



FINAL REPORT OF THE PROMOTION OF DOMESTIC MARKETS FOR PIGEON PEAS THROUGH  
LOCAL CONSUMPTION (PDMPC)  
February Though -June, 2022

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## List of Acronyms

AMDT	Agricultural Markets Development Trust
GAP's	Good Agricultural Practices
IEC	Information and Communications Materials
SEIDA	Small Enterprises Institutional Development
SME's	Small Medium Enterprises
SHF's	Small Holder Farmers
TARI	Tanzania Agricultural Research Institute
TOT's	Training of Trainers

**Project title:** Promotion of Domestic Markets for pigeon peas through promoting local consumption

**Market Facilitator:** SEIDA

**Project Areas (Regions):** Dar Es salaam, Morogoro, Mwanza, Dodoma, Arusha and Kilimanjaro

**Start date of the project:** 15/02/2022

**Reporting period:** 15<sup>th</sup> June, 2022

**End date of the project:** 15<sup>th</sup> June, 2022

**Date report undertaken:** 12/06/2022

## 1. Project description (Project summary)

SEIDA have co-implemented with AMDT the Promotion of Domestic Markets for Pigeon Peas Through Promoting Local Consumption Project. The Project Focused at creating awareness, sensitized stakeholders and introduced pigeon peas recipes to change existing perceptions and promoted local markets consumption and demands. During the period of February up to June, 2022 the intervention has been implemented in the 6 Regions of **Dar Es Salaam, Morogoro, Dodoma, Mwanza, Arusha and Kilimanjaro**. Food recipes and dishes training were concluded to 97 project partners through the three cascade training centered zones of Mwanza, Dodoma (Dodoma Morogoro and Dare es salaam) and Arusha (Arusha and Kilimanjaro) which were simultaneously followed with food exhibitions and tastes where a total of 457 participants and invitees participated and were given a chance to evaluate according to their food preferences. According to score point sheet for food preferences the high scores were given to Samosa, Pigeon pea with coconut, soup, Orange fleshed sweet potatoes with pigeon pea and Biscuits were leading in the first five dishes ranking.

In the period a total of 3200 promotion material (burners, leaflets and recipe books) were distributed to project partners for them as well to use in popularizing and increase visibility of the pigeon peas importance on nutritional and economic benefits to their audiences. A complete list of the distribution table is in the annex 2 attached to the report.

### 1.1. Project Purpose

The purpose of the PDMPC project is to promote the local consumption to create domestic market of pigeon peas in the six regions of Tanzania namely, Dodoma, Dar es Salaam, Arusha, Mwanza, Morogoro and Kilimanjaro.

### 1.2. Main objective:

Creation of domestic market of the pigeon peas through promoting the local consumption in Tanzania

**The objectives of the assignment were as follows:**

- 1) To create awareness on the nutritional benefits of pigeon peas
- 2) To promote variety of pigeon peas recipes
- 3) To promote simple storage and processing techniques for pigeon peas

### 1.3. Project Achievements

The achievements of the project are hereby reported under the intended objectives as follows:

#### Objective 1: Create awareness on the nutritional benefits of pigeon peas

Under this objective, it was intended to conduct awareness creation campaigns at various institutions and SME's such as schools, hospitals, food vendors, prisons, military camps, local restaurant, potential traders and processors. Approaches employed under this objective included:

- (i) Development information and communication materials on the nutritional benefits of pigeon peas.
- (ii) Creation of specific messaging campaign (posters, banners, leaflets, etc)
- (iii) Conducting advocacy and awareness meetings with identified stakeholders at their respective regions
- (iv) Airing at least one radio program weekly (local radio), on the importance of pigeon peas consumption

Under this intervention campaigns it was demonstrated at Regional levels where a total of 33 institutions were mobilized as institutional partners. Awareness campaigns were facilitated at Veta Hotels-Mwanza for Mwanza city, Dodoma Veta Hotel for Dodoma, Morogoro and Dar es salaam and Veta Njiro Hotel for Arusha and Kilimanaro. The Regional Nutritionist for each Region were made as co-facilitators to drum up importance's on nutritional benefits of pigeon peas where the Regional Agricultural and Production officers facilitated the part of agronomy of the crop. To ensure that the implementation is taken back after the training events, partners were supported to develop actionable work plans for their implementation back. Complete partner's institutions action plans is annexed to the report annex 1.

Outreach of Institutional partners	MWANZA	DODOAM	ARUSHA	KILIMANJARO	DAR ES SALAAM	MOROGORO	Grand TOTAL
	4136	5243	5120	3743	3123	1329	
<b>TOTAL</b>	4136	5243	5120	3743	3123	1329	<b>22694</b>
Enrolled partners	6	6	6	4	5	3	
<b>TOTAL INSTITUTION</b>	7	7	7	4	5	3	<b>33</b>

Table 1: Institutions and their outreach

#### Activity 1.1 Develop information and communication materials on the nutritional benefits of pigeon peas.

This intervention aimed to address the potentiality economic and nutritional importance of pigeon peas. The communication materials were developed in English and Kiswahili. The three types of communication material were prepared and distributed to the project partners as:

- Leaflets (3044)
- Banners (6)
- Recipes books (150)

**Leaflets:** was amongst essential information material used during intervention process as it combined together all the facts and figures on the pigeon peas benefits.

**Banners:** was another communication material developed and used to drive home information on the pigeon peas nutrition, husbandry practices and even other important facts such as biodiversity on the soil.

**Recipes books:** Was the key informative material used during the food and dishes trainings, it covered all the 12 recipes step by step preparations which participants used on their own with a close assistance from the facilitators. A part from being used during the trainings but also the invited participants who attended exhibitions were also given copies for those who wished to take. The distribution was as per the below table but also at the annex2.

The IEC category.	Leaflets	Banners	Recipe Books
Schools	1,824	-	40
Hospitals	400		17
Prisons / Headquarters	100		5
Hotels and Restaurants	200		16
Food vendors and caterers	100		13
Food processors and traders	20		6
Policy makers	50		10
Strategic partners	100	3	24
General public (shows & exhibitions)	200		15
Others	50	3	5

<b>Total</b>	<b>3,044</b>	<b>6</b>	<b>150</b>

### Activity 1.2 Create specific messaging campaigns.

During intervention of the project, a very simple campaign message was created which was used by all the stakeholders including the media partners alike. The campaign slogan used was *“Mbaazi.. Usichukulie poa..Usichukulie poa... Mbaazi”* Meaning we should not take pigeon peas lightly it has many hidden benefits. This slogan became a messaging campaign through the sessions and events as well as at all the media platforms used.

### Activity 1.3 Advocacy and awareness meetings with identified stakeholders at their respective regions.

The awareness and sensitization of stakeholders who became institutional partners finally was done through mapping exercise. The team visited all the 6 regions and conducted one-on-one and focused meetings with them at their places, offices and business premises to understand their knowledge and understanding on the crop. In these meetings interests of partners on the intervention was raised, but also the intervention implementation plan was discussed and shared to provide partners with a thorough understanding on what is expected of them and what they also expect from the facilitating agency. The complete list of partners see Annex 1.

In another awareness creation opportunity, the project partners also had a chance to showcase different recipes to policy makers and policy stakeholders who attended the Annual Agricultural Policy Conference. The conference which was held in Dodoma from the 6<sup>th</sup> to the 8<sup>th</sup> of June 2022, attracted more than 100 stakeholders including Ministers, government officials, Donor representatives, NGOs, private sector actors, media and other agricultural stakeholders. In the conference, SEIDA also had an opportunity to exhibit and fed the delegates on the 1<sup>st</sup> day during lunch where all the recipes were prepared and served. To surprise of many who heard about the dishes wanted a repeat though it was only prepared for tasting during the opening day

### Activity 1.4 Air at least one radio program weekly (local radio), on the importance of pigeon peas consumption

The information and communication involved different communication channels and outlets. The program entered into partnership arrangement with Dodoma FM and TV for the Central Corridor regions and Radio Habari Njema of Mbulu for the Northern regions. But also the print media and online media Start TV and Radio Free Africa was used during all the regional events on the national level outreach. Up to the time of reporting the 2 radio stations reported 5,200 listened to the programs, while 100 people sent text messages and 30 people called directly to the studio during the live programs. The daily Newspapers used include Daily News, Mwananchi and Citizen papers. The media programs are ongoing and will continue to be aired up to end of July, 2022, however to visit the programs aired please click the below link...<https://drive.google.com/drive/folders/1y1c5QxpoAKyrdY1Th8oPMuIFpB9uFot5>

Radio Station	Coverage	Number of Programs	Airtime/program
Radio Habari Njema – Babati Manyara	Manyara region	12 weeks	Jingles and promos airtimes
Radio Free Africa - Mwanza	National	6	Habari za Biashara + matukio ya Wiki
Dodoma FM – Dodoma	Dodoma region	12 weeks	Jingles and promos airtimes + interviews

## Objective 2: Promote pigeon peas recipes uptakes.

The project objective fall under this intervention area was to promote pigeon peas recipes uptakes and this was achieved through step-by-step practical session preparation and tasting via exhibitions. A key minded partner 'TARI Selian' used the events to understand preferences that participants had on the established recipes. This informed the project on chances of adoption and likelihood of sustainability beyond the implementation period. Off-course it also came to the knowledge of the team that the exercise also informed type of dishes which is easily used for snacks, breakfast and evening tea in occasions and events. The highly preferred recipes in their order were Makande, Dehulled Pigeon Pea, Samosa, Porridge, Kebab, orange fleshed sweet potatoes with pigeon pea, Plantains with pigeon pea, Biscuits, Soup, Bread, Pigeon pea with coconut milk and Cakes.

### Activity 2.1 Identification of 5 main pigeon peas recipes to be promoted

The intervention aimed at building consensus with the partners on the pigeon peas recipes that they were thinking to implement immediately after the trainings without any support from outside. It also demanded them to pick a recipe which according to their normal places schools, hotels or business they have all the investments and utilities to prepare.

