

2nd international workshop Clean cooking and food processing

21st, 22nd and 23rd June, 2018

Kampala, Uganda

Hosted by the Giving Hope Foundation



Preliminary Programme Version 1.02as per 21 Feb. 2018

20th June, 2018

Arrivals. Evening meeting at the Grand Global Hotel for a welcome drink. Dinner and breakfast on behalf of the participants.

Day 1, 21st June, 2018

09:30, duration: all day

Workshop 1.1: **Production of the clean cookstove Baba Moto**

At the building of Awamu Biomass Energy Ltd., Kampala

By Nolbert Muhumuza, Awamu Biomass Energy Ltd., Kampala, Uganda

You get: instructions, plans, a manual and your own Baba Moto stove

In between, noon time:

Esther Nattabi preparing food for the participants using a **gasifier**, explaining the function and advantages to the participants. Food partially cooked with a **fireless cooker** of Faustine Odaba.

Depending on the weather: Lunch preparation partially with solar cookers.

Lunch at Awamu Biomass Energy.

Target: Set up of a production for clean cookstoves in your community.

Note: the stoves remain at Awamu Biomass Energy for paint drying purposes for 2 days.

18:00, duration: 1 hour

Workshop 1.2: **What is energy? How can it be applied, managed and saved wisely?**

At the Grand Global Hotel, drinks and writing material included

By Bernhard S. Müller, Board member of Lernen-Helfen-Leben e.V., Germany

You get: information material.

Followed by an evening dinner at the Grand Global Hotel on behalf of the organiser.

Day 2, 22nd June, 2018

09:30, duration: all day

Workshop 2.1: **Production and use of a Fireless Cooker**

At the Grand Global Hotel, lunch, drinks and all materials included.

By Faustine Odaba, CEO of Natural Resources and Waste Management Alliance, Kenya

You get: instructions and your own Fireless Cooker with appropriate sufuria.

Target: Save 50% of cooking energy. Cook with retained heat. Apply solar cookers.

18:30, duration: 1/2 hour

Workshop 2.2: **Organise and conduct a presentation in your community**

At the Grand Global Hotel

By John Amayo, CEO of Sustainable Utilisation of Renewable Energy, Kenya

Followed by an evening dinner at the Grand Global Hotel on behalf of the organiser.

Day 3, 23rd June, 2018

09:30, duration: 2 hours

Workshop 3.1: **Making chardust and biomass briquettes**

At Awamu Biomass Energy, drinks included.

By Sam Kusemererwa, Giving Hope Foundation, Kampala, Uganda

11:30, duration: 1 hour

Programme 3.2: **Visit of the solar and stove testing laboratory at the CREEC institute**, part of the Makerere University, Kampala, Uganda

By Mary Suzan Abbo, Managing Director of the institute

On the way back pickup of your Baba Moto stove at Awamu Biomass Energy

13:00 Lunch at the Grand Global Hotel

14:30, duration: 2 1/2 hours

Programme 3.3: **Visit of the NGO JEEP Folkecenter**, Kampala, Uganda

By Ruth Kiwanaku, CEO of JEEP Folkecenter

Get educated about Solar Cabinet Style Food Dryers, Lorena Mud Stoves, Parabolic Solar Cookers, Chardust Grinders and Efficient Drum Carbonisers.

17:00, 1/2 hour coffee break

17:30, duration: 1/2 hour

Workshop 3.4: **Solar food drying: Prevent post harvest losses, generate income**

By Bernhard S. Müller, board member of Lernen - Helfen - Leben e.V., Germany

Target: Learn about the basics of solar food drying and the production of fruit leather.

You get: extensive information material, contact addresses and plans.

18:30: Farewell dinner at the Grand Global Hotel, end of workshop.

24th June, 2018: departure of the participants. Special appointments upon request.



Baba Moto
www.babamoto.org

