



MOZAMBIQUE



HELPING AFRICA HELP ITSELF

Since JAM's founder Peter Pretorius was stranded in Pambarra, Mozambique in 1984, and witnessed up to 30 people dying daily of starvation, JAM has supplied millions of meals to children, developed agricultural projects, provided safe drinking water, built factories, schools and clinics in the country. These are projects that have all had a positive impact on the people of this impoverished, but developing nation.

Through the support of donors and partners such as the United States Agricultural Department (USDA), JAM expanded and gained international and local recognition for its work in the country. JAM currently implements four vital programmes in Mozambique: Homegrown School Feeding (HGSF), Water, Sanitation, Hygiene (WASH) and the Rehabilitation of Water Wells, Agricultural Development and Nutritional Feeding. JAM has three operational centres within the country: Pambarra Life Centre (PLC) Farm, Beira Food Factory and an administrative office in the capital city of Maputo. The centre of operations in the country is the PLC Farm, in Inhambane Province. The Beira food factory produces a first grade dry porridge meal made from crops grown on the farm.

At the PLC farm, through the pioneering HGSF programme, JAM is producing the ingredients needed for its proven super cereal, a fortified Corn, Soya Blended (CSB) dry porridge to feed 6,000 children. Additional critical projects being implemented at the farm include fish farming to improve local communities access to a source of protein; farmer training, school garden renovations and aiding neighbouring farmers in improving irrigation techniques. The groundbreaking work being accomplished at the farm is JAM's answer to a common donor question: "Will we be feeding these children forever or will we develop them so one day they can feed themselves?" To achieve the sustainability of these projects, the farm also generates an income from the sale of vegetables, crops, and seedlings to local businesses.

PROGRAMMES IN MOZAMBIQUE

- **Homegrown School Feeding (HGSF):** 6,000 children's school meals are produced by JAM and local farmers.
- **Water, Sanitation & Hygiene(WASH):** Rehabilitation of hand pumped water water wells and training on the effective use of water. Establishment of WASH committees.
- **Agricultural Development:** Establishment, renovation and development of hundreds of school gardens and training of local farmers.
- **Beira Food Factory:** JAM prepares its own pre-cooked dry porridge meal from crops grown at the PLC farm.

