

## THEORY OF CHANGE OF MANQ'A MODEL





VISION/DREAM AND OVERALL IMPACT

Its overall impact consists small holders and young people having better (decent) job perspectives, gaining more self-confidence, able to generate their own sustainable income and conscious of the importance of healthy,

Mang'a contributes to new market / food trend where consumers are proud again of their local delicious, healthy food, prepared with local organic products bought from local peasants organizations.

Mang'a envisions a roll out of the Mang'a philosophy and schools to other regions and a regional Mang'a movement that gains visibility across the globe

## LET'S COOK A HEALTHY FUTURE TOGETHER!



IMPACT

Economic empowerment of local farmers, based on fair prices and recognition for their traditional products



OUTCOM

Organized small holders (>50% women) have channels to supply their fresh, organic and good quality products to Manq'a cooking schools, restaurants, local retailers and culinary markets



Organized small holders linked to Manq'a value chain and new markets



Chef-students trained feel empowered, obtain a stable source of income, are able to create their own project in life



OUTCOME

Young People are able to promote traditional, local, healthy cuisine and are hired as chefs by restaurants, they start their own business or initiate other income generating activities



Manq'a schools constructed, in full operation, putting into practice Manq'a philosophy and offering certified diplomas. Student-chefs (>50% women) trained, graduated and offered tailor made Business Development Services and/or career guidance



STRATEGY

Increased awareness and knowledge of local and affordable, healthy and tasty food, leading to new demand for local dishes and revival of traditional sustainable food.



(Manq'a) restaurants are hiring students using recipes designed in collaboration with Manq'a cooking schools and/or products from small holders



Growing number of local restaurants, food related busi and consumers are informed about qualifications of Manq'a cooking school students and its philosophy



## FOOD AS A WAY TO INITIATE DEVELOPMENT:



















Generate economic opportunities for disadvantaged young people and small holders in the growing agro-food and hospitality market and increase the demand for locally, environmental friendly, healthy produced food by promoting local cuisine CONTEXT

Low education level and self-esteem

Context of crime
Few income generating opportunities
Little contact with rural roots

Limited access to markets Low (organic) production
Little income, mostly self-subsistence











DEPRIVED YOUNG PEOPLE

Unhealthy (fast) food habits, low diversity food intakes Not aware of importance of value of nutritious, lo Lack of healthy, tasty, affordable food





Melting Pot Bolivia