TATA TRUSTS

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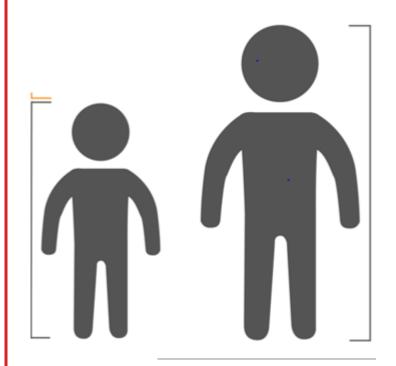
INSIGHTS FROM PUBLIC PRIVATE PARTNERSHIPS

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SENIOR ADVISOR
TATA TRUSTS

Nutrition Goals

"My most visible goal is to do something in nutrition to children and pregnant mothers in India. Because that would change the mental and physical health of our population in years to come"

- Mr. R.N. Tata: Chairman, Tata Trusts



Reduction in stunting¹ 38.4% \Rightarrow $25\%^2$ Reduction in anemia prevalence¹ Annual reduction Reduction 2%

- 1. In the communities that we serve in
- 2. By 2022, in line with Poshan Abhiyaan

NUTRITION AT TATA TRUSTS

Product Development



- Food Fortification
- Affordable Nutritious products

Platforms Augmentation



• Improve government safety Net Programs ICDS, MDM, PDS etc.

Policy, Advocacy & Data



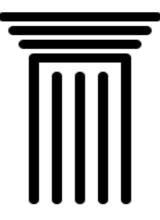
- FFRC
- TATA NIN Centre of Excellence in Nutrition
- Swasth Bharat Preraks

PUBLIC PRIVATE PARTNERSHIPS

Partnerships help augment government schemes and Tata Trusts acts as catalyst to innovate, support, strengthen existing programs and make Governments adopt new methods of improving nutritional outcomes in the country.



- Central Kitchens Program
- NDDB –GiftMilk Scheme
- Food Fortification
 - Govt. of AP
 - Govt. of Maharashtra
 - PSU -BPCL



- Nutrition Resource Centre –POSHAN Abhiyaan
- NITI Aayog TSU



- FSSAI
 - Experience Zone
 - Digitization
- TATA NIN Centre of Excellence in Nutrition

CENTRAL KITCHENS PROGRAM

Problem Statement

- High incidence of anaemia, stunting, wasting and undernourishment in tribal dominated areas
- Undernourishment has a cascading effect on livelihood opportunities
- On the other hand, Tribal Development Dept. run schools are mandated to provide food at Ashramshalas
- There are 589 such schools, having 1,89,000 kids across Maharashtra

• But they are in abysmal conditions, barely fulfilling their purpose







Value Proposition

- TATA Trusts proposed the concept of centralised kitchens to tackle the issue of malnutrition effectively and at scale.
- In this model, the Central Kitchen acts as the hub, while food is transported to spokes the schools
- The strategy involves achieving economies of scale in production, so that cost per meal remains low
- Bulk food can be prepared in the most hygienic conditions while adhering to strictest food safety standards.



Optimized per meal cost

Efficiency in operations

Food safety

Central Kitchen



Distinguishing features of Annapurna Central Kitchens



Focus on underserved regions

- Our centralized kitchens reach out to rural and tribal areas.
- Most centralized kitchens today are operative in urban and semi-urban areas.



Holistic feeding, not just Mid-day meal

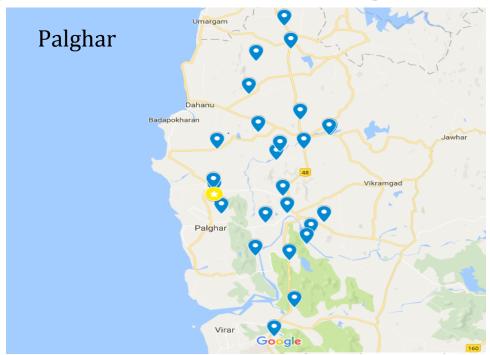
- We are looking beyond just Mid-Day meals.
- The kitchens function round the clock, serving four meals a day.