The prioritized recipes were categorized as below:

	RECIPE	CATEGORY
1.	Pigeon peas Makande	Dish
2.	Dehulled pigeon peas	Dish
3.	Pigeon peas Samosas	Snacks
4.	Pigeon pea porridge	Dish
5.	Pigeon peas kebab	Snack
6.	Orange-flesh sweet potatoes with pigeon peas	Dish
7.	Plantain with pigeon peas	Dish
8.	Pigeon peas biscuits	Snack
9.	Pigeon peas soup	Dish
10.	Pigeon peas bread	Snack/dish
11.	Pigeon peas with coconut milk	Dish
12.	Pigeon peas cake	Snack

### Activity 2.2. Demonstration of pigeon peas dishes in food exhibitions, various institutions such as schools, food vendors, prisons, military camps and local restaurants.

This activity was considered the back-bone activity of the project. Given the constrained time the project supported only the zonal exhibitions and the individual institution partners were tasked to implement at their regions through the agreed action plans with the close assistance of the Regional Nutritional officers who were also charged as the focal points by the facilitating agency. Generally, individual action plans did happen and were reported at regional what sap groups created. The action plans agreed will be running up to end of July, 2022 so as the media partners activities.

Methodology:

The demo were made in three centred regions; Mwanza, Dodoma (Morogoro, Dodoma and Dar es salam) and Arusha (Arusha and Kilimanjaro), hence, the demonstrations reached 6 regions in total.

### Activities conducted during demo sessions

1. Awareness creation on health and Nutrition benefits of pigeon pea
2. Step by step of 12 pigeon pea dishes preparation
3. Tasting and scoring of the dishes
4. Setting a workplan as per institute. (May to June 2022)

### The demos sessions

Demo sessions were held in different parts as per the centred regions. The sessions were divided into two; theory and practical (cooking and exhibition). The demos involved different groups of target beneficiaries as summarized below:

Region	Demo Centre	Institutions Involved
Mwanza		RAS Mwanza (Nutrition and Agriculture directorates), Butimba Teaching College, Bwiru Girls Secondary School, Nyanza English Medium, Edricky Catering, Mwanza Secondary School and Ilemela Council.
Dodoma		<b>From Dar es Salaam</b> RAS Dar es Salaam, Ikamba Catering, Sinza Hospital, TANKIDs, Jangwani Secondary, Sahara Primary School <b>From Morogoro</b> RAS Morogoro, Kilakala Secondary School, Bigwa Sisters and St. Thomas Hospital <b>From Dodoma</b> RAS Dodoma, Msalato Secondary School, St. Peter Claver, Ddodoma RRH, HAI, Tanzania Prisons HQ Dodoma, Dodoma Secondary School, VETA HQ and 2 street vendors (mama Lishe)
Arusha		Kilimanjaro RAS Kilimanjaro, Kiusa Secondary, Mawenzi Secondary, Hai Secondary & Mwenge Primary Arusha Ras Arusha, Arusha City Council, Arusha Secondary, Arusha Girls Secondary, VETA Njiro and Korona Secondary

Each institute was represented by two members who fully participated both in theory and practical sessions. Before starting the demo in each zone, participants were asked on the expectations whereby majority responded “would like to know health and nutrition benefits of pigeon pea, would like to know GAP and GPHH of pigeon pea, would like to know where to access improved seeds, would like to know how to prepare different dishes and how will they taste”. As formerly pigeon peas were a cash crop, medicinal crop, bordering crop and to few of them as a relish.

Three days demo were conducted by TARI, with sessions from SEIDA/AMDT, District Nutritional officer, Agricultural officer and AgroZ.

### Cooking sessions.

Trainees were grouped according to the dishes of the day, and they were exchanging as a way of familiarizing all dished made from the day. Each trainee was given a recipe book to recite steps and required materials and steps on how to prepare. Trainers were supervising and give a technical backstopping wherever needed (it was a fully trainee participatory session). Demo were conducted at VETA centers (because of their kitchen facilities).





Different events during the cooking sessions to impart participants with practical skills

Total of 97 participants (67F, 30M) participated in all three training centers, among 97 participants only 8 participants have received the pigeon pea value addition training before. From this point of view marks the training to be of importance to them, herewith are comments and their assessment response of the trainings.

### **Activity 2.3 Development of pigeon peas dishes, recipe hand books.**

This intervention activity designed for providing guidance for pigeon peas recipes/dishes preparation. A total of 150 recipes handbook prepared and same number had distributed to intervention partners

### **Activity 3: Promote simple storage methods and processing techniques for pigeon peas**

The intention of promoting simple storage during intervention was linking pigeon peas entrepreneur with service provider as to enable them access storage and processing facilities. Inadequate storage and processing technique for pigeon peas have been identified as a barrier for consumption. The problem has been rectified by AgroZ through provision and demo on simple storage and preservation techniques. Storage and preservation techniques demonstrated and promoted in order to extend the availability of pigeon peas throughout the year.

### **Activity 3.1 Demonstration of simple storage and preservation facilities for aggregators and traders will be explored**

The demo was facilitated by our partner AgroZ during stakeholders' pigeon peas intervention and this event were presented over all regional where our programme intervention facilitated. The facilitated demo involves; AgroZ Bag

plus whereas used for storage of cereal crops such as pigeon peas and others; AgroZ Tarpaulin used for drying grains and it prevent the contamination with the ground and lastly the AgroZ create were available during intervention and aimed for harvesting process. Below are pictures as per described

### **Activity 3.2: Identification of simple storage methods and processing techniques used by the current aggregators and processors**

The intervention was demonstrated by AgroZ. and had a presentation for their products within the AgroZ that are supportive to farmers and aggregators. AgroZ introduced AroZ bag plus with different sizes for its capacities ranging from 50kgs to 150kgs. The demo on how the produce (pigeon pea) will be stored had demonstrated to our project partners who attended for during our intervention for Mwanza, Dodoma and Arusha centers another product that were demonstrated the same were AgroZ crate for purpose of carrying the produce during harvesting stage and AgroZ Tarpaulin used during drying and help to avoid with soil contamination for the issue of aflatoxin can be avoided.

### **Activity 3.3: Documentation of the identified methods in leaflets**

It is one of essential document used during intervention process as communication material. It explains the production factors of pigeon peas and its GAP, nutritional and health benefit of pigeon peas and lastly explains economic and food security contribution of pigeon peas.

### **Activity 3.4: Promoting the identified methods through organized events**

During intervention of domestic market for pigeon peas through promoting local consumption several messaging campaigns had been used to allow project partners and exhibitors to learn different information about pigeon peas such as nutritional and economical importance and its Good agricultural practices. About 3194 of communication and informational material had been distributed to our project partners as a way of sending messages to the community.

## **2. Overall summary of achievements during the Period/Quarter**

### **Intervention Approach**

The project intervention approach based on market systems development in which the ownership of the project is controlled by partners. Means rely on market players to lead the change process. That's how sustainability is achieved. During intervention project had used several institutional partners for Catalysing lasting change and success will depend upon who you partner with, what you do with them, and how you do it. This is a key indicator of the significance of both the identified behaviors and practices of market players.

The intervention development should leave behind more efficient and inclusive systems that function and adapt without external support and deliver benefits to large numbers of poor people in the future. In our intervention the level of ownership has been very high amongst the beneficiaries and the market partners. The level of involvement for our project partners are at high level as compared to agreed target into project proposal.

Though it is early to see market response to the project interventions, A market partners has successfully adopted a behavior change to the ultimate benefit of pigeon peas recipes and recognizes the value of continuing with these changes regardless of programme inputs, and has accordingly the partners made a comprehensive plan to invest in perpetuation these changes and covering associated recurrent costs.

The impact of the project is one of the areas in which the intervention was carried out. Stakeholders' identification is one of the processes used to determine level of project engagement for the partners. The promotion of pigeon peas recipes to the partners could reach a larger number of customers as long as identified institutional has larger number of customers, hence raised the potentiality of the project.

Sustainability was established through the market partners who involved during intervention. During pigeon peas recipes partners demo every partner prepared a constructive workplan as guide for promoting pigeon peas recipes at

his or her institution. In this promotion of domestic market for pigeon peas through promoting local consumption project, the productive poor are pigeon peas smallholder producer farmers. In this intervention, the centred business opportunity falls into institutions which become as market centred business partners for pigeon peas recipes promotion. The opportunity is extended to six Tanzania regions as Mwanza, Dodoma, Arusha, Kilimanjaro, Morogoro and Dar es salaam

## 2.1. Project Work plan status (how far targets have been achieved)

The intervention work plan progress is impressing with delightful performance and the results shows about 95% of the key activities accomplished. The following table shows the project status performance against targets achieved.

	Systemic Interventions + Agreed Activities	Targets	Indicator (setting timeline)	Status to date + Reasons for discrepancies
1	Develop information and communication materials on the nutritional benefits of pigeon peas (3000 Pieces of IEC)	<p>2 types of IEC materials on the nutritional benefits of pigeon peas developed</p> <p>3000 IEC materials on the nutritional benefits of pigeon peas developed</p> <p>3000 ICE materials on the nutritional benefits of pigeon peas distributed</p> <p>50,000 community members with increased awareness of the nutritional benefits of pigeon peas</p>	<p>3 types of IEC materials were developed (Leaflets, burners and recipe books)</p> <p>3200 Pieces of IEC developed</p> <p>3196 Pieces/copies of IEC distributed</p> <p>100,000 community members with increased awareness of the nutritional benefits of pigeon peas</p>	<p>Its 150% indicative performance, one more design of IEC material developed for displaying facts about pigeon pea.</p> <p>Its 106.7% indicative performance whereas numerical value 6 for burners 150 recipes books and 3044 for leaflets</p> <p>3196 IEC material were distributed, mostly distributed material were recipes book and leaflets</p> <p>200% indicative performance on awareness about pigeon pea benefits. The performance raised from several media as Dodoma FM and TV, Star TV, Redio Habari njema for Manyara and Radio free.</p>
2	Create a specific messaging campaign (posters, banners, leaflets, etc)	6 specific messages on the nutritional benefits of pigeon peas developed	6 messages developed on nutritional benefits of pigeon peas developed	100% indicative performance observed with specific messaging as 1. Maintains blood pressure 2. Assist in Growth 3. Prevention of Anaemia 4. Aids immunity 5. Ant-inflammatory properties 6. Help in loosing weight and 7. Boost energy.

