

**CSIR-FRI/RE/KGAM/2011/016**



**TECHNICAL REPORT ON CSIR-FRI/CAVA PROJECT ACTIVITIES FOR THE  
PERIOD APRIL 2011 THROUGH AUGUST 2011**

**Gregory A. Komlaga and Mary Glover-Amengor**

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BY

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## **Executive Summary**

A two-year sub-contract was signed between University of Greenwich and CSIR-Food Research Institute to carry out outstanding activities in an earlier contract. Annual report (April 2010 - March 2011) on the activities of CSIR-FRI/CAVA project was prepared within the period under review and submitted to the CAVA Ghana office. Backstopping was provided to end users of HQCF in the Volta and Greater Accra regions of Ghana. A reconnaissance visit was made to Brong Ahafo region to identify potential end users of HQCF. Six (6) senior high schools were identified and training of the kitchen staff of the six schools would be undertaken by close of September 2011. The FRI-C:AVA team provided support to the C:AVA Ghana office to produce a documentary on the project. As a result of the airing of the documentary on a national TV station (GTV), follow-up calls were made to FRI-C:AVA requesting for training of some new schools some of which fall out of the project catchment area.

## **Introduction**

Cassava: Adding value for Africa (C:AVA) project, is a project which intends to develop value chains for High Quality Cassava Flour (HQCF) in Ghana and four (4) other African countries as a means of improving the livelihoods and incomes of at least 90,000 smallholder households as direct beneficiaries including women and disadvantaged groups. It is funded by Bill and Melinda Gates foundation. The project seeks to promote the use of HQCF as a versatile raw material for which diverse markets have been identified in a pilot studies. The project focuses on three potent intervention points:

- (i) ensuring a consistent supply of raw materials (cassava roots);
- (ii) developing viable intermediaries acting as secondary processors or bulking agents in value chains and
- (iii) driving market demand and building market share (in bakery industry, components of traditional foods or plywood/paperboard applications). Farmers and farmer/processors will be supported in production and primary processing activities through partnership with Non

Governmental Organisations (NGOs) or other extension services. Business development and other specialists will support intermediaries to meet the requirements of end users. End users will be supported technically in adopting HQCF.

Contracts were signed between CAVA (Ghana) and CSIR-Food Research Institute together with other stakeholders to carry out specific activities on the project. The management team of CAVA (Ghana) needs to know from time to time the progress of work of each stakeholder including CSIR-FRI. One of the means by which this can be achieved is by submission of reports of work carried out by each stakeholder at specified periods of project time table. This report covers the work carried out by the project team of CSIR-FRI for the period April 2011 through August 2011.

## **2.0 Work carried out within the period under review**

### **2.1 Signing of project contract**

Bill and Melinda Gates Foundation granted a two-year no cost extension to CSIR-FRI for the completion of activities and delivery of outputs outstanding under the previous contract signed with the National Resources Institute, UK. The sub-contract was signed on behalf of CSIR-FRI by the Acting Director, Dr. P-N.T. Johnson, during the period under review.

### **2.2 Preparation of annual report (April 2010 – March 2011)**

The annual report covering the period April 2010 through March 2011 was prepared and submitted to the country office. This included the technical report on all activities carried out on the project, filling of data report sheets and detailed statement of accounts.

### **2.3 Backstopping activities**

Visits were made to ten (10) senior high schools in the Volta Region within the period under review. The visits were to find out whether the schools had some problem with the utilization of the flour. It was observed that most of the schools were no longer using the HQCF in baking bread. This is because there was massive transfer of Matrons of schools in the region which affected the schools trained by CSIR-FRI/CAVA team. The new Matrons (Bishop Herman SHS,

