



Fermented Food for Life Symposium

Tuesday March 27th, 2018,
Protea Hotel, Kampala, Uganda



Improving Health and Wealth in East Africa by Locally Produced Probiotic Yoghurt. Fermented Food for Life targets 250 autonomously operating production units reaching more than 250,000 consumers in Uganda, Kenya and Tanzania.



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Centre de recherches pour le développement international



Agenda Fermented Food for Life Symposium

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Organising Committee: University of Western Ontario, Yoba for Life Foundation and Heifer International

Preliminary program

8.45 - 9.00	Welcome, Opening Remarks - Minister of State for Animal Industry Hon. Joy Kabatsi	
9.00 - 10.30	Probiotics to Improve Health and Wealth Chair: Mr. William Matovu, Heifer International	
9.00 - 9.20	What are probiotics and why are they important? - Prof. Gregor Reid, UWO	
9.20 - 9.40	Why probiotics for health, and why for Africa? - Prof. Remco Kort, Yoba for Life	
9.40 - 10.00	Manufacturing the Yoba probiotic starter cultures - Dr. Wilbert Sybesma, Yoba for Life	
10.00 - 10.30	Open discussion on Probiotic science and evidence	
10.30 - 11.00	Health Break	
11.00 - 1.15	Success Stories and experiences from the field: Tanzania, Kenya and Uganda Chair: Dr. Marwan Owaygen, IDRC	
11.00 - 11.15	Introduction to Fermented Food For Life - Dr. Marwan Owaygen, IDRC	
11.15 - 11.45	Tanzania	1. Tukwamuane pioneers - Mrs. Maimuna Kanyamala, Fiti 2. Consumer confidence and success through schools - Mr. William Matovu, and Mr. Lazaro Kapella, Heifer International
11.45 - 12.15	Kenya	3. Women empowerment - Dr. Arnold Onyango, JKUAT 4. Economic independence - Mr. Philip O. K'Omolo, JKUAT
12.15 - 12.45	Uganda	5. Better profits for farmers - Ms. Nieke Westerik, Yoba for Life and Mr. William Matovu, Heifer International 6. A woman's journey - Mrs. Trudie Benzira, Trudie Probiotic Yogurt
12.45 - 1.15	Open discussion on success stories and field experiences	
1.15 - 2.15	Lunch and Networking	
2.15 - 3.15	Scaling Up - Opportunities and Challenges Chair: Dr. Wilbert Sybesma, Yoba for Life	
Attendee presentations on how their work can relate to the FFFL adoption and scaling up		
2.15 - 2.30	The Inclusive Dairy Enterprise Project (TIDE) and the potential of probiotic yoghurt - Mr. Rinus van Klinken, SNV	
2.30 - 2.45	The adoption of probiotic millet, obushera and kweete. - Dr. Ivan Mukisa, Makerere Univ.	
2.45 - 3.00	Mr. Wycliffe Nsheka, Country Manager, Finn Church Aid	
3.00 - 3.15	Mrs. Agnes Audax Baguma, Quality and regulatory manager, Dairy Development Authority	
3.15 - 3.30	Mr. Peiman Milani, Global Lead Public-Private Partnerships, Sight and Life	
3.30 - 6.00	Scaling Up - Open discussion and group work Chair: Prof. Gregor Reid, UWO	
3.30 - 5.15	Group work - 5 groups (including Health Break)	
5.15 - 5.45	Discussion of Group Work	
5.45 - 6.00	Closing remarks	
6.00 - 7.00	Cocktails and Networking	

* Attendees are invited to submit a topic that would benefit the event by scaling up or sustaining the probiotic yogurt production.

About Fermented Food For Life

Fermented Food For Life (FFFL) aims to improve Health and Wealth in East Africa by enabling local communities and small- and medium-sized dairy farms to start and expand probiotic yogurt processing and distribution. FFFL uses an affordable, shelf-stable and innovative starter culture. A sachet containing one gram of freeze-dried probiotic bacteria can be used to produce up to 100 liter of probiotic yoghurt. FFFL will also test new probiotic fermented foods made from locally available crops such as sorghum, millet or maize. For info see www.yoba4life.org.



Venue

Protea Hotel Kampala
4 Elgon Terrace, Kololo, Kampala, Uganda
P.O. Box 9421, Kampala, Uganda
Tel: +256 (312) 550 000
www.marriott.com/hotels/travel/ebbka-protea-hotel-kampala

Registration and contact details

Upon invitation only. Once you have received an invitation, **please register** by contacting Mrs. Grace Turinawe, Heifer International: Turinawe.Grace@heifer.org, +256 772 925 160.
NB: This is a one day symposium. In case you want to stay over in the hotel, you are requested to make your own reservation.