3	Conduct subsector regional specific landscaping of key actors and partners for their involvements in the program	6 regional project partners/actors were identified (3 SMEs)  20 beneficiaries (SHFs) who have increased the sale of pigeon pea and 3 SMEs of pigeon pea identified and developed  3 Signed MoUs with the institutional partners	6 Profiles of each specific regional project partner/actors and 16 SMEs were identified and developed  20 SHF (40% women, 30% youth) and 16 SMEs established and developed.  3 signed MoUs and its copy are available	Overall, 32 institutional partners identified (Six health center and 26 were schools) and a total of 16 SMEs identified.    100% indicative performance for signed contract with institutional partners addressing the benefits and importance of pigeon peas. Partners engaged on signing contract are: Radio Habari njema, radio free Africa and star TV and Dodoma FM and its Dodoma TV
4	Facilitate pigeon peas sale linkages between 20 SHFs and 3 SMEs Out of budget	20 SHF (40% women, 30% youth) 3 SMEs (Processors and Traders/off-takers) Out of budget  6 primary and 8 secondary schools reached  6 hospitals reached	20 SHF linked with SMEs (3) (processors and Traders/off-takers)  6 Primary reached 19 Secondary schools reached 6 Caterers reached 4 Collage reached 1 NGOs  6 Hospitals reached	According to the indicators, 100% mapping done for primary School and 237.5% for secondary school. Health centers also 100% mapped. Other institutions raised up during mapping are Caterers (6), Collages (4) and one NGO  100% indicative performance attained, after mapping six health centers in all intervention's regions.

5	Conduct advocacy and awareness meetings with identified stakeholders in their respective regions	6 advocacy and awareness meetings with identified stakeholders in their respective regions conducted	3 Meeting minutes/proceedings with resolutions obtained.	According to geographical location, three zone meeting were scheduled and total participants for all three zones were 97. Where as Dodoma zone (37), Mwanza zone (32) and Arusha Zone (28). Narrative report for the meeting are available
6	Air at least one radio program weekly (local radio), on the importance of pigeon peas consumption	16 weeks radio program aired on the importance of pigeon peas consumption  3 SMEs reporting increased sale of pigeon peas earmarked	16 weeks radio program aired.  4 SMEs earmarked	133.3% SMEs has reported an incremental on sales of pigeon peas.
7	Identification of the main 5 pigeon peas recipes to be promoted	5 pigeon peas recipes documented.  30 food vendors received recipes ( <i>desegregated by level i.e. hotel, mama/baba utilize</i> )	12 recipes documented 6 Food vendors (desegregated by level i.e. restaurants, caterers mama/baba ntilie	240% of recipes documented and 20% of food vendors trained.

8	Demonstration of pigeon peas dishes in 25 food exhibitions, institutions such as schools, hospitals, food vendors, prisons, military camps, a local restaurant, potential traders, and processors	25 pigeon peas dishes demonstrations  200 community members ( <i>detailed participants list indicating institution, phone number, and visitors book can be used to capture this</i> )	36 pigeon peas dishes demonstration conducted  392 community members tasted pigeon peas dishes  20% of community members who tasted dishes reported to have started consuming pigeon peas	144% of pigeon pea dishes were demonstrated and conducted.  196% of community members tested pigeon peas dishess  About 78 of community member who tested dishes started consuming pigeon peas
9	Development of pigeon peas dishes, recipe book	100 copies of pigeon peas dishes recipe books	150 pigeon peas dishes recipe books distributed ( <i>distribution list to support this</i> )	150% of pigeon peas dishes recipes books distributed to community members
10	Demonstrate simple storage methods and preservation techniques	2 Simple storage techniques were identified and demonstrated 100 participants attended during a demonstration  2 processing techniques identified	2 storage methods documented 97 participants attended a demonstration of simple pigeon peas storage methods and processing techniques  2 processing methods documented (simple machine processing techniques and local processing methods)	97% of attendees participated during demonstration of simple storage methods and processing techniques



11	Promoting the identified methods through organized events	6 promotional events were conducted.  3 SMEs aggregators reported increased sale /demands of pigeon peas	3 events for Promoting the identified (storage and processing) methods were organized 4 SMEs reported the increased sale of pigeon peas	According to geographical location, three events were scheduled and total participants for all three zones were 97. Whereas Dodoma zone (37), Mwanza zone (32) and Arusha Zone (28). 133.3% SMEs has reported an incremental on sales of pigeon peas
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### 3.1. Performance measures

The pigeon pea intervention on promotion of domestic market through increased local consumption has achieved proposed plan as per supportive performance indicators 1. Create awareness on the nutritional benefits of pigeon peas 2. Promote pigeon peas recipes and 3. Promote simple storage and processing techniques for pigeon peas.

Creation awareness on nutritional benefits of pigeon peas: This intervention was supported by ICE material and a total of 3200 of ICE material produced against 3000 ICE proposed and disseminated to our project partners as one of the promotional materials. A messaging about nutritional and economic importance of pigeon pea was created and documented on burner and leaflet. Regional Stakeholders meeting was facilitated at three centres of Mwanza, Dodoma and Arusha. According to geographical location, three events were scheduled and total participants for all three zones were 97. Whereas Dodoma zone (37), Mwanza zone (32) and Arusha Zone (28). SMEs has reported an incremental on sales of pigeon peas. The pigeon peas intervention involves different communication channels for disseminating information concerning with pigeon peas their nutritional and economic benefits. During the intervention the project subcontracted three radio programmes such as radio Habari Njema-Babati Manyara regional, Radio free Africa -Mwanza region and Dodoma FM -Dodoma. Current 12 radio programs have aired describing on importance of pigeon peas consumption making 75% performance making audience informed through radios. The programs are on progress. Demonstration of pigeon peas dishes in food exhibitions, various institutions such as schools, food vendors, prisons, military camps and local restaurants. This intervention aimed at providing way forward for the project and in this area, it termed as backbone for the whole project intervention activities. The demo was taken for three centred regions; Mwanza, Dodoma (Morogoro, Dodoma and Dar es salam) and Arusha (Arusha and Kilimanjaro) During exhibition a total of 467 people attended for the exhibition. The intention of promoting simple storage during intervention was linking pigeon peas entrepreneur with service provider as to enable them access storage and processing facilities. Inadequate storage and processing technique for pigeon peas have been identified as a barrier for consumption. The problem has been rectified by Agroz through provision and demo on simple storage and preservation techniques. Storage and preservation techniques demonstrated and promoted in order to extend the availability of pigeon peas throughout the year.

### 3.2. Financial status against work-plan



STRATEGIC INTERVENTION

Jun-22

US\$

Market System/Management Costs	Jan - Mar 2022	Apr - June 2022	Total Expenditure	Total Budget	Variance	Variance %ag
To Create awareness on the nutritional benefits of pigeon peas	5,902.36	13,674.47	19,576.83	19,390.00	(186.83)	-0.95
To promote pigeon peas recipes dishes	-	28,287.27	28,287.27	28,002.00	(285.27)	-1.01
To promote simple storage methods and processing techniques for pigeon peas	1,478.26	5,420.38	6,898.64	6,900.00	1.36	0.02
Human Resources	4,543.26	6,500.92	11,044.18	10,836.50	(207.68)	-1.87
Intervention Monitoring Costs	1,558.71	4,423.00	5,981.71	5,827.00	(154.71)	-2.58
Capital Expenditure	861.91	-	861.91	900.00	38.09	4.23
Overhead	3,541.34	4,266.04	7,807.38	8,143.80	336.42	4.13
<b>Total Expenditure</b>	<b>17,885.83</b>	<b>62,572.09</b>	<b>80,457.92</b>	<b>79,999.30</b>	<b>(458.62)</b>	<b>-0.57</b>

### 4.0. Intervention assessment (Self-Assessment of the activity)

The pigeon peas recipes intervention provided a roadmap on the core and key possible activities that can be implemented under this project. During intervention process about twelve pigeon peas recipes were prepared, exhibited and tasted through cocktail parties where exhibitors had a chance to judge on the preferences of participants with the twelve dishes prepared.

A total of 58 participants managed to fill a food taste score sheet and 53% were male and 43% were female with average age of 20years to 70years. In this food tasting process noticed that 98% of food taste exhibitor had eaten pigeon pea and only 2% had never consumed the pigeon peas before. According to the food taste score sheet analysed The first six dishes ranked according to the preference are: **SAMOSA, PIGEON PEA WITH COCONUT MILK, BISCUITS, MAKANDE, ORANGE FLSHED SWEET POTATOES WITH PIGEON PEA AND PLANTAINS WITH PIGEON PEA** and the last six food taste according to the preference are **SOUP, KEBAB, BREAD, CAKE, PORRIDGE and DEHULLED PIGEON PEA.**

Table showing food taste score point.

S/N	Recipes	Score	Ranks	Percentage
1	Makande	17	4	
2	Dehulled Pigeon Pea	6	12	
3	Samosa	27	1	
4	Porridge	9	11	
5	Kebab	14	8	
6	Orange fleshed sweet potatoes with pigeon pea	16	5	
7	Plantains with pigeon pea	15	6	
8	Biscuits	20	3	
9	Soup	14	7	
10	Bread	12	9	
11	Pigeon pea with coconut milk	26	2	
12	Cake	11	10	
	Gender status	M	31	53%

		F	27	47%
	Have you ever eat p/pea	Yes	57	98%
		No	1	2%
	Dry or Fresh	Dry P peas	20	34%
		Fresh P Peas	6	10%
		Both	31	53%
		Non	1	2%

#### 4.1. Operational Assessment

As we are aware the intervention process was conducted at Regional levels; Dodoma, Mwanza and Arusha it was involved different activities such as recipes preparation, food tasting and exhibition. There were closed ended question and open-ended question used for the assessment. The closed ended question describes on Objective of the intervention, organization of the intervention, content, expectation and usefulness of the intervention on the other side the open-ended questions were as 'what did you like most about the intervention, what aspect of intervention could be improved and comments about the intervention process in general. The average performance of the assessed intervention was 83%, 81% and 80% for Dodoma centre, Arusha centre and Mwanza centre respectively for closed ended questions. **(Tableted on the table)**. For the open-ended question assessment, the following are comment from partners intervention.

