



Ten Foundation
Developments in 2010

The Ten Foundation

an opportunity for young people to secure safe and sustainable futures

Developments in 2010

Activities according to project location:

Zimbabwe

- Plans to upgrade the Karoi children's home are made and begun. Detailed below.
- Stichting Ten's director, Robi Valkhoff, visits projects.
- Computers and software are secured for further training (learning and play) at the Karoi children's home. Training begins. Detailed below.
- The Ten Foundation Trust is established. Existing volunteers and contributors continue to be involved – 2 are officially recruited as members of staff, meanwhile others continue to volunteer.
- Plans for satellite homes and cradle to cradle training are developed.

The Netherlands

- Publicity, fundraising, awareness-raising, and talks with potential project partners continue.
- Cradle to cradle training with GRO is carried out. Detailed below.

The Democratic Republic of Congo

- Initial and follow up cradle to cradle training is carried out in Lubumbashi. Detailed below.
- Plans for establishing seed production in Lubumbashi, and roll out of training beyond are made. Detailed below.
- Stichting Ten's director, Robi Valkhoff, visits project.
- Request for cooperation with: the Bralima Foundation, Heineken, and the Netherlands Embassy are developed. Continued communications are maintained with other local potential partners e.g.: the Belgian Embassy and Conafed.



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Planning upgrades to the Karoi children's home, 2010 onwards

The intention of the project is to upgrade the home in Karoi's structures and resources, in order to: restore it to its optimum conditions, establish strong foundations for it to continue to provide shelter, and to equip it to facilitate education and training for those living there.

Safety, health and sanitation

The home needs strengthened security in order to be a consistently safe environment for young, vulnerable children. As a busy home for so many children it also needs improved infrastructure, utilities and storage in order to be a safe, hygienic and efficient institution. Health issues need to be dealt with as efficiently and as sensitively as possible – both in terms of prevention of, and care for, illness/health conditions, especially considering the high levels of HIV/AIDS in the project area around Karoi. Requirements include acquisition or improvement of:

- Security e.g. lights and locks
- Sewage pipes
- Showers, toilets and tanks
- Washing machines
- Storage e.g. closets

Food and water

Currently means of cooking are limited, and dependent on unreliable sources of fuel, food and water. Much of the needs are secured through donations. This is not always reliable and only works for the short-term. It is not how the home or children will be able to support and feed themselves forever. Depending on donations has also often made it difficult to organize what to cook and eat, and thus to consider the health impact of the food served. Resources for strong sustenance and self-sustainability programmes are lacking. Investing in cooking facilities, water sources, and food production processes will ensure a physically safer and more constant cooking regime, an improved and reliable dietary intake, and increased independence for the home as a whole. Requirements include acquisition or improvement of:

- Cooking facilities and utensils
- Clean water source (borehole)
- Gardening facilities

Planning and funding

The items and activities included in the upgrade plans constitute one-off costs. They are required for the safety and well-being for the staff and children and would have lasting impact once carried out/installed etc. After this one-time contribution, minimal financial input from external sources would be required. Indeed, improvements to the equipment and training facilities would reduce costs long term. Stichting Ten will fund essentials and seeks to receive support from the Netherlands Embassy, Harare, as well as local partners. This project is in progress.



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Learning & play at the children's home, Karoi, Zimbabwe , 2010-2011 onwards

Stichting Ten has initiated a sub-project of learning & play with all the children living in the children's home. Stichting Ten has been able to secure 27 computers equipped with e-learning software and Microsoft software through the help of Close-the-Gap, - e-learning for kids and Microsoft respectively. Funding has also been secured from the Fiep Westendorp Foundation. The main activities are: establishing and equipping a secure computer room; installing the computers; introducing the children and staff to basic computer use; and gradually building on the use of the computers; applying this to administration, education, play and communication.



Supervised access to computers, and resources such as e-learning for kids will develop children's I.T. skills at the same time as reinforcing their learning and overcoming some of the disadvantages they face at school, making learning an appealing, modern and social activity. Access to I.T. will provide the children with skills that can serve them, their futures, and also contribute to the wider community. Teaching and inspiring the children with skills and activities will aid their maturation and transition into independent adults. The children will be able to bridge the gap between learning and play. They will become able to learn more independently – and to take charge of building on their own interests and knowledge. The children will also benefit from having a source of entertainment. The children will be able to develop their communications and interactions with wider horizons, learning technical skills, but also creative and social skills. This can support the children in their practical and communicative development, creating a culture of sound values to be passed on; each child can form understandings that will ensure personal and professional relationships of respect, open-mindedness and shared responsibility in the future.

