

OPERATION QUICK GUIDE TO STARTING COMMUNITY KITCHEN IN A REFUGEE CAMP

Cox Bazar base - Bangladesh



30 AVRIL 2018

ACTION AGAINST HUNGER – ACTION CONTRE LA FAIM
Bangladesh

1. Introduction

This Standard Operating Procedure (SOP) describes and defines objectives, approach, and implementation process including communication, community mobilization, awareness and feedback mechanisms necessary for Community Kitchen program implementation. Action Against Hunger in Bangladesh is going to implement this program without any prior experience except distribution and feeding of nutritious balanced hot meal (Khichuri) through Emergency Operation (EMOP) centers and in outreach areas through mobile distribution team in the makeshift settlements and in the host community villages with high refugee concentration. Action Against Hunger (AAH) Bangladesh's Food Security & Livelihoods (FSL) department planned to implement the community kitchen program through community foresee a gradually increased involvement of the community to ensure a greater sustainability of this program to address under nutrition of special target groups such as Pregnant and Lactating Women (PLWs), children under 5 years and adolescents.

2. Background

In October 2016, Rohingya began fleeing to Bangladesh in the newest flow of refugees, an exodus sparked by a widespread crackdown by Myanmar's security forces. By February 2017, more than 74,000 Rohingya had fled to Bangladesh, straining the ability of the government and international humanitarian actors to respond and revealing persistent political barriers and coordination deficiencies in the humanitarian response. The 74,000 Rohingya who arrived after October 2016 are referred to by the Government of Bangladesh and international humanitarian actors as "new arrivals," effectively creating three distinct groups of Rohingya in the country: the 33,000 government-recognized refugees, the 200,000 to 500,000 UMN, and the 74,000 new arrivals (though new arrivals are also considered Undocumented Myanmar Nationals "UMN").

Following the violence broke out in Rakhine State in the early hours of 25 August 2017, total 671,000 new arrivals crossed Bangladesh border as of 31st January 2018 (IOM Needs and Population Monitoring – NPM, Round 8) and took shelter in different makeshift and spontaneous settlements in Ukhiya and Teknaf Upazila of Cox's Bazar district. The Government of Bangladesh estimates that there were 303,070 Rohingya in Bangladesh before 25 August 2017 (as per the census results of Bangladesh Bureau of Statistics conducted in 6 districts). In total, the number of Rohingya Refugee population (registered, un-registered and new arrivals) has reached almost 1 million. Newly arrived Rohingya refugees are completely relying of food assistance program of the humanitarian actors.

Rohingya refugees, after entering into Bangladesh, they take shelters in different transitory or spontaneous settlements near the border before moving towards makeshift settlements. Before entering Bangladesh, they travel several days leaving behind all of their assets and have no means to buy food and other essential items. Sufferings of children, pregnant and lactating women and elderly people is unbearable, as they have to pass several days without food. Because of restricted movement and lack of livelihoods opportunity, they fell into chronic food insecurity and leading them towards severe under nutrition.

3. Definition

Community kitchen also called collective kitchen is community-based cooking program where small groups of people come together to prepare meals and take food home to their families and or distribute to the community member. In a community kitchen every member is supposed to contributes by planning, preparing, and cooking food. Given the specificity of the context in which the current community kitchen is set up, members to be involved in the kitchen are selected within the community.

4. General Objective:

Improved nutritional status of the targeted members (PLWs, adolescents, children under 5 years) of the households living in outreach makeshift settlements and surrounding villages in Ukhiya and Teknaf Upazila.

5. Specific objectives

- To provide nutritious hot meal among the targeted beneficiaries
- Provision of nutrition education and care practice sessions for PLWs

6. Essential features

- Held on regular basis (usually weekly)
- Two types of community kitchen set up (in the transit camp and in the community settlement) with two different modus operandi briefly described in the sections below.
- It is both community volunteer members and project team driven, and all participants are actively involved in the planning, preparation, cooking of food and distribution. After the distribution and eating of the hot and balanced meal, cleaning of the refectory and utensils is ensured by the community volunteer.
- Food prepared is shared among participants and /or community members (hot meals are not given away or sold from the community kitchen set up within the refugee's settlement. However, food from community kitchen set up in the transit camp is took away).