##### 'What did you like most about intervention'

###### Arusha Centre

Presenter presented well in a very understandable way. Also cooking different pigeon peas dishes, Different dishes from pigeon peas especially soup and Mbaazi  
 Training was good because involves learning by doing or practical  
 Practical training was good and even theoretically too.  
 The idea of promoting pigeon peas I can see big business opportunity in the future  
 The benefit of pigeon peas to the health of human being society as well as national wise  
 The practical session, I mean the cooking session like cake  
 Implementation on cooking and testing

###### Dodoma centre

Education/training on how to prepare varieties of pigeon peas dishes.  
 Practical training was good and liked it and based on building new skills  
 Nutritional benefits of pigeon peas as well as health benefits  
 The way pigeon peas can produce several products or dishes we didn't know before  
 Pigeon peas recipes and its cooking methods  
 Practical food testing and theory training  
 Pigeon peas storage materials

###### Mwanza centre

Before I didn't know mbaazi is a meal and it can be useful in preparation of meals  
 Practical training was good  
 Nutritional benefits of pigeon peas as well as health benefits  
 Group team work liked much  
 Practical cooking and tasting just like coconut and Samosa

##### 'Aspect of the intervention could be improved'

###### Arusha Centre

In order for the programme to reach more people (participants) especially at RAS office The letter must be send earlier to the RAS office  
 The number days of trainings to be increased

Involvement of each participant  
 Slides colours to be rectified when using projector  
 Time of training should be prolonged to acquire more knowledge  
 Books /documents that show the GAP should be provided to trainee  
 SEIDA should make advertisement through radio, television, newspaper and leaflet regarding the value of pigeon ppea  
 Foods must be added so as to eat and not to taste or to use as lunch in order to reduce costs  
 Presentation especially preparation of farm and harvest, handling technology  
 To invite private schools to participate in the events of training

#### **Dodoma centre**

The main dishes prepared should base on what we encouraged (use of pigeon peas) much better to use iit in breakfast and lunch as well  
 The number days of trainings to be increased  
 Hygine aspect should be observed during practical sessions  
 Reduce number of participants per group especially during practical session  
 Individual training practical than group practical  
 Food must be added so as to eat and not to taste  
 Preparation of practical material in advance  
 Training Venue need improvement (comfortability with less interaction)  
 If possible, more time to be given so that each participant could participate in each dish so as to be competent  
 Enlarge font size for slides  
 Observance of time for participants especially beginning time

#### **Mwanza Centre**

The number days of trainings to be increased  
 Involve different members from different sectors  
 Next time would be better to increase number of participants  
 Training to involve a larger number of community and promotion, advertisement and exhibition of pigeon pea are required

#### **'Comments aspect'**

##### **Arusha centre**

To train many farmers so that everyone to cultivate pigeon peas commercially  
 For Six regions visited if the documentary could be prepared would be benefits for training others  
 Extend the time for training for each trainee can practice all kind of pigeon peas dishes  
 It will be good if you will SEIDA organise the workshop for Tanzania entrepreneurs for pigeon peas recipes to be part of the food into food menu for boarding schools  
 Every year, if possible, we need a pigeon pea programme day  
 The project to be given enough time so that the society will be given enough knowledge and advantage of pigeon peas to the body and in raising economy of people  
 SEIDA should organise training in rural area where most of farmers are coming from  
 Training to be conducted frequently so as to promote internal market of pigeon pea  
 Training went beyond my expectation  
 Number of trainees should be increased from different institutions in order to increase the number to the community  
 The training time should be increased e.g number of days  
 SEIDA should go to the community to engage people to plant and educate importance of pigeon peas in their daily life e.g finance, health and medical

##### **Dodoma centre**

The organizer of the project should continue to identify other uses of pigeon peas in animal feeds industries and other related industries to use the pigeon pea in fish feeds  
 To reach many stakeholders as to be aware with the project  
 Training to be conducted frequently so as to promote internal market of pigeon pea  
 The meal at least should be introduced to schools rather than depending much on beans

### Increase training day

The training was so good and interesting, I will be good ambassador to speak good on this and to be role model in using pigeon peas to my family and at institution

If possible, let the training to be conducted regional wise as to reach a wider audience

The project should talk about availability of pigeon peas seeds

SEIDA to make effective follow up on TOT's to make sure that the knowledge acquired is successful transmitted to many people and to plan more awareness campaign on the pigeon peas uses

For sustainability of domestic market SEIDA has a role to engage more stakeholders especially local community

Educate society importance of pigeon peas in daily meals both I home and an institution like boarding

The training should invite crop buyers

The institution should involve larger size of population to meet almost all people in the country to be aware of the pigeon peas benefits

Venue should be in a cool place with no interaction e,g Noise pollution

To many news, training duration was short require at least 5 days and only one day for tasting

### Mwanza centre

Promotion and encouragement of community to cultivate pigeon peas

The sustainability of the training is required

Bajia recipes to be included into preceding training

Kitchen from should be well organized

### Tables indicating assessment performance;

Arusha	Strongly Agree	Agree	Disagree	Strongly Disagree	Total number of Trainee
The training stated clear objectives.	19	1	0	0	
Performance in Percentage (%)	95%	5%	0%	0%	
The training was well organized.	16	3	1	0	
Performance in Percentage (%)	80%	15%	5%	0%	
Content was well organized	17	3	0	0	
Performance in Percentage (%)	85%	15%	0%	0%	
Questions were encouraged	14	6	0	0	
Performance in Percentage (%)	70%	30%	0%	0%	
Training met my expectations	15	5	0	0	
Performance in Percentage (%)	75%	25%	0%	0%	
Instructions were clear and understandable	16	4	0	0	
Performance in Percentage (%)	80%	20%	0%	0%	
Overall, I found the training useful and informative	16	4	0	0	
	80%	20%	0%	0%	

Dodoma	Strongly Agree	Agree	Disagree	Strongly Disagree	Total number of Trainee
The training stated clear objectives.	28	3	0	1	
Performance in Percentage (%)	88%	9%	0%	3%	1
The training was well organized.	27	5	1	0	
Performance in Percentage (%)	82%	15%	3%	0%	1
Content was well organized	30	2	0	1	
Performance in Percentage (%)	91%	6%	0%	3%	1
Questions were encouraged	25	7	1	0	
Performance in Percentage (%)	76%	21%	3%	0%	1

Training met my expectations	25	6	0	1	
Performance in Percentage (%)	78%	19%	0%	3%	100
Instructions were clear and understandable	27	6	0	0	
Performance in Percentage (%)	82%	18%	0%	0%	100
Overall, I found the training useful and informative	29	3	0	1	
	88%	9%	0%	3%	100

	Strongly Agree	Agree	Disagree	Strongly Disagree	Total number of Trainee
<b>Mwanza</b>					
The training stated clear objectives.	10	1	0	0	
Performance in Percentage (%)	91%	9%	0%	0%	1
The training was well organized.	8	2	0	0	
Performance in Percentage (%)	80%	20%	0%	0%	1
Content was well organized	8	3	0	0	
Performance in Percentage (%)	73%	27%	0%	0%	1
Questions were encouraged	7	3	0	0	
Performance in Percentage (%)	70%	30%	0%	0%	1
Training met my expectations	9	2	0	0	
Performance in Percentage (%)	82%	18%	0%	0%	1
Instructions were clear and understandable	9	2	0	0	
Performance in Percentage (%)	82%	18%	0%	0%	1
Overall, I found the training useful and informative	9	2	0	0	
	82%	18%	0%	0%	1

## 5.0. Reporting against the Measurement Plan

Measurement plan is a tool for determination of project intervention concluded against planned activities. During intervention several intervention activities were facilitated with reference to the agreed planned activities as tabulated below:

Planned Activities/actions	Status to date	Performance Status
1. Develop information and communication materials on the nutritional benefits of pigeon peas (3000 Pieces of IEC)	3 types of IEC materials were developed (Leaflets, burners and recipe books)  3200 Pieces of IEC developed  3194 Pieces/copies of IEC distributed	Its 150% indicative performance, one more design of IEC material developed for displaying facts about pigeon pea. IEC material developed are 1. Leaflets 2. Burners 3. Recipe books. Its 106.7% indicative performance whereas numerical value; 6 for burners, 150 recipes books and 3044 for leaflets.  3194 IEC material were distributed, mostly distributed material were recipes book and leaflets of 150 and 3044 respectively
2. Development of 100 pigeon peas dishes, recipe book	150 pigeon peas dishes recipe books distributed (distribution list to support this)	150% of pigeon peas dishes recipes books distributed to community members and trainees
3. Identification of the main 5 pigeon peas recipes to be promoted	12 recipes documented 6 Food vendors (desegregated by level i.e. restaurants, caterers mama/baba ntilie	240% of recipes documented and 20% of food vendors trained.
4. Conduct subsector regional specific landscaping of key actors and partners for their involvements in the program	6 Profiles of each specific regional project partner/actors and 16 SMEs were identified and developed	Overall, 32 institutional partners identified (Six health center and 26 were schools) and a total of 16 SMEs identified.
5. Conduct advocacy and awareness meetings with identified stakeholders at their respective regions	3 Meeting minutes/proceedings with resolutions obtained.	According to geographical location, three zone meeting were scheduled and total participants for all three zones were 97. Whereas Dodoma zone (37), Mwanza zone (32) and Arusha Zone (28). Narrative report for the meeting are available
6. Create specific messaging campaign (posters, banners, leaflets, etc)	6 messages developed on nutritional benefits of pigeon peas developed	100% indicative performance observed with specific messaging as 1. Maintains blood pressure 2. Assist in Growth 3. Prevention of Anaemia 4. Aids immunity 5. Anti-inflammatory properties 6. Help in losing weight and 7. Boost energy.
7. Demonstration of pigeon peas dishes in 25 food exhibitions, institutions such as schools, hospitals, food vendors, prisons, military camps, local restaurant, potential traders and processors	36 pigeon peas dishes demonstration conducted  457 community members tasted pigeon peas dishes  20% of community members who tasted dishes reported to have started consuming pigeon peas	144% of pigeon pea dishes were demonstrated and conducted.  196% of community members tested pigeon peas dishes  About 78 of community member who tested dishes started consuming pigeon peas
8. Demonstrate of simple storage	2 storage methods	97 of attendees participated during