The computers can become an integral part of how the children approach their learning & homework as well as their free-time. This will be consolidated:

- Local and international volunteers will ensure that the equipment is maintained and that training is continuous.
- Cultural/social exchange between the communities in Karoi, the Stichting Ten community in the Netherlands (including schools), and other partner projects will grow.
- On and off-line resources such e-learning for kids, which are constantly developed and modernised, can support the children in their educational development. Cooperation with local partners such as Zimbabwe Opportunities



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Industrialisation Centres means that older children and young adults can be guided in their use of information technology during their secondary education and in their professional development.

- Security and supervision of the use of the computers and internet will be closely monitored and guided.



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Cradle to cradle training with GRO, the Netherlands, 2010 onwards

After visiting the food production etc programme taking place in Zimbabwe since 2008-2009, the founder of GRO was inspired to participate in training from Stichting Ten in spring 2010, and established GRO. GRO has begun mushroom production using coffee waste from the La Place range of restaurants in a closed transport network with Vroegop-Windig (bringing coffee waste to GRO and returning mushrooms to La Place). Planned developments are to also use spent grains from Heineken breweries, to begin producing cleaning products using citrus waste, and as production expands, to employ disadvantaged youth. GRO was nominated for the Horecava Innovation award in the last quarter of 2010. Below is a press release following GRO winning the first Horecava sustainability prize in the first quarter of 2011.



Persbericht: Amsterdam, 10 januari 2011

GRO, La Place en Vroegop-Windig winnen eerste Horecava 2011
Duurzaamheidsaward

Vandaag 10 januari heeft het duurzame project, waarbij koffiedik wordt hergebruikt voor de teelt van oesterzwammen, van GRO, La Place en Vroegop-Windig de eerste Horecava 2011 Duurzaamheidsaward gewonnen. De jury heeft deze nieuwe award in het leven geroepen om het groeiend aantal duurzame innovaties te belonen.

De jury

Tijdens de officiële opening van de Horecava maakte de jury de winnaars bekend voor de beste innovaties in de branche. Van de 150 verrassende, hoogwaardige producten en concepten waren zeventien innovaties genomineerd, waaronder het duurzame project van GRO, La Place en Vroegop-Windig. Criteria waarop de jury heeft beoordeeld zijn; innovatief karakter, omzet - of margeverhoging, kwaliteitsverbetering, kostenverlaging, efficiënter of veiliger werken. De jury over het winnende duurzame project van GRO, La Place en Vroegop-Windig: "Een groots initiatief op het gebied van cradle to cradle, waarbij horecabedrijf, transporteur-grossier en teler intensief samenwerken. Een prachtig voorbeeld van eigentijds ketendenken en van verantwoord ondernemerschap."

De drie initiatiefnemers van het project zijn zeer blij met het resultaat. Jan Willem Bosman, GRO: "Dit is een mooie erkenning van ons innovatieve project, waarbij maar weer eens blijkt dat restproducten een prachtige basis kunnen zijn voor meer nieuwe producten. Van koffie tot paddenstoel! En ze smaken heerlijk."

Walter Seib, directeur La Place: "We zijn trots dat we samen met onze partners GRO en Vroegop-Windig deze nieuwe award hebben gewonnen. Het winnen van de award

is een mooie waardering voor een innovatief project. Hopelijk zullen vele ondernemers dit initiatief volgen. La Place is continu bezig om verantwoord en duurzaam door te voeren in gerechten en productie. We zijn constant aan het zoeken naar nieuwe mogelijkheden en in dit project hebben we de perfecte partners gevonden om het uit te voeren."

Bram Vroegop, directeur Vroegop-Windig: "De enige manier om stappen te maken in duurzaamheid is samenwerken binnen de keten. Dat moet je niet alleen roepen, maar ook durven doen! Deze samenwerking is daar een goed voorbeeld van en wij zijn trots dat wij hier een aandeel in kunnen leveren. Wij leveren verse producten af en nemen de basis voor een vers product mee terug, een optimale inzet van het transport!"

Het winnende duurzame project

GRO, La Place en Vroegop-Windig zijn sinds juli een samenwerking aangegaan voor het hergebruiken van koffiedik van de restaurants van La Place. Koffiedik blijkt een goede voedingsbodem te zijn voor de kweek van oesterzwammen. De restaurants van La Place verzamelen het koffiedik in afsluitbare plastic emmers die Vroegop-Windig retour neemt als zij hun eigen versproducten afleveren. Het koffiedik wordt door GRO gebruikt als voedingsbodem voor de kweek van paddenstoelen. Vroegop-Windig neemt de oogst weer mee en La Place verwerkt de oesterzwammen in vele gerechten. Het project zorgt voor een duurzame teelt van paddenstoelen en voor hergebruik van 220 ton koffieafval op jaarbasis bij La Place. Tevens wordt optimaal gebruik gemaakt van de logistiek: er worden geen extra kilometers gereden.