Photo 1: hot meal distribution



Photo 2: cooked meal

Community kitchen in the transit camp	Community kitchen in the refugee settlement
<ul style="list-style-type: none"> -New arrival refugees are registered by UNHCR at the entry point -After they receive family card, they shift to transit point for 2 to 3 days -During the transit time, Action Against Hunger provides nutritious hot meal 2 times/day (lunch and dinner). While during breakfast, individuals are provided with High Energy Biscuit (HEB) « 3 packs ». -After 3 days, at departure time, people receive HEB 6 packs/person/2 days + 1 hot meal. 	<ul style="list-style-type: none"> -People arrive in the waiting area established outside the community kitchen -Information dissemination is provided by action staff on the running and food ration, hygiene of the community kitchen -People move to hand washing areas before registration -Registration of the beneficiaries in the registration corner -People move to refectory (male and female eat in different room within the refectory) -Hot meal and water are distributed

In addition, they receive dry food ration from WFP via the ongoing GFD

-On average 689 individuals receive meals (1378 meals distributed and 1378 HEB distributed).

-Meals are not eaten in the transit camp but distributed to beneficiary residing in hospital and transit point.

-After eating in the eating hall, people wash their hands in the exit corner and return to their settlement

- Before you begin, set up a working group or community kitchen working group member (CKWGM). This group will work together to set up the community kitchen with the support of the teams. Members of this group may include project team, potential community members, community leaders, community volunteers etc. It is highly recommended that potential beneficiaries are included in the group to help ensure its set up will work from them.



Photo 3: Beneficiaries standing in a queue outside the community kitchen site

7. Identify the community group leader (s)

The group leader (s) identified jointly with Action Against Hunger's team and its local partner help the community kitchen to run smoothly. The group leader (s) are community member willing to serve their community as volunteers. Their role is to assist the community kitchen to run smoothly from beneficiaries' registration, food preparation, distribution and on site monitoring. It is recommended that there are at least two group leader (s) so they can share responsibilities and support each other in the role.

8. Training for the community kitchen volunteer group leader

Before starting the community kitchen activities, the team and the team leader must be well oriented about the objective of the program, operational modalities, food menu, food safety and hygiene and on site monitoring. Also, training should focus on crowd management during the food distribution, serving food in a dignified way etc.

9. Identify the need, gaps and way to improve community kitchen running

As a working group, identify who the community kitchen is being run for, when it run, and what resources are needed or missing for it to be able to run properly and meet beneficiaries' expectations. In the context of 'Cox's Bazar refugee camp, the following criteria is being used to beneficiary of Community Kitchen: ***pregnant women, lactating mother, Under 5 children, adolescent, people with disability and elderly persons.***

10. Identify potential partners

Partnerships are essential. They can help provide kitchen with facilities, equipment, transport food produce referrals and more. The number and types of organizations you partner with will depend on the community kitchens needs and their experience

11. Locate a community kitchen

Community kitchen can be held anywhere in the refugee settlement. The community kitchen structure should be disaster proof/resilient.