methods and processing techniques	documented 97 participants attended a demonstration of simple pigeon peas storage methods and processing techniques  2 processing methods documented (simple machine processing techniques and local processing methods)	demonstration of simple storage methods and processing techniques
9. Promoting the identified methods through organized events	3 events for Promoting the identified (storage and processing) methods were organized 4 SMEs reported the increased sale of pigeon peas	According to geographical location, three events were scheduled and total participants for all three zones were 97. Whereas Dodoma zone (37), Mwanza zone (32) and Arusha Zone (28). 133.3% SMEs has reported an incremental on sales of pigeon peas
10. Facilitate pigeon peas sale linkages between 20 SHFs and 3 SMEs Out of budget	20 SHF linked with SMEs (3) (processors and Traders/off-takers)  6 Primary reached 19 Secondary schools reached 6 Caterers reached 4 Collage reached 1 NGOs 6 Hospitals reached	SHF and SMEs linkage on progress  According to the indicators, 100% mapping done for primary School and 237.5% for secondary school. Health centers also 100% mapped. Other institutions raised up during mapping are Caterers (6), Collages (4) and one NGO 100% indicative performance attained, after mapping six health centers in all intervention's regions.
11. Air at least one radio program weekly (local radio), on the importance of pigeon peas consumption	12 radio programs aired in 12 weeks  4 SMEs earmarked	12 radio programs have aired describing on importance of pigeon peas consumption making 75% performance. The programs are on progress. 133.3% SMEs has reported an incremental on sales of pigeon peas.
<b>6.0. Key risks, Lessons Learnt, and Action Plan</b>		

During project intervention implementation process there were risks identified, their probabilities and their predicted mitigation measures. The risks identified are summarized into operational risks, output risks and outcome risks and the level of impact.

Risk	Probability	Impact	Mitigation Measures
<b>Operational Risks</b>			
Schedule of the project intervention changed – may affect the accomplishment of partners agreed plan	L	H	Negotiations with project funder to work on agreed plan as per proposed intervention
Pigeon peas at schools and prison camp are exclusive as dishes	H	H	SEIDA/AMDT should inform policy maker on importance of including as dishes for schools and prison camp
Project fund disbursement is delayed – may affect the intervention process	L	H	Negotiations with AMDT to ensure timely disbursement of funds
Project approval for SEIDA commencement is Delayed and affected intervention process	H	H	Project financier should make sure all approval are available before project kick off.
<b>Output Risks</b>			
Trader/offtaker/Aggregators fear of taking bulk of the peas as it destroyed by pest	L	H	SEIDA/AMDT should probe with institution such as AgroZ on pest management issues.
Pigeon pea termed as food for poor and non-tasteful	L	H	Promotion and sensitization of pigeon peas recipes to the societies
<b>Outcome Risks</b>			
Pigeon peas scarcity at the market had observed – rapidly raised on price per kg for Arusha and Kilimanjaro	M	M	SEIDA/AMDT should intervene Pigeon peas value chain from production till to consumption
Farmer used non improved seed varieties of pigeon peas – lower yield and 8 months maturity economically not viable	H	M	Farmers has to trained GAP and use of improved varieties -SEIDA/AMDT

## 6.1. Lessons learnt during the Quarter

In this intervention, pigeon peas could be among the most important food crop for meeting essential minerals and protein requirements. Partners learned on nutritional importance of pigeon peas. Food recipes training practically were introduced to our project partners. The twelve pigeon peas recipes were cooked tasted and exhibited. The following are lessons from progressive intervention.

- ✓ A better understanding of the major factors affecting grain yield is required for improving best-bet agronomic practices and associated risks,
- ✓ The project partners have shown behavior change adaptability,
- ✓ The pigeon pea can produce several recipes depending on the requirement needed
- ✓ Short time after the intervention concluded the demand of pigeon peas raised
- ✓ A well-arranged kitchen facility is essential during project intervention process
- ✓ In terms of nutrition education, influential situations such as feasts, the health profession, village elders, mothers, and husbands need to be co-opted into nutrition education programs to increase consumption
- ✓ Strategic intervention partners specifically to Private schools had shown early behavior change for pigeon pea recipes consumption at school level.
- ✓ The involvement of post-harvest management specialists is therefore crucial. Along with this, increasing productivity and crop management is also crucial to ensure year-round affordable supply of pigeon pea

## Annex 1.

## List of partners Met for Awareness and sensitization meetings

S/N	Name of stakeholder/institution	Partner Category	Region
1	Sahara Nursery & primary school- Mabibo	School	Dar es salaam
2	Atlas Nursery & primary school- Ubungu	School	Dar es salaam
3	Jangwani High Secondary School	School	Dar es salaam
4	Grace Nursery & primary school- Sinza	School	Dar es salaam
5	Palestina Hospital -Sinza	Hospital	Dar es salaam
6	IKAMBA CATERING SERVICES -Kibamba	Caterer	Dar es salaam
7	Name: Naima Kisutu Market Store number: 233	Trader/off taker	Dar es salaam
8	RAS Office DAR	-	Dar es salaam
9	Name: Salim store Location: Tandika Market	Trader/off taker	Dar es salaam
10	Name: Hodari store (Nick name Mtumishi Richard) Location: Tandika Market	Trader/off taker	Dar es salaam
11	Name: Pakacha Store (Nick name Mwarabu) Location: Tandale Market	Trader/off taker	Dar es salaam
12	Name: Mwarabu Store ( Nick name Seif) Location: Tandale Market	Trader/off taker	Dar es salaam
13	Kilakala Girls Secondary School	School	Morogoro
14	Morogoro Secondary School	School	Morogoro
15	St. Peters Junior Seminary	School	Morogoro
16	RAS office Morogoro	-	Morogoro
17	Bigwa sisters Seminary	School	Morogoro
18	B.Hilhorst Secondary School	School;	Morogoro
19	NSIIMA CATERING SERVICES	Caterer	Morogoro
20	St Thomas Maternity	Hospital	Morogoro
21	Morogoro Referral Hospital	Hospital	Morogoro
22	Name: SAADA Mbaazi Location: Mawenzi Market	Trader/off taker	Morogoro
23	Name: Said Mbegu Location: Kingalu Market	Trader/Off taker	Morogoro
24	Butimba TTC	Collage	Mwanza
25	Nsumba Sec	School	Mwanza
26	Mwanza Sec	School	Mwanza
27	Bwiru Boys	School	Mwanza
28	Bwiru Girls	School	Mwanza
29	Nyanza English Medium Primary (Owned by Mwanza City)	School	Mwanza

30	VETA Mwanza	Collage	Mwanza
31	Eldrick Catering Co.Ltd	Caterer	Mwanza
32	Pamba Canteen	Catere	Mwanza
33	RAS Office-Mwanza	-	Mwanza
34	Mwanza Sec	School	Mwanza
35	Soko Kuu – Mwanza (Mdau wa Mbaazi)	Trader/off taker	Mwanza
36	Dodoma Secondary	School	Dodoma
37	VETA Dodoma	Collage	Dodoma
38	Dodoma referral	Hospital	Dodoma
39	JAAI	NGO	Dodoma
40	St. Peter cleverly	School	Dodoma
41	Msalato Girls school	School	Dodoma
42	Benjami Mkapa hospital	Hospital	Dodoma
43	Makao Makuu Mgereza	-	Dodoma
44	Dodoma FM	-	Dodoma
45	Arusha City Council	-	Arusha
45	Arusha Girls sec school	School	Arusha
47	Korona High school	School	Arusha
48	Kilombero market	Trader	Arusha
49	RAS Office Arusha	-	Arusha
50	Mount Meru Hospital	Hospital	Arusha
51	VETA Arusha	Collage	Arusha
52	A to Z textile mills	Trader	Arusha
53	Mawenzi Secondary	School	Kilimanjaro
54	Mwenge Primary	School	Kilimanjaro
55	Kiusa Secondary	School	Kilimanjaro
56	Hasho Group	Trader	Kilimanjaro
57	Hai Day Secondary	School	Kilimanjaro
58	MOCU	Trader	Kilimanjaro
59	RAS Kilimanjaro	-	Kilimanjaro
60	KCMC Hospital	Hospital	Kilimanjaro
61	RMO Kilimanjaro	-	Kilimanjaro
62	RNO kilimanjaro	-	Kilimanjaro
63	Soko Kati Moshi	Trader	Kilimanjaro

Annexes 2. AgroZ Preservation technologies exhibited

## AgroZ® Crate



Once nested they occupy only 50% space, during transport or storage when empty

AgroZ® Crates are stackable, Nestable, Strong and durable, made from food grade HDPE plastic. Treated for UV protection. Weight 2kg when empty.

**External dimension are: L 63 cm x W 38 cm x H 30 cm.** Can carry 18 kg of French Beans or 25 kg of Tomatoes. AgroZ® Crates comes in many basic colors.