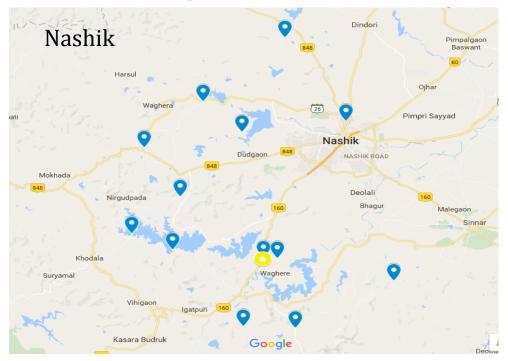


Hygienic, nutritious and tasty food

- Adherence to strictest food safety and quality control standards.
- Menu tailored to nutritional requirements.
- Striking balance between taste and health

Program Reach and Coverage





Block	Number of schools	No.of kids
Palghar	11	4490
Dahanu	11	5067
Vasai	2	542
Upalat	1	465
Talasari	9	5408
Total	34	15972

		No. of	
District	Block	schools	No. of kids
Nashik	Igatpuri	7	2247
	Trayambakeshwar	4	1572
	Peth	2	809
	Dindori	7	2841
	Sinnar	1	230
	Nashik	3	1027
Ahmadnagar	Akole	7	2202
Palghar	Mokhada	2	1120
Total		33	12048

Impact and Outcomes

• A comprehensive pre-post study was designed and evaluated with inputs from SJRI*. 1600 children were sampled across intervention and control arms. The results are encouraging.

Results of Comprehensive Baseline and Midline Survey

- Significant reduction in anaemia levels among intervention group, especially among girl children (11% reduction)
- Underweight prevalence reduced by 9% especially among children <10 years
- The meals provided were found to meet and exceed the daily requirement of nutrients as per the age groups

Testimonials from Stakeholders

- Govt. officials are satisfied as the project has brought about efficiency in the meal provision system
- School Principals are relieved of the cumbersome administrative work involved with decentralized cooking
- Doctors have also indicated that the number of visits by children to Health Centres have drastically reduced

SCHOOL MILK FEEDING PROGRAM



About Project		
Title of the proposed project	Giftmilk	
Proposed project activities	Improving Nutrition & Health of the Government School Children through Gift Milk Program under Corporate Social Responsibility	
Objectives of the proposed Project	Provide nutritional support to Government schools through supply of milk pouches to the children to help reduce malnutrition	
Project Activity	To provide 200 ml of fortified flavoured pasteurized milk to Government school children on all working days through local dairy Cooperative under Giftmilk programme.	
Project Outcomes	 Improvement in the health parameters Improvement in the attendance level decrease in school dropout of children. 	
	 Promote cleanliness by encouraging children to dispose empty pouches in dustbins only. 	
Project duration	1 year	
Project location	Pan India	
No. of Beneficiaries	Total Project Cost (Rs. Lakh)	
5000	175	
10000	350	
15000	530	

RICE FORTIFICATION IN ANDHRA PRADESH

Andhra Pradesh Rice Fortification

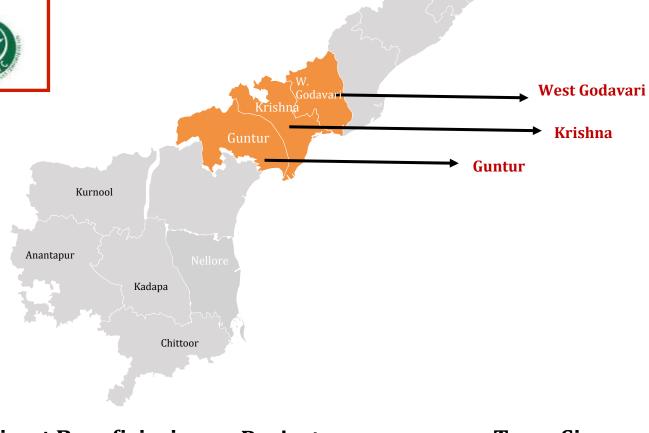
Key Partnerships











Direct Beneficiaries

0.8 Million Project coverage

3
District

Team Size

Overview of the program

Goal of the Program

- Addressing the micronutrient deficiencies in Children, Pregnant
 Women and Lactating mothers by supporting government in
 introducing fortified rice in MDM and ICDS hook cooked meals
 schemes.
- Some of the key goals were:
- Addressing the Micronutrient deficiencies(MNDs) and increasing iron stores among by the provision of Fortified rice to AWCs and Schools in three districts of Andhra Pradesh.
- Demonstrating a sustainable model of rice fortification initiative across the state and country.
- Strengthen the existing supply chain system of APSSDCL by providing capacity building training.