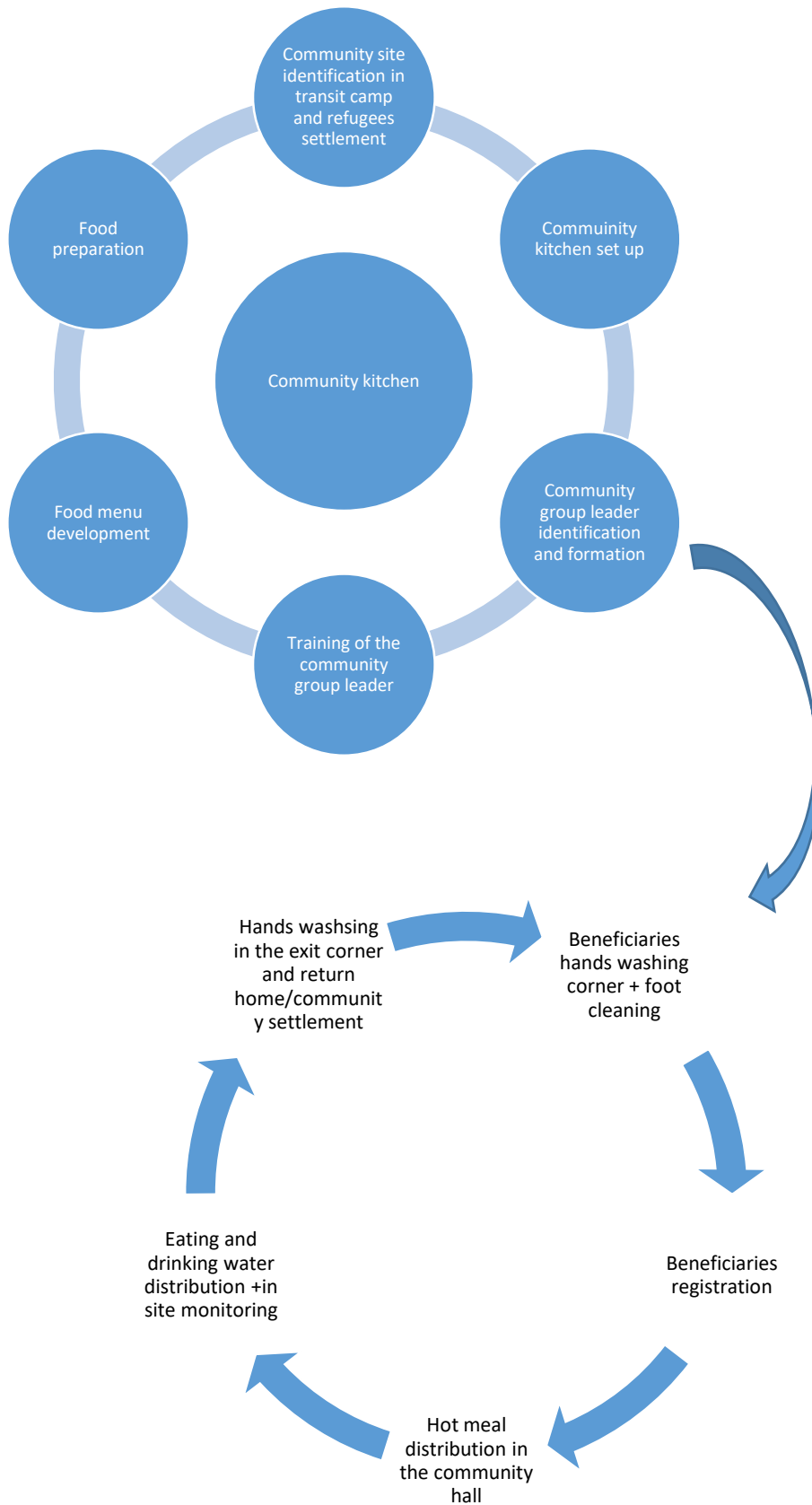
Community kitchen must be: easily accessible by anyone, able to contain the commodities to be distributed, offer the beneficiaries access to drinking water and sanitary facilities, protection against bad weather for both beneficiaries and community kitchen volunteers. Given the context of the settlement, a drainage system must be dug to evacuate rainwater and sewage. The location required the installation of barriers or rope to sufficiently mark out the different work areas (waiting, verification, distribution and eating hall/refectory, exit and sanitary facilities). Portable stoves and fuel reserve are required.

When the community kitchen is located check that it is suitable, and work out what kitchen equipment or utensil items are needed.



Photo 4: refectory in the community kitchen

12. Step by step community kitchen running



13. Community Kitchen food menu and energy (Kcal)

The menu is defined taking into account community food habit and food available in the market. A weekly balanced and nutritious menu is developed in collaboration with Action Against Hunger nutrition department. The proposed menu can be modified based on feedback from community beneficiaries

Days	Food menu	Energy (Kcal)	Fulfillment of daily requirement
Day 1 (Sat)	Rice + egg curry with potato & veg. + lentil soup (thin)	1013	48.2 %
Day 2 (Sun)	Rice + chicken curry with potato + lentil soup (thin)	1025	48.8%
Day 3 (Mon)	Rice + egg curry with potato & veg. + lentil (thin)	1013	48.2%
Day 4 (Tue)	Rice + beef curry with potato + lentil soup (thin)	1036	49.3%
Day 5 (Wed)	Rice + chicken curry with potato + lentil soup (thin)	1025	48.8%
Day 6 (Thu)	Rice + veg. curry + lentil soup (thick)	930	44.3%

NB: The present quick guide will be updated based on monitoring findings

Few more photographs of Community Kitchen



Photo (top left) : hand washing before taking meal

Photo (top right) : hand washing after taking meal

Photo (bottom left) : Children taking meal in the community kitchen

Contacts:

For more information, you can contact:

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