## AgroZ® Tarpaulin



AgroZ® Tarpaulin is used for drying the grains and pulses without contamination from the ground. Also allows as a quick cover against sudden rain or dusty wind flow. AgroZ® Tarpaulin is Olive Green in color on both sides and 4m x 6m or 4m x 3m in size. Its thickness is 200 GSM and being treated against UV can be used up to three seasons under the direct sun.



## AgroZ® Bag Plus



AgroZ® Bag Plus is a water-resistant and gastight solution for a vast range of dry agricultural commodities. It comes with an inner liner and an outer woven polypropylene (WPP) raffia sack. Made of multi-layer barrier properties, it preserves commodities for a long period of over a year without the risks of moisture gain, post-harvest storage infestation and fungal growth. AgroZ® Bags Plus stops mold growth, decreases food losses and Aflatoxin contamination. AgroZ® Bags Plus is recyclable and pesticide-free hermetic storage technology that preserves the quality and germination capacity of storage grains.

AgroZ® Bags Plus is recommended for the storage of all grains and pulses, primarily: Maize, Dry Beans, Peas and also Rice, Sorghum, Millet, Soybeans, Seeds, Wheat, Cocoa, Coffee, etc.



### Annexes 3: Action Plans

#### 1.0. Action plan/Key activities for the ongoing periods –Partners action plans etc

Pigeon Pea Intervention were promoted to six regions and for every identified partner had a chance to prepare a simple action plan for the institution to accommodate into promoting of domestic market of pigeon peas. The following are the ongoing action plan from our project partners

#### DODOMA ACTION PLAN

Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT
Dodoma RS - Nutrition and Agriculture departments	Feedback to RAS office	<ul style="list-style-type: none"> <li>- <i>Machalari</i></li> <li>- <i>Supu</i></li> <li>- <i>Sambusa</i></li> <li>- <i>Uji</i></li> <li>- <i>Viazi</i></li> <li>- <i>Makande</i></li> <li>- <i>Mkate</i></li> <li>- <i>Biskuti</i></li> <li>- <i>Mbaazi za nazi</i></li> <li>- <i>kababu</i></li> <li>-</li> </ul>	<ul style="list-style-type: none"> <li>-train on how to cook all ten dishes of pigeon pea to DAICOs and DNUOs by early June 2022.</li> <li>-Follow up of regional workplans (trainees from Dodoma)</li> </ul>	<ul style="list-style-type: none"> <li>- Recipe books.</li> <li>- Financial support</li> <li>- Cooking ingredients and raw materials</li> </ul>
Dodoma RRH	Feedback to RMO office	<ul style="list-style-type: none"> <li>-<i>uji</i></li> <li>-<i>supu</i></li> <li>-<i>Viazi vya mbaazi</i></li> <li>-<i>Ndizi za mbaazi</i></li> <li>-<i>kababu</i></li> </ul>	<ul style="list-style-type: none"> <li>- cooking different dishes for patients in collaboration with JAI by end of May.</li> <li>-cooking demonstration by June.</li> <li>-cooking different dishes for administrative section in collaboration with JAI by June.</li> <li>Feedback to HODs by June.</li> <li>-Radio broadcasting on health benefits of pigeon peas.</li> </ul>	<ul style="list-style-type: none"> <li>-Cooking ingredients and raw materials for cooking demos.</li> <li>-financial support</li> <li>-Recipe books</li> <li>-Pull up banners</li> </ul>

Msalato Secondary	Feedback to Administration office, teachers and students	<i>-makande</i> <i>-uji</i> <i>-mbaazi za nazi</i> <i>-kababu</i> <i>-supu</i> <i>-viazi vya mbaazi</i> <i>Ndizi za mbaazi</i>	-train on health benefits of pigeon peas for nutrition and income security by second week of May. Cooking demonstration and tasting by forth week of May and first week of June to School management team, teachers, other school staff and students	- Cooking ingredients and raw materials for cooking demos
Dodoma Secondary	Feedback to the School management	- <i>Makande</i> - <i>Sambusa</i> - <i>Keki</i> - <i>Biskuti</i> - <i>Viazi vya mbaazi</i> - <i>Kababu</i> - <i>Uji</i>	-awareness creation to school committee members (92) by 11 <sup>th</sup> May. -Awareness creation to 100 students (nutrition class) by 3 <sup>rd</sup> June. -exhibition of mentioned dishes to education stakeholders, students, parents, and deputy minister for agriculture by 17 <sup>th</sup> June. - <i>Mbaazi kande</i> day exhibition for boarding students by 24 <sup>th</sup> June.	-recipe books - raw materials for cooking demos -MC hiring fee( sound and DJ)
JAI	Feedback to the JAI management	<i>-uji</i> <i>-mbaazi za nazi</i> <i>-supu</i> <i>-ndizi za mbaazi</i> <i>-viazi vya mbaazi</i>	-To train on health benefits of pigeon peas to in-patients by end of May. -Train on how to prepare the mention dishes to RCH clinic by first week of June. -To train on health benefits of pigeon peas to JAI management team by end of June.	- Leaflets - Recipe books - Pull up banners

Tanzania Prison (Jeshi la Magereza Tanzania)	Feedback to administrative office	<i>-viazi vitamu</i> <i>-uji</i> <i>-Makande</i> <i>-mbaazi za nazi Supu</i> <i>-mbaazi za nazi</i> <i>-kababu</i> <i>-mkate</i> <i>-keki</i>	-Evaluation and assessment of pigeon pea stock by May done by PHQ. -Building capacity to head of prisons of reserve centers by end of May. -Building capacity to chef cooks of all prisons between May and June. -Cooking pigeon peas dishes to prisoners, PHQ staffs by June	- Improved pigeon pea seed - Recipe books - Financial support
Mama Lishe	Feedback to her fellow food vendors	- <i>Machalari</i> - <i>Supu</i> - <i>Sambusa</i> - <i>Uji</i> - <i>Viazi</i> - <i>Makande</i> - <i>Mkate</i> - <i>Biskuti</i> - <i>Mbaazi za nazi</i> - <i>kababu</i>	-cook all pigeon peas dishes to her daily-to-daily customers. - awareness creation of health benefits of pigeon pea, on how to prepare dishes to her fellow food vendors, friends and family.	- Recipe books - Swahili leaflets

#### MOROGORO ACTION PLAN

Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT
Morogoro RS - Nutrition	Feedback to RAS office by 16 <sup>th</sup> June	- <i>Makande</i> - <i>Biskutii</i> - <i>Supu</i> - <i>sambusa</i>	-Feedback to RAS office (district councilors) and RC and DCs management.	- Radio airtime fee - Leaflets - Financial support
St Thomas Health Centers	Feedback to management office	<i>-mbaazi za nazi</i> <i>-viazi vya nazi</i>	- cooking demonstration of uji and viazi vya mbaazi for lactating women	-leaflets -pull up banners

		-uji -makande	and maternity women by end of May. - train on how to prepare mentioned dishes to their hospital canteen food caterer by early June. - train on how to prepare mentioned dishes to their staffs by end of June.	
Kilakala Secondary	Feedback to Administration office by second week of May	-makande -uji -ndizi za mbaazi Mbaazi za nazi	-planning and logistics for cooking demonstration and trainings (accountant, procurement officer, and management office) by second week of May. -train cooks and teachers on how to prepare the mentioned dishes by third week of May. -feeding students, school staffs with mentioned dishes.	- Recipe books - leaflets - pigeon pea grains
Bigwa Sisters Secondary	Feedback to the Head teacher's office	- Makande - supu - Ndizi za mbaazi - Mbaazi za nazi - Keki - mkate	Train on health and economy benefits of pigeon peas to staff members, students and parents by end of May.	-recipe books - leaflets
<b>DAR ES SALAAM ACTION PLAN</b>				
Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT

Dar es Salaam RS -	Feedback to RAS office	<ul style="list-style-type: none"> <li>- <i>Uji</i></li> <li>- <i>Mbaazi za nazi</i></li> <li>- Makande</li> </ul>	<p>-Initiate demonstration plots for pigeon pea at Gezaule and Mwabepande as part of promoting pigeon pea health and nutrition benefits by 23<sup>rd</sup> May.</p> <p>Promotion on consumption of mentioned dishes at RS office by 1<sup>st</sup> June.</p> <p>-Follow up on action plans from trainees of DSM</p>	<ul style="list-style-type: none"> <li>- Pigeon pea flour</li> <li>- Leaflets</li> <li>- Recipe books</li> <li>- Financial support</li> </ul>	
Ikamba Catering	Feedback to her staffs	<ul style="list-style-type: none"> <li>-<i>mkate</i></li> <li>- <i>sambusa</i></li> <li>-<i>kababu</i></li> <li>-<i>uji</i></li> <li>-<i>mbaazi za nazi</i></li> <li>-<i>biskuti</i></li> <li><i>Ndizi za mbaazi</i></li> </ul>	<p>-train Ikamba catering staffs on how to cook the mentioned dishes.</p> <p>-preparation for pigeon pea flour</p> <p>- growing pigeon peas.</p> <p>-train church women, friends and family.</p>	-request for one of staff either SEIDA or TARI for back up support during training sessions.	
TANKIDS (home for orphans)	Feedback to TANKIDS management staffs	<ul style="list-style-type: none"> <li>-<i>kababu</i></li> <li>-<i>uji</i></li> <li>-<i>vizi vya mbaazi</i></li> <li>-<i>ndizi za mbaazi</i></li> </ul>	<p>-train on how to prepare the mentioned dishes to orphans and widows by end of May.</p> <p>- train on how to prepare the mentioned dishes to food vendors/street caterers by end of June.</p>	<ul style="list-style-type: none"> <li>- Recipe books</li> <li>- request for one of staff either SEIDA or TARI for back up support during training sessions.</li> </ul>	
Sahara Primary	Feedback to the administration office	<ul style="list-style-type: none"> <li>- <i>Makande</i></li> <li>- <i>Uji</i></li> <li>- <i>Supu</i></li> <li>- <i>Mbaazi za nazi</i></li> <li>- <i>Keki</i></li> </ul>	<p>Train on health and economy benefits of pigeon peas and cooking demonstration of the mentioned dishes to school committee members and teachers by 1<sup>st</sup> June.</p>	-NIL	

		- <i>biskuti</i>		
Jangwani Secondary	Feedback to Head Teachers' office	-supu -mbaazi za nazi -makande -uji	-To train on health benefits of pigeon peas to school management from 9 <sup>th</sup> to 13 <sup>th</sup> May. - To train on health benefits of pigeon peas to students from 16 <sup>th</sup> to 20 <sup>th</sup> May. - Train on how to prepare the mention dishes to teachers, cooks, and students and feed them from 16 <sup>th</sup> – 28 <sup>th</sup> May.	- Leaflets - Recipe books - Financial support - Lobbying to policy makers an feeding policy that pigeon pea to be inclusive feeding pattern.
Sinza Hospital	Feedback to Medical Officerin charge and staffs by second week of May.	-uji -mbaazi za nazi	- Train on how to prepare the mention dishes to RCH clinic by end of May. To train on health benefits of pigeon peas to RCH clinic (pregnant women and lactating mothers) by end of June.	- Recipe books - Leaflets - Pull-up banners showing health benefits of pigeon pea in Swahili. - Raw materials and ingredients for cooking demonstration.