Awudome SHS, Sogakofe SHS and Anfoega SHS) were not ready to take up the risk involved in the use of the HQCF since they were not involved in the training. Some of the Matrons (OLA SHS) who had not been transferred were willing to use the flour but were not permitted to do so by their new Heads because the new Heads were not involved in the introductory stages of the programme. Another challenge was lack of suitable baking infrastructure in some of the schools. Some of the schools (Bishop Herman SHS, Anloga SHS, Awudome SHS and Vakpo SHS) have no mills and/or rolling equipment which are very essential for bread baking. The schools therefore travel over quite some distance to mix the flour in bulk which is normally baked in batches because of relatively small oven sizes. The use of HQCF according to the Matrons does not support the batch baking since the composite dough cannot stand extensive rising compared to 100% wheat flour. This made the Matrons to resort to their wheat flour bread baking. Mawuli SHS is still using the flour and had no technical challenges. The only problem according to the Matron was with procurement of the flour by the school authorities. The problem was discussed with the Head and Bursar of the school and FRI-CAVA team. The Head (Mawuli SHS) promised to start using the flour again as soon as possible. The FRI-CAVA team revisited one other heavily populated school (Keta Senior High School) in the region whose kitchen staff had not been trained in the earlier trainings due to scheduled programmes of the school at the time. The school authorities were of the view this time that the request for the training should be routed through the national office. The FRI-CAVA team deemed this process cumbersome so decided to forget about the training of the kitchen staff in Keta SHS. The team visited four (4) schools in the Greater Accra region to provide backstopping activities. These were Accra Girls Senior High, Accra Academy Senior High, Presbyterian Boys Senior High and Labone Senior High Schools. The schools are yet to start using the flour for making bread for consumption by students. The team encouraged the authorities to start using the flour when the new academic year begins.

#### **2.4 Reconnaissance visit to Brong Ahafo Region**

The CSIR-FRI/CAVA team made reconnaissance visits to Senior High Schools (SHS) in the Brong Ahafo region to identify senior high schools or colleges of education that could have their kitchen staff trained in composite bread making. Fourteen (14) potential schools were visited in all. The schools visited were Ameyaw Akumfi SHS, Techiman, Tuobodom SHS, Tuobodom,

Boakye Tromo SHS, Duayaw Nkwanta, Serwaa Kesse Girls SHS, Duayaw Nkwanta, Sacred Heart SHS, Nsoatre, Notre Dame Girls SHS, Fiapre, Berekum College of Education, Berekum, Presbyterian SHS, Berekum, Sunyani, St. Joseph College of Education, Bechem, Presbyterian SHS, Bechem, Sunyani SHS, Sunyani, Berekum SHS, Berekum, Techiman SHS, Techiman and Wenchi SHS, Wenchi. Out of this number, six (6) schools were selected based on the team's criteria for selecting schools for training. The six (6) schools which were selected are St. Joseph College of Education, Bechem, Presbyterian SHS, Bechem, Sunyani SHS, Sunyani, Berekum SHS, Berekum, Techiman SHS, Techiman and Wenchi SHS, Wenchi. Arrangements have been made for the training of the kitchen staff of the above schools to commence as soon as the new academic year begins by close of September 2011.

## **2.5 Support to country office in documentary production**

The FRI-C:AVA team provided support to the C:AVA country office to produce a documentary on the utilization of HQCF in Ghana. The support was in the form of organizing the schools that had been trained by the FRI-CAVA team to enable them to grant an interview to the Country office. As a result of the airing of the documentary on a national TV station (GTV), follow-up calls were made to C:AVA-FRI requesting for training of some new schools some of which fall out of the project catchment area. Some of the schools that requested training were Novrongo Polytechnic, Ho Polytechnic etc.

## **3.0 Conclusion and Recommendations**

Most of the schools trained in the Volta region had stopped using the HQCF for bread making. This is due to lack of mills and/or rolling machines in the schools as well as change of Matrons in the schools. Procurement of HQCF is another problem in some schools. It is recommended that rolling equipment especially be sponsored by the project for selected schools to facilitate smooth uptake of the HQCF. Re-training of Matrons of selected schools in the Volta region is recommended. FRI-CAVA team together with the Business Advisor (Ghana office) must

encourage the discussion on procurement of HQCF between school authorities and board of governors of the schools.

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