

Con Corazón Report

August 2023 – Nutrition Project

Definitely, "the quality of the food that the children receive has improved and is tastier than before," declares Serafina Choque who, with a smile, strives to cook and prepare the food, every day at 10:30.

Project Implementation

The members of the "Nutrition Team" are Con Corazón staff together with the school teachers, who upon learning of this new project were pleasantly moved. We know that the first phase of implementation is always tedious and that later things will work more smoothly, coordinated and it will take less time to acquire the products.





The team making the menu for the week, delivering the bills and coordinating activities. Left photo: Professor Gerardo Troncoso, Piedad Apaza, Doris Huamanguilla and Betty Callasi. Right photo, Serafina the head cook.

The Challenges during Implementation

- 1. Unfortunately the school does not have a refrigerator. This makes it difficult to preserve food, especially meat. We have to be creative so that the food does not spoil. A very important request from the entire Nutrition Team is the donation of a refrigerator.
- 2. The children were used to eating carbohydrates in large quantities. One of the main challenges was the change they were going to experience. There was a small fear that they would not like the new food with new ingredients. Thanks to the health and nutrition promotion campaigns, we overcome this challenge.



- 3. The increase in the workload of the entire team. The teachers already have their time busy teaching the children in class. On top of that, you have to buy food during the weekend. Happily, they all do it collaboratively and willingly.
- 4. Presence of street vendors around the school. They sell sweets, cookies, soft drinks and all kinds of products that are not good for your health. Kids love it, especially at the end of school. It is something that needs to be worked on in coordination with the parents.

Health and Nutrition Promotion

Thanks to our project, children regularly receive talks on nutrition, health and hygiene. These awareness campaigns result in more information, faster adaptation to changes, increased enthusiasm in children and prioritization in the quality of their daily food. Also, new knowledge is transmitted to their parents at home.



Dr. Nadia Tecse giving talks on health, nutrition and hygiene to school children.

Finance Management

The children had vacations from 1.08.23 to 13.08.23. On 08.14.23 they returned to school. On 08.11.23, 8.18.23 and 08.25.23, PEN 1'000 were delivered respectively. Total PEN 3'000. Money is not spent accurately. At this stage we are calculating the amounts of food to meet the needs of the children. Later, when we have more experience, we will be able to spend exactly what is required.



The Menu

With the money from the Nutrition Project we can buy: Apple, avocado, tomato, lettuce, broccoli, onion, tangerines, chicken, quinoa, yellow pepper, pear, cucumber, olive, papaya egg, banana, kiwi, pineapple, grape, blueberry, yogurt, cereal, ground meat, carrot, beets, peas, spinach, avocado, corn, cinnamon, cloves, chuño flour, raisins, pineapple, cherry, watermelon, grapes, kiwi, chicken, quinoa, cheese, peanuts, olives, etc...

Entidad	Lunes 14	Martes 15	Miércoles 16	Jueves 17	Viernes 18
Qaliwarma *	Fideo con pescado	Tortilla de huevo con arroz	Fideo con pescado	Arroz con leche y galletas	Fideo con pescado
Proyecto Nutrición	Manzana	Ensalada de palta, tomate, pepino y lechuga	Ensalada rusa, betarraga, zanahoria, maíz	Ají de pollo, maní, quinua, galleta papa	Ensalada de frutas, papaya, kiwi, fresa, platano
	Lunes 21	Martes 22	Miércoles 23	Jueves 24	Viernes 25
Qaliwarma	Pollo y arroz	Leche con galleta	Huevo con arroz	Arroz con leche	Fideo con pescado
Proyecto Nutrición	Mandarina	Hamburguesa	ensalada	Mazamorra morada	Ensalada de fruta
	Lunes 28	Martes 29	Miércoles 30	Jueves 31	Viernes 01
Qaliwarma	Carne y fideo	Harina de cebada con leche	feriado	Huevo con arroz	Huevos revueltos
Proyecto Nutrición	Ensalada de fruta	Chaufa de quinua, cebolla, pollo, embutidos	feriado	Ensalada	Quinua con leche, fécula de papa
	Lunes 04.	Martes 05	Miércoles 06	Jueves 07	Viernes 08
Qaliwarma	Carne seca con arroz	Pollo con arroz	Leche con galleta	Huevo con arroz	Arroz con leche
Proyecto Nutrición	Fruta: Pera	Ensalada de frutas	Olluco, carne, arroz	Ensalada	Omelette de huevo
	Lunes 11	Martes 12	Miércoles 13	Jueves 14	Viernes 15
Qaliwarma	Pecado con fideo	Carne res con fideo	Leche con galleta	Arroz con huevo	Quinua con leche y galletas
Proyecto Nutrición	Fruta, manzana	Ensalada	Puré de zapallo	ensalada	Ají de pollo
	Lunes 18	Martes 19	Miércoles 20	Jueves 21	Viernes 22
Qaliwarma	Carne seca con arroz	Huevo con arroz	Arroz con leche	Fideo con pescado	Cebada con leche
Proyecto Nutrición	Fruta, mandarina	Ensalada	Mazamorra morada	Ensalada de fruta	Pollo al horno con ensalada rusa

^{*}Qaliwarma: Quechua language that means 'vigorous child' and is from the National School Feeding Program.



Photo Gallery



For street vendors, selling high-sugar products is good business. Unfortunately, it is not good for children's health. They do it outside of school.



Everyone noticed the change in the quality, quantity, and variety of what they currently eat. Now there are more fruits, vegetables and meats (when possible). From the children, cooks, teachers and parents, who are very grateful for this new stage.



Teacher and director of the school, Betty Callasi Quispe. Through her leadership, we are able to make the project a success.





The nutrition team shopping at the market.





The children quickly adapted to the nutritional change.