#### KILIMANJARO ACTION PLAN

Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT
Kilimanjaro RS	Feedback to RAS office by 13/05/2022	- Mkate - Ndizi za mbaazi - Makande	-06/06/2022 exhibit the mentioned dishes to different stakeholders on siku ya mkutano wa wadau wa elimu.	- Ingredients and raw materials for cooking.
Hai Secondary	Feedback to head teachers' office	-makande -uji	-16/05/2022 feedback to head teacher and all staffs. 24/05/2022 train teachers, students, school committee on health and	-pigeon pea grains - pigeon pea flour

			<p>nutritional benefits of Pigeon pea and how to prepare the dishes.</p> <ul style="list-style-type: none"> <li>- prepare the mention dishes to staffs and students with assistance from school cooks.</li> </ul>		
Mawenzi Primary	Feedback to head teachers' office by 13/05/2022	<i>-kababu</i> <i>-uji</i> <i>-makande</i>	<p>-last week of May and first week of June- train and cooking demonstration to school committee, students, teachers and cooks.</p>	<ul style="list-style-type: none"> <li>- Recipe books</li> <li>- Ingredients and raw materials for cooking.</li> </ul>	
Kiusa Secondary	Feedback to the administration office	<i>-ndizi za mbaazi</i> <i>-viazi vya mbaazi</i> <i>-makande</i> <i>-uji</i> <i>-supu</i>	<p>17/05/2022 cooking demonstration of <i>ndizi mbaazi</i> to teachers and other school staffs.</p> <p>31/05/2022 cooking demonstration of <i>makande</i> to school committee (food section), parents and students.</p> <p>16/06/2022 cooking demonstration of <i>viazi mbaazi</i> to teachers and other staffs</p>	<ul style="list-style-type: none"> <li>- Recipe books</li> <li>- Pigeon pea grain for cooking demonstrations.</li> </ul>	
Mwenge Primary	Feedback to District Education Officer by 17/05/2022	<p>-uji, mbaazi za nazi and makande (for students from prep class to standard seven)</p> <p>-ndizi mbaazi (for students)</p>	<p>-18/05/2022 Train on health and economy benefits of pigeon peas and cooking demonstration of <i>ndizi mbaazi</i> for teachers.</p> <p>- 19/05/2022 train on how to prepare and cook the mentioneddishes (cook and <i>mwaliimu wa chakula</i>)</p> <p>-24/05/2022 Train on health and nutritional benefits of pigeon peas and cooking demonstration of soup for school committee.</p> <p>02/06/2022 Train on health and</p>	<ul style="list-style-type: none"> <li>- Request for improved pigeon pea seed for one acre and assistance on Good Agricultural Techniques.</li> </ul>	

			<p>nutritional benefits of pigeon peas and cooking demonstration of uji for parents of class I and II.</p> <p>16/06/2022 Train on health and nutritional benefits of pigeon peas and cooking demonstration of Makande for parents of class III, IV and V</p> <p>23/06/2022 Train on health and nutritional benefits of pigeon peas and cooking demonstration of Makande for parents of class VI and VII</p>	
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#### ARUSHA WORK PLAN

Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT
RS Arusha	Feedback to RAS office and RMO	<ul style="list-style-type: none"> <li>- Uji</li> <li>- Vizi vya mbaazi</li> <li>- Makande</li> </ul>	<p>-24/05/2022 cook demonstration of mentioned dishes to cooks of Mt Meru Hospital and then the dishes will be saved to the patients.</p> <p>-13/06/2022 site visit to one of the farmers group and train on nutritional and income security of pigeon peas together with train on how to prepare the mentioned dishes.</p>	<ul style="list-style-type: none"> <li>- Pigeon pea flour</li> <li>- Improved pigeon pea seed for demonstration plots.</li> </ul>
Arusha Secondary	Feedback to her	-kande	-16 <sup>th</sup> -20 <sup>th</sup> May 2022train teachers	-request for 10kg of pigeon peas grain



	staffs	<ul style="list-style-type: none"> <li>- mbaazi za nazi</li> <li>-uji</li> <li>Supu ya mbaazi</li> </ul>	<p>and cooks on health and nutritional benefits of Pigeon pea.</p> <p>-23<sup>rd</sup> – 27<sup>th</sup> May 2022 introducing makande to staff teachers and other staffs.</p> <p>30<sup>th</sup>May – 3<sup>rd</sup> June train parents on health and nutritional benefits of Pigeon pea.</p> <p>-06<sup>th</sup>–10<sup>th</sup> June introducing makande, supu, uji to students, staff teachers and other staffs.</p>	<p>(for cooking).</p> <p>- recipe books</p>	
Arusha Girls Sec	Feedback to school management by 13 <sup>th</sup> May 2022	<ul style="list-style-type: none"> <li>-uji</li> <li>-Makande ya mbaazi</li> </ul>	<p>-07/06/2022 train on how to prepare the mention dishes and tasting to cooks and teachers.</p> <p>- 14/06/2022 train on how to prepare the mention dishes to students.</p> <p>17/06/2022 tasting the mentioned dishes to students.</p>	<ul style="list-style-type: none"> <li>- Improved pigeon pea seeds</li> <li>- request for one of staff either SEIDA or TARI for back up support during training sessions.</li> </ul>	
Korona Sec	Feedback to head teacher	<ul style="list-style-type: none"> <li>- Makande</li> <li>- Uji</li> <li>- Mbaazi za nazi (kula na ugali au wali)</li> </ul>	<p>-23/05/2022 cooking demonstration of the mentioned dishes to cooks and teachers.</p> <p>- first week of June, cooking and Exhibition of the mentioned dishes to students and parents.</p>	- Financial support for purchasing raw materials and ingredients.	
Arusha City Council	Feedback to the office	<ul style="list-style-type: none"> <li>-supu</li> <li>-mkate</li> <li>-makande</li> <li>-uji</li> </ul>	-25/05 – 25/06/2022 Train on how to prepare the mention dishes to head teachers from all schools under Arusha City Council.	<ul style="list-style-type: none"> <li>- request for one of staff either SEIDA or TARI for back up support during training sessions.</li> </ul>	

VETA	Feedback to Management/ principal by 12/05/2022	-all eleven dishes will be part of their daily menus(uji, supu, mkate, keki, biscuit, makande, mbaazi za nazi, viazi, ndizi, mbaazi za kumenya na sambusa)	- 13/05- 22/05/2022 cook all dishes for their hotel guests from Canada. - 23/05- 31/05/2022 prepare makande, mikate, mbaazi za nazi for 300 students and staffs. 01/06- 30/06/2022 train on how to prepare different pigeon pea snacks (short course and long term students)	- Raw materials and ingredients for cooking demonstration.
<b>MWANZA ACTION PLAN</b>				
Institute	Back to office feedback	Recipes they wish to promote	When and how they will train	Any assistance from SEIDA/TARI/AMDT
Mwanza RS -Nutrition	Feedback to RHMT (Regional Health Management Team) – 30 staff	<ul style="list-style-type: none"> <li>- Machalari</li> <li>- Supu</li> <li>- sambusa</li> </ul>	-Feedback to RHMT (Regional Health Management Team) – 30 members -train on health benefits of pigeon pea to CTC, TB, DIABETIC clinics to OPD patients - promotion through Radio Kwizera (coverage of lake zone regions) All above activities are within May 2022.	<ul style="list-style-type: none"> <li>- Radio airtime fee</li> <li>- The rest will be within regional nutrition budget</li> </ul>
Mwanza RS - Agriculture	Feedback to Agriculture Department- 10 staff	-mkate - sambusa -kaababu (Through their office canteen)	- Feedback to Agriculture Department- 10 staff -pitch at morning session on health benefits of pigeon pea and nitrogen fixation – 70-100 staffs -train LGA staffs from all eight Mwanza councils – 2-3 staffs per council -train farmers on health benefits and nitrogen fixation 40-100 group of	-improved pigeon pea seeds -GAP leaflets

			farmers All of the above activities will be between May and June 2022. Introducing FFS (farmers field school) per councils (depends on seed availability)		
Nyanza English Medium	Feedback to Administration office	<i>-makande</i> <i>-uji</i> <i>-mbaazi za nazi</i>	-train on how to prepare the mention dishes to teachers (21), drivers (10), watchmen (4) cook (%), person secretary (2). Feed 648 students with mention dishes. The activities will be within May	- Recipe books - -pull -up banners - Tshirts - Frequent visits	
Butimba Teachers College	Feedback to the administration office	- <i>Makande</i> - <i>Kababu</i> - <i>Sambusa</i> - <i>Mbaazi za nazi</i>	Train on health and economy benefits of pigeon peas to staff members (70), college students, non-staff members (20), community around the college (prison, fisheries), neighboring institutes (Butimba primary and secondary schools). Due to their curriculum, they will do the activities from 10 <sup>th</sup> June 2022.	-recipe books - leaflets - pull-up banners - raw materials for cooking demos	
Mwanza Secondary	Feedback to Head Teachers' office	<i>-viazi vitamu</i> <i>-sambusa</i> <i>-makande</i> <i>-uji</i> <i>-mikate</i>	Train on how to prepare the mention dishes to teachers, cooks, and students. To train on health benefits of pigeon peas. The activities will be done on June 2022.	- Leaflets - Recipe books - Pull up banners	

