a gardening of indigenous plant species, culture of indigenous fish species in rice field and animal protein sources. Similarly, how to cultivate as other agricultural issues will be presented and learnt in the community.

Module 4. Traditional processing technologies/techniques:

The training will demonstrate a wide range of household level, small-scale and semi-industrial processing technologies applied to improve food properties such as fermentation, soaking, germination, drying, smoking to enhance nutritional value.

Module 5. Adding value to the indigenous and underutilized foods

The course will provide the knowledge and experience of indigenous food and underutilize food. These foods will be find out potential to marketing and commercialization

Module 6.Discussion and Evaluation

II. Practical Exercises

Every module consist of lecture and practicum work

III. Study Trips / Field Trips

One week field trip will be provided. Participants will visit the research institutes, private business farms, the Royal project in the North east region of Thailand.

IV. Reading Assignment

The basic knowledge on indigenous food and food security, sufficient economy, new theory of agriculture

Institution:

Fellowship Arrangements:

1. Application Procedures

- Applicants interested in participating in the course must be nominated by their government and must submit three (3) completed nomination forms to the Royal Thai Embassy or Consulate in their respective countries before the closing date of application.
- In general, each country may nominate up to four (4) nominees for the course. However, nomination for certain courses may be limited to one or two nominees from each country due to limited seat available for participation.
- The Royal Thai Government will inform the nominating government (or relevant authority) whether or not nominee(s) have been accepted for the course, normally three weeks before the course starts.
- Further information about training courses held under AITC can be obtained from TICA's website: http://www.tica.thaigov.net/main

2. Allowances and Expenses

The Royal Thai Government will be responsible for the following allowances and expenses:

- An economy class electronic ticket (e-ticket) will be issued to each participant via email. Each of the participants is not allowed to change the flights route and schedules. Participants should not buy air tickets by themselves and should be advised that if they do so, the cost cannot be reimbursed from the Royal Thai Government. The Royal Thai Government will also arrange the domestic flight in Thailand for participants, if any.
- Each participant will receive a living allowance of 500 Baht (US\$17) per day to cover meals, local transportation and other personal daily expenses. Accommodation will be arranged by the Royal Thai Government and all participants will stay at the same place. It is suggested that each participant should bring some pocket money approximately US\$100 to cover the expenses before the allowance is paid.
- Minor medical treatment will be provided for participants who become ill during their stay in Thailand.
- The Royal Thai Government will provide transportation for the authorized field trips undertaken as part of the course.

3. Regulations

Participants are required to observe the following regulations:

- Participants must only stay at the places designated by the Royal Thai Government.
- Participants must strictly attend classes as scheduled and should not change their training subjects.
- Participants must not extend the training period.
- Participants must not bring any family members with them to Thailand.
- Participants must return to their home countries after the course completion (at the date as scheduled by the Royal Thai Government).
- Participants are required to travel only on the route designated by the Royal Thai Government and must not make any alterations. Please also be informed that the maximum allowable baggage that can be loaded on flights is 20 kilograms. Participants will be responsible for any cost incurred in exceeding this limit.
- Participants must observe rules and regulations of training institute(s).
- Participants must refrain from engaging in political activities, or any form of employment for profit or gain.

4. Visa Procedures

Prior to departure from their home country to Thailand, all participants must first obtain the appropriate visa from the Royal Thai Embassy or Consular representative in their countries. Presentation of the acceptance letter is required when applying for VISA. A maximum of 2,000 Baht VISA fee (approximately US\$ 60) must be paid by a participant to the Royal Thai Embassy or Consular representative. Participants must request for the original receipt which could be later on reimbursed from the Royal Thai Government upon presenting the original receipt.

Further relevant information is available at the following addresses:

Human Resource Development Bureau (HRD Branch 2)

Thailand International Development Cooperation Agency The Government Complex Building B (South Zone) 8th Floor, Chaengwattana Road, Lak Si, Bangkok 10210 Tel (662)203-5000 ext 43305

E-mail: tica@mfa.go.th

Website: http://www.mfa.go.th

The course will be conducted by:

The Faculty of Agriculture Khon Kaen University, Khon Kaen 40002, Thailand

Tel: (66 43) 203435, Fax: (66 43) 203435

Course Coordinator:

Assoc. Prof. Dr. Yupa Hanboonsong

Mobile Phone: (66 85) 0060084, (66 85) 0087300

E-mail: yupa_han@kku.ac.th **Assist. Prof. Krailert Taweekul** Mobile phone: (66 81) 7397044

E-mail: tkrail@kku.ac.th

Website: http://agserver.kku.ac.th/interag/index.html