

Asia:

Cambodia



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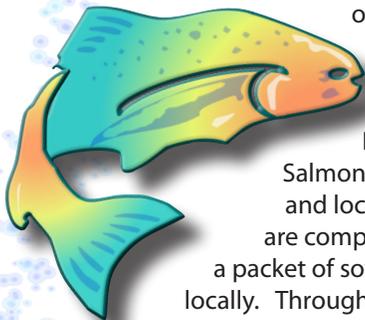
Alaska Global Food Aid Program

Canned Salmon in Food for Education & Food for Progress Programs

International Relief & Development, Humpty Dumpty Institute, Salesian Missions, Don Bosco Cambodia & Cambodian Hope

Cambodia is one of the poorest countries in the world and has the highest infant, child, and maternal mortality rates in Asia. For this reason, food and other development aid programs are relied upon to help keep children in school and out of child labor markets.

School feeding is of great value as the meal served in school is often the only meal a child eats in a day.



Dishes made with Salmon, rice and local vegetables are complemented with a packet of soy milk produced locally. Through counterparts, the Don Bosco Foundation and Cambodia Hope, the program extends beyond the schools to provide canned salmon to child brick-makers, women garment-workers and individuals with HIV/AIDS.

Since 2003, children have enjoyed Alaska Canned Salmon through the Salesian Missions' Food for Progress Program and the McGovern Dole International Food for Education and Child Nutrition Program.

For many of these people, Salmon is the only source of animal protein in their diet. Salmon's unique nutritional properties render it therapeutic for the chronically ill, the undernourished, and those with compromised immune systems.



"Many of our schools do not even have cooking utensils," explains a teacher, "the canned salmon allows us to prepare meals for the children using what we already have."

Alaska Canned Salmon is easy to transport and prepare. It does not require cooking or potable water, a feature that is appreciated by teachers and program administrators in Cambodia.

Program participants of all ages like the taste of the Alaska Salmon. Because fish is eaten throughout the country, the Salmon integrates well with local ingredients.



In 2008, International Relief and Development (IRD) began its Safe Educational Opportunities Project in Khammouane Province in 110 schools. The project is operated in joint partnership with the Humpty Dumpty Institute and the Mine Advisory group, and is modeled after its project in Laos.

Designed to improve education and nutrition of primary school students, especially girls, IRD serves nutritious school meals and provides Canned Salmon in their take home rations. The program renovates schools, digs wells, builds latrines, clears school yards of unexploded mines, develops gardens and provides teacher training.



For Technical Assistance:

The ALASKA GLOBAL FOOD AID PROGRAM assists NGOs and PVOs with program design, ration selection, recipe development, storage, handling and preparation of dishes integrating Canned Salmon and other food aid commodities with local ingredients to feed cultural tastes.

Alaska Global Food Aid Program

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