Ilemela MC	Feedback to DMO's office	- <i>viazi vitamu</i> - <i>uji</i> - <i>Makande</i> - <i>mbaazi za nazi</i>	09/05/2022 Feedback to DMO's office (all CHMT staffs) -10/05-27/05/2022 training to 18 Community Health Centers (pregnant women, lactating women and all Out-Patients) 01/06-30/06/2022 training to community surrounding on how to prepare the mentioned dishes and practice/cook demonstrations.	- Recipe books - Leaflets - Pull-up banners - Improved pigeon pea seeds
Edricky Catering and Supply		-bites	Train on how to prepare all 10 dishes from the ToTs to her chef cooks(20), her fellows food vendors(05), 50 students(Mwanza Sec class of home economics) and home neighbors (10)	- Recipe books
Bwiru girls Sec	Feedback to Head mistress's office	- <i>mikate</i> - <i>viazi vitamu</i>	Train on how to prepare the mentioned dishes to cooks (04), Teachers (39), school nurse (01). -feeding students with pigeon pea as relish at least two times a week (910 students).	-financial suppoer for conducting the trainings - leaflets - recipe books

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Annex 4: IEC Materials Distribution table.

DATE: -							
01.05.2022							
PIGEON PEAS ICE MATERIAL DISTRIBUTION LIST				LOCATION Veta Nyakato Mwanza			
Na.	Name	Organization	Desination	Region	Quantity		Contact
					Recipe book	Leaflet	
1	Sudi Abdi Sudi	Butimba TC	Mpishi	Mwanza	1	30	756982573
2	Makenzi Innocent Keya	RS Mwanza	Afisa Kilimo	Mwanza	10	40	767500826
3	Bernadetha J Kasembo	Mwanza Sec	M/Mkuu wa shule	Mwanza	1	30	752804469
4	Gaudine Edith	Edrick catering	Mkurugenzi	Mwanza	1	30	786337705
5	Paulina Machango	Ilemela MC	Afisa Lishe	Mwanza	1	30	767474803
6	Pacras Odhambo	Nyanza English Medium	Mwalimu	Mwanza	1	30	656372653
7	Mathias J. Lunyamla	Bwiru Girls	Mpishi	Mwanza	1	30	625752131
8	Getruda Watiga Joseph	Bwiru Girls	M/Mkuu wa shule	Mwanza	1	30	765032518
9	Shida L Lugome	RS Mwanza	Afisa Lishe	Mwanza	10	40	756193947
10	Brenda Mushi	Butimba TC	Mkufunzi	Mwanza	5	40	755996569
11	Nakaniwa Mshana	Maperece	Afisa	Mwanza	1	30	754075603
12	Rehema Msongo	Veta Mwanza	Manager	Mwanza	10	80	766082156
13	Emil Kasagara	RS Mwanza	ASS-RAS	Mwanza	1	30	754972849
14	Pera P Hassan	Bwiru Boys	Mwalimu	Mwanza	1	30	686165454
Total					45	500	

DATE: -

07.05.2022

## PIGEON PEAS ICE MATERIAL DISTRIBUTION LIST

 LOCATION Veta Dodoma

Na.	Name	Organization	Desination	Region	Quantity		Contact
					Recipe Book	Leaflet	
1	Colman Peter	Sahara Primary school	Head teacher	Dar es salaam	1	40	718765301
2	Pius Martine Mgoto	Kilakala S.S	Teacher	Morogoro	1	40	712049712
3	Felista Nyanga	Kilakala S.S	Mpishi Mkuu	Morogoro	1	40	719944194
4	Rhoda Mulenga	Mama Lishe	Mama Lishe	Dodoma	1	40	712967397
5	Ester Aroni	Mama Lishe	Mwalimu-Malezi	Dodoma	1	40	789044074
6	Elizabeth Ikamba	Ikamba Catering	Mkurugenzi	Dar salaam	1	40	655330761
7	Swedi Juma T	Dodoma RCH	Clinical Dietition	Dodoma	1	40	712991175
8	Rhoda Mzunde	Msalato Secondary	Mwalimu	Dodoma	1	40	757408486
9	Venosa Yakobo	Bigwa sisters	Mkutubi	Morogoro	1	40	692615674
10	Sarah shayo	Msalato Secondary	Mwalimu - Chakula	Dodoma	1	40	764111555
11	Donald Endrew	Bigwa sisters	Mpishi Mkuu	Morogoro	1	40	765720456
12	Stephen n Mmbago	A To Z	Sales Agro product	Dodoma	1	40	686098205
13	Leonard Mahinyila	Jangwani Secondary School	Second Master	Dar salaam	1	40	652659696
14	Mariam F chavala	Jangwani Secondary School	Mwalimu	Dar salaam	1	40	679974142
15	Onesmo Mwaisyangu	Sinza Hospital	Afisa Lishe	Dar salaam	5	40	769961990
16	Wilfred M Kawishe	RS-Dododma	Afisa Kilimo	Dodoma	1	40	755637134
17	Jacline Munisi	Msalato Secondary	Assistant HeadMistress	Dodoma	1	40	715993615
18	Christian Kiponda	Tan Kids (NGO)	Chairman	Dodoma	1	40	754290513

19	Rajabu Omary	RS- DSM	Regional Agric officer	Dar salaam	5	40	7788777217
20	Anna Andrew	RS -DSM	Rgional Nutritinal Officer	Dar salaam	5	40	717032226
21	Pius Hongoa	Tanzania Prisons	Kilimo	Dodoma	1	40	713540591
22	Upendo Kanyilili	VETA-Dodoma	Mwalimu	Dodoma	10	235	766501707
23	Adelina Edinard	VETA-Dodoma	Mkufunzi	Dodoma	1	40	758220929
24	Heriet Carin	RS-Dododma	Afisa Lishe	Dodoma	10	40	655917273
25	Mayasa Ally	JAI- Dodoma	AMIRAT	Dodoma	1	40	785285046
26	Peter Kiboya	ST. Peter Dodoma	Mpishi	Dodoma	10	40	768670683
27	John Ernest	St. Thomas	ANO	Morogoro	1	40	657205237
28	Elina J Kweka	MRSS	Ag. RNO	Morogoro	5	40	767678710
29	Nimwindael A. Mzirai	Magereza	Afisa Kilimo	Dodoma	1	40	625147837
30	Gerson E. Kingu	Dodoma Secondary	Mwalimu	Dodoma	1	40	783074141
31	Wiliam M. Tunralaja	Dodoma Secondary	Mwalimu	Dodoma	1	40	739017602
32	Peter Gama	RS-Morogoro	Regional Agric officer	Morogoro	5	40	788454506
33	Mtani B Misango	ST. Peter Dodoma	Mpishi	Dodoma	1	40	673852341
<b>Total</b>					<b>80</b>	<b>1515</b>	



DATE: -

11.05.2022

## PIGEON PEAS ICE MATERIAL DISTRIBUTION LIST

LOCATION

Arusha Njiro Veta

Na.	Name	Organization	Desination	Region	Quantity		Contact
					Recipe book	Leaf let	
1	Leonard Jeremia nyasi	Arusha Girls Secondary	Makamu Mkuu wa Shule	Arusha	4	40	784137840
2	Shabani Miraji Nguwate	Arusha Secondary	Mwalimu Chakula	Arusha	1	40	714321901
3	Juliana S. Njale	Arusha Secondary	Mwalimu Chakula	Arusha	1	40	753986496
4	Rose W. Mauya	RS Arusha	Afisa Lishe	Arusha	10	40	766752955
5	Neema Victor Urassa	Hai Scondary	Mwalimu Chakula	Kilimanjaro	1	40	764579409
6	Vicnt F Mongi	Hai Scondary	Mwalimu Chakula	Kilimanjaro	1	40	766040841
7	Tobea F Molleli	RS Arusha	Afisa Kilimo	Arusha	1	40	784927755
8	Dickson Mlanda	Korona Secondary	Mwalimu Chakula	Arusha	5	40	762312128
9	Noel K Mbise	A to Z	Agronomist	Arusha	1	40	765955387
10	Hellena G. John	Mwenge Primary School	Mwalimu Mkuu	Kilimanjaro	5	40	757856922
11	Elizabeth Munisi	Arusha CC	Afisa Lishe	Arusha	5	40	765298734
12	Faustine Mswahili	Arusha CC	Afisa Elimu Sec	Arusha	5	40	755928399
13	Robinson Paul M	Veta Njiro	Mwalimu	Arusha	10	190	620113675
14	Jerome Mshanga	Mawenzi Secondary School	Mwalimu	Kilimanjaro	1	40	625937369
15	Laura Kanje	Mawenzi Secondary School	Mwalimu Mkuu wa shule	Kilimanjaro	2	40	752120214
16	Stephene Ndosi	Mwenge Primary School	Mwalimu	Kilimanjaro	2	40	756205060
17	Tatu Kizele Merichant	Kiusa Secondary School	Mwalimu	Kilimanjaro	4	40	768102867
18	Perfect J Temba	Kiusa Secondary School	Mkuu shule	Kilimanjaro	4	40	754916960

19	Felister Hirima	Veta Njiro	Mwalimu	Kilimanjaro	1	40	754698181
20	Venance Panja	RS Kilimanjaro	RAO	Kilimanjaro	1	40	755484691
21	Amedeus A Thomas	Korona S.S	Mwalimu- Ugavi	Arusha	1	40	768033331
<b>Total</b>					<b>66</b>	<b>990</b>	

