Project Challenges

- Structuring of the group and the support network surrounding them
- Difficulty in solidifying /agreeing on a location for the kitchen site
- Delayed use of start-up funding due to a lengthy process of solidifying group structure and kitchen location
- Ensuring that a lab technician at KIST would regularly be culturing probiotic for the group, without receiving payment



Project Recommendations

- Seek Approval from Rwanda Bureau of Standards (RBS) and Food & Drug Administration (FDA) in order to meet local standards of hygiene/ sanitation
- Quality Control of the yoghurt for consistency and probiotic content
- Seek grants and funding for continuation of subsidized yoghurt
- Ensure marketing through media (TV programs, Newspapers, Radio, Newsletters, Billboards, Presentations etc.)
- Increase probiotic yoghurt distribution by ensuring a wider market for the yoghurt
- •Seek a Packaging/Transport Solution if it becomes necessary/ feasible option
- Starting up a probiotics research project that collaborates with KIST's food science department to solidify this relationship



Project Goal

To work with a Youth Group by initiating a project and complete an Anthropology Summer Research Credit.

Project Activities

• Worked with KIST's Food Science Department to find lab space for culturing probiotic, transferring probiotic and other necessary lab supplies

 Provided clear instructions/protocol for probiotic production Ensured weekly preparation and quality control of probiotic culture •Assisted with the purchasing of all necessary Kitchen equipment and materials with Start-up funds •Ensured that a high-quality smooth yoghurt was being produced and sold by group •Assisted with the establishment of financial reporting and record keeping for accountability •Assisted to establish registration process for 55 PLWA as members in beneficiary program for subsidized yoghurt •Facilitated the relationship between the inaugural Kigali kitchen (the Girubuzima Yoghurt Family), local project coordinator, KIST (Dr. Hilda), APYN in Mwanza and Canada's Steering Committee



Project Outcomes

•The Girubuzima Yoghurt Family moved into their kitchen space mid-July and began producing their probiotic yoghurt at the end of July

•The yoghurt that was produced was very smooth, high-quality product—Great accomplishment for us! •Working together, we created the FITI Marketing Campaign with posters, t-shirts, and a sign to create awareness about the new kitchen!

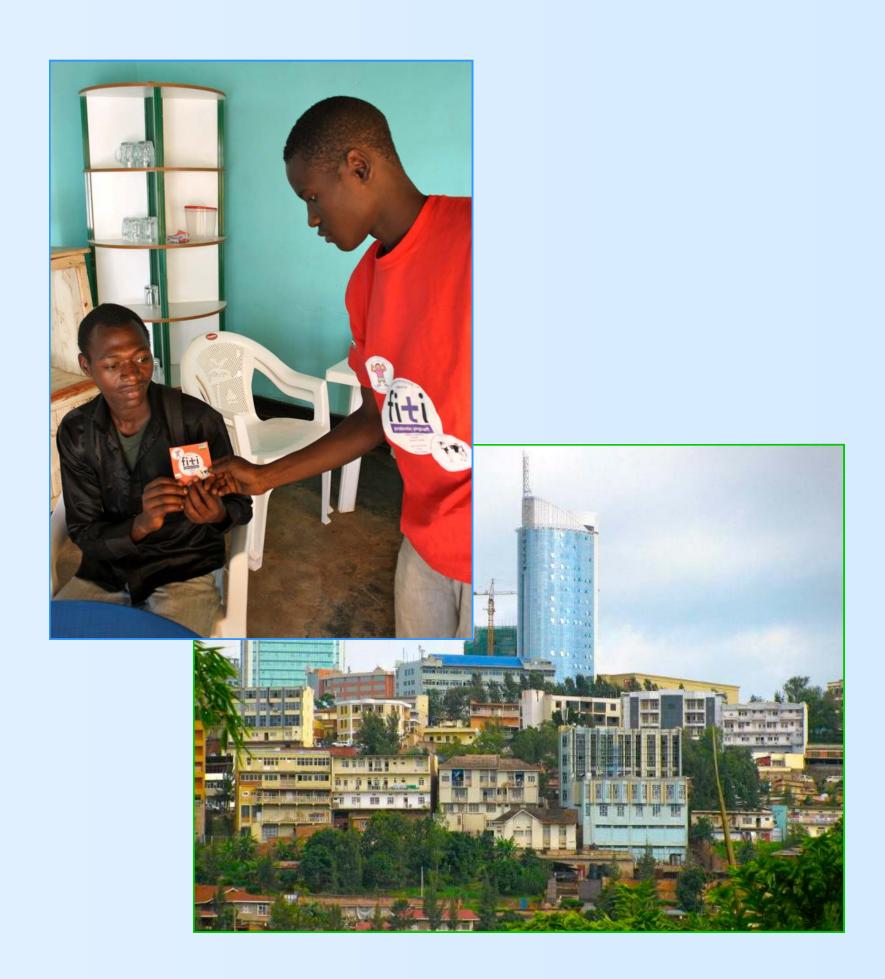


Olivia Vihant

BSc in Medical Sciences and Anthropology **Jan- May 2010** May– August 2012

Impact on Me

- I continued exploring barriers to global public health, specifically in 'developing' countries.
- I reflected on deeper issues surrounding HIV/AIDS, poverty, unemployment, street-youth, etc.
- •This time, I was more critical and aware of the power relations and privilege that I brought with me.
- I wrote a paper focused on my experiences with tourism and development for my Anthropology credit.



Concusion

- I have now had experience in working with yoghurt groups after they have been established longterm; have done a short exploratory visit to see potential for start-up of a new yoghurt group; and have supported the actual start-up of a new yoghurt group.
- I think they all offer very different internship experiences with very different goals, challenges, and outcomes for student interns from a wide variety of academic backgrounds.

