



GOVERNANCE FOR SUSTAINABILITY IN HYDERABAD (India)

ACTION BRIEF

CODE: HYD-AB4

STREET FOOD-SAFETY MANUAL AND ON-SITE TRAININGS

TOPICS:
CAPACITIES

CHALLENGE

The street food sector in India's mega cities promises high potentials to foster sustainable development. This highly decentralized food distribution system provides affordable, nutritious and culturally accepted food items tailored to the needs particularly of poorer and lower middle class dwellers. It operates on the basis of resource efficiency, low waste output and very low GHG-emissions. The street food sector has a potential for strengthening climate change mitigation strategies in urban planning.

Street food also provides a flexible yet profitable source of income, especially for those who do not fit into the formal economy. However, this sector also faces a lot of problems and challenges. It has been regarded as backward and out of date, associated with health hazards and traffic obstructions. In general, it is regarded as unsuitable for a modern urban development.

ACTION

The Street Food-Safety Manual (in Telugu and English language) is a training tool to promote the adherence of food-safety standards. It was compiled in close cooperation with local research institutions, food-related authorities, and the vendors' community.

The manual consists of basic information on food safety and hygiene issues, such as the purchase of safe and healthy raw materials, energy-efficient food preparation, safe handling and storage, waste-reducing practices.

Due to legal constraints – vendors usually have to work without a license and are threatened by corruption demands, displacement and confiscation of property – and the fact, that an all-

day training session means loss of income, the vendors' motivation to participate has been very low until now.

The manual and other training tool kits were used to train four street food vendors in a six days seminar to become certified food-safety trainers (training of trainers). They then act as peer-leaders in their community to sensitize, raise awareness and follow the regulations of the National Food Safety and Standards Act. The trainers conducted courses at vendors' roadside places tailored to their needs and demands. Until March 2013, about 80 roadside food vendors have been trained and registered. Their registration is a vital precondition for increasing legal certainty.



Innovative street food stall to increase food-safety



Discussion with street food vendor during preparation of the manual

RESULTS

STATE OF IMPLEMENTATION:

- Food safety trainers received a certificate, street food vendors acquired knowledge/skills in trainings sessions in accordance with the guidelines of the National Food Safety and Standards Act.
- A "Forum on Sustainable Street Food in Hyderabad" (scientists, government authorities, NGO-activists, vendor representatives) has been formed to continue, intensify and up-scale the action in favour of climate-friendly urban food and livelihood security. The National Association of Street Vendors in India is involved in the process.
- Ownership of the pilot project has been transferred to the "Forum on Sustainable Street Food".
- All training materials are available for download from www.uni-goettingen.de/en/209108.html

LOCAL USERS / TARGET GROUPS:

- The action follows recommendations of the Govt. of Andhra Pradesh to make urban food security systems in the state more resilient towards climate change impacts.
- Street food vendors, urban consumers, and local government authorities are benefitting from the action.

IMPACTS:

- The street food sector has been recognized by govt. authorities in its potential to foster food security and climate change mitigation; street food issue

has been integrated into the Greater Hyderabad master plan;

- legal certainty of target group has been increased and street food safety standards have been enhanced;
- livelihood security of about 40 marginalized women has been improved by providing education, business skills and training to become food vendors;
- income of training participants increased by about 10%, waste production has been reduced by more than 20%;
- drop-out rate from training seminars could be reduced from 25% to less than 5%;
- platform of trust and conflict mediation has been built ("Forum on Sustainable Food")

MULTIPLICATION:

- Dissemination by scientific publications, a documentary film, media coverage, a website, street food festivals.
- Up-scaling to other Indian mega cities is in the hands of the "Forum on Sustainable Street Food".

LONG-TERM CONSOLIDATION:

- Authorities should create favourable conditions for the street food sector; continuation of transparent dialogue; continuing capacity building measures toward sustainable livelihoods.
- The action has potential to promote the process of sensitization and formalisation.

CONTACT

Project: Project: Climate and Energy in a Complex Transition Process towards Sustainable Hyderabad
 - Mitigation and adaptation strategies by changing institutions, governance structures, lifestyles and consumption patterns
 Web: www.sustainable-hyderabad.de

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