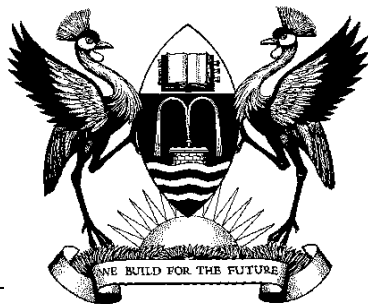


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**COLLEGE OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES  
SCHOOL OF FOOD TECHNOLOGY, NUTRITION & BIO-ENGINEERING  
DEPARTMENT OF FOOD TECHNOLOGY AND NUTRITION**

December 19, 2017

**TO WHOM IT MAY CONCERN,**

I have the pleasure of writing a support letter for FARM STEW. In November 2016 I first met Joy Kauffman, Edward Kaweesa and members of the FARM STEW Uganda team. As the Head of the Department of Food Technology & Nutrition at Makerere University, I was intrigued by the work they are leading, bringing nutrition education and food science into rural, poor villages in the most practical way. The nutritional counsel they are promoting is applicable and highly relevant to the poor of our beloved country of Uganda and even the whole region of East Africa.

Uganda is a country with a severe epidemic of acute malnutrition among our children and many of the families affected will never seek assistance until significant and sometimes irreversible damage has been done. Rather than waiting until malnutrition is severe, FARM STEW seeks to prevent it all together by teaching a hands-on comprehensive curriculum based in sound science brought directly into the communities. FARM STEW has also been partnering and equipping many organizations in the eastern Busoga region of the country, thereby expanding the impact of the work through orphanages, prisons, schools, churches, and mosques. By educating and mobilizing the staff of FARM STEW and their partners, the impact of the organization is growing in both reputation and fame.

Anecdotal stories abound of lives that have been transformed by the work of FARM STEW and for that, we at Makerere University are grateful. The focus on the humble soya bean has been part of the key to success for the organization because there is so much nutritional value in the bean itself and yet so few of our people realize its value or know how to properly prepare it to release its maximum nutrient value. This is especially critical for the health and wellbeing of children. Additionally, FARM STEW focuses on locally available, climate resilient foods like immature jackfruit, orange-fleshed sweet potatoes and amaranth greens. These foods are essential to meet the macro and micronutrient requirements of local residents and are accessible to the poor.

I personally have reviewed the curriculum of FARM STEW and have encouraged them to press on, seeking to share what they are teaching with all levels of the Ugandan Ministries of Health and Agriculture. Additionally, we are pursuing a research partnership to improve the quality and safety of maize which has become the preferred food for most of the poor of Uganda. Maize accounts for 30% of all calories consumed, in East Africa. I look forward to partnering with FARM STEW to seek to improve the nutrient value of maize and decrease

the risk of aflatoxin contamination, a critical challenge that our Department is committed to address.

I pledge my support to advance FARM STEW projects in the district and I will seek to leverage local, national and international funding to support the work as I can see that it is advancing the goals of Makerere University and other international agencies.

I thank you and look forward to our partnership,



Prof. Archileo N. Kaaya PhD

**Head of Department**

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