Highlights So Far

- 26000 MTs of fortified rice have been produced
- 320 MTs of FRKs have been procured and supplied to APSCSCL
- On boarded 9 Rice Mills to improve production capacity
- 6466 Schools and 7700 AWCs are availing Fortified rice as part of their meals.
- Capacity building trainings are undergoing in a regular basis to strengthen the SCM for improved production.
- Project has been expanded to Public Distribution program in Vizinagaram District on a pilot basis.



RICE FORTIFICATION IN MAHARASHTRA

Rice Fortification in Maharashtra

- The Government of Maharashtra, BPCL and the Tata Trusts have signed an MoU to improve nutrition indicators (particularly micronutrient inadequacies) across the Gadchiroli district.
- This is sought to be achieved through introduction of rice fortified with micronutrients such as Vitamin B12, B1, Folic Acid and Iron, at the local rice miller based in Gadchiroli.
- Tata Trusts have undertaken this initiative on a pilot basis, where fortified rice is being provided through PDS in the Kurkheda and Bhamragarh blocks of Gadchiroli. The pilot is scaled up to across additional 10 blocks since January 2020, hence covering entire district.



NUTRITION RESOURCE CENTRE (NRC)

NITI AAYOG -TSU

Nutrition Resource Centre

- The POSHAN Abhiyaan launched on 8 March 2018, is a flagship initiative of the Government of India
- Objective: To address malnutrition amongst mothers, adolescent girls and young children in India.
- Tata Trusts partnered in supporting implementation of POSHAN Abhiyaan through an innovative fellowship program called the Swasth Bharat Prerak programme. and by setting up of NRC
- Key Activities:
 - ➤ Policy and Technical Support
 - ➤ Strengthening Programmatic Activities
 - ➤ Monitoring and Evaluation

NITI Aayog -TSU

- Strengthen and support functioning of a TSU housed at NITI Aayog to monitor POSHAN Abhiyaan.
- The TSU also supports the health and nutrition wing of NITI Aayog.
- The team conducted a rapid assessment of ICDS services, with special focus on take home rations and distribution of hot cooked meals, during the current pandemic, across 20 states.
- Currently the team is developing a compendium on health and nutrition practices including coverage on COVID-19 relief measures

NIN CENTRE FOR EXCELLENCE

TATA -NIN Centre for Excellence

- The TATA –NIN Centre for Excellence in Public Health Nutrition was set up in November 2016 to support research in Public Health in India.
- Comprehensive National Nutrition Health Survey was conducted through TATA-NIN Centre for Excellence in 1 district (Nalagonda, Telangana).
 - Analysis of biomarkers in blood, food and water samples from selected households.
 - ➤ Real time data collection and communication of results to the TATA-NIN dashboard
- Various studies are being conducted on national level involving field trials to generate evidence for policy recommendations.
- For cross-learning, NIN researchers trained in 'National Health and Nutrition Examination Survey', a gold standard survey on dietary intakes in the US.

EXPERIENCE ZONE AT FSSAI & DIGITIZATION OF VIDEOS

Experience Zone at FSSAI

- The Experience Zone housed at FSSAI has been developed with the support of and in partnership with Tata Trusts
- It is a walkthrough of India's food system.
- It gives a first-hand look at the initiatives and campaigns by the regulator that are transforming the food and nutrition landscape in the country.



Digitization of Videos

- FSSAI has developed various informative brochures for awareness generation among public.
- These include the Pink Book, Yellow Book, FOSTAC Training Module and Food Safety and Hygiene Manual.
- These brochures and being digitised for mass awareness generation with the support of Tata Trusts.
- The videos will soon be disseminated through various channels.

THANK YOU!