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Mushroom and food production training projects, involving Heineken, the Ten Foundation and the Bralima Foundation, in Lubumbashi, the Democratic Republic of Congo, 2010 onwards



Initial training, March 2010

The pilot project is established surrounding the Bralima brewery with members of a Bralima women's group, a handicapped centre, and a school for the deaf. Activities carried out:

- Construction of three mushroom houses.
- Training of three groups of 25 each:
 - Introduction to mushrooms and the growing of them;
 - Identifying and gathering all the available waste; preparing the substrate;
 - Carrying out substrate bagging and spawning;
 - Incubation and incubation room management; general mushroom house management;
 - Mushroom harvesting, preparation, and/or storage;
 - Beginning to integrate mushroom production with other production.

Follow up training, May 2010

Further training was carried out with the three communities. This consisted of:

- Ensuring the knowledge gained during the initial training had been implemented properly and addressing any problems encountered;
- Ensuring that production could continue and expand;
- Preparing participants to be trainers themselves;
- Training further in harvesting, preparing, processing and preserving the mushrooms;
- Training further in integrating mushroom production with use of by-products for compost and animal feed, and thus other general food production;
- Encouraging commercialization, marketing and sale of produce etc.

On going independent achievements of participating groups

- Selection of project leaders responsible for coordinating: participants, funds, equipment/ supplies, sales, communications, and generally making plans for development of the project;
- Presentations of project to local and further spread individuals/institutions, e.g.: the Mayor of Lubumbashi, the University of Lubumbashi, and the US Ambassador to the DRC;
- Regular sales e.g. at the restaurants of hotels in Lubumbashi.

Plans for seed production and roll out



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There is enough demand and enthusiasm to create a seed production laboratory, to be created and operated locally, thus ensuring continuous local seed production (mushroom spawn especially). A selection of participants will receive specialised training in this and to create a local core team that can undertake further trainings to guide other groups in similar set-ups. It is intended that once the local team are producing seed independently, full responsibility for production will be theirs. The laboratory will be shared by participants and will be effectively donated, so 'ownership' will be the participants'. Training will consist of:

- Teaching participants to make their own seed from the mushroom body itself.
- Preparing the media on which to grow the mushroom mycelium.
- Identifying the right kind of mushroom for tissue culturing.
- Handling and multiplying the cultures.
- Managing the spore/ mycelium banks.
- Connecting the making of the mycelium and the initial production covered.
- Diversification of seed production.
- Spread of seed sale, e.g. to new producer-groups trained by the original participants.

This set-up will ensure that the local skills base, and source of supplies, becomes a permanent fixture that can continue and expand. This one-off investment in the start-up will allow for sustainable and self-supporting production and training to start and continue independently. Income earned through sale of mushrooms, other food, and seed, can be spent on necessary supplies, reinvested in the project and distributed as compensation/income independently. Already, participants are marketing the mushrooms being produced and reinvesting resulting funds back into the project. Anticipated results of continued expansion:

1. Consolidation of groups growing mushrooms & other foods using locally available resources.
2. Mushrooms & related produce become a substantial part of the diet of the participants, compost is used in fields/gardens and produce is sold for profit/to reinvest in production.
3. Establishment of a seed production laboratory; training in seed production; and continuous production of seed will support the existing participants, and other local groups trained.
4. There is the potential for commercial production - of mushrooms, other food produce, seed, or of the by-products of production. Potentially participants can proceed to a higher grade of operations, developing entrepreneurial, organizational, commercial and marketing skills.

Partners, sponsors etc

The Bralima Foundation, Stichting Ten and the project team are working with many local partners and volunteers. Supporters of projects include:

- Prof. Ilunga Wa Ngoie, Director of 'Agro Alimentaire' dept., Lubumbashi University, ndalailunga@yahoo.fr
- Frank Ginneberge, Cite Des Jeunes, Lubumbashi, frankginneberge@msn.com
- Marie-Gregoire Tambila, Mayor, Lubumbashi, mg_tambila@yahoo.fr
- Elise Muhimuzi, Conafed, Kinshasa, elise_muhimuzi@yahoo.fr



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- Philip Heuts, Belgian Consulate, Lubumbashi, philip.heuts@diplobel.fed.be, Celio Mayemba, Belgian Embassy, Kinshasa, Celio.Mayemba@diplobel.fed.be
- Lex Ronteltap, manager of Research & Innovation, lex.ronteltap@heineken.com, Vera Zandbergen, Executive Board, Heineken International, Vera.Zandbergen@heineken.com
- Hans van Mameren, general manager of Bralima Congo, j.h._van_mameren@heineken.nl

Further project activities will make use of existing structures, with the Bralima Foundation, Ten Foundation and Heineken/Bralima organisations. The Bralima Foundation and Ten Foundations anticipate the project and laboratory becoming independent and self-supporting by 2012. The final stages of supporting the participants in becoming independent is also supported by Cité des Jeunes, and potentially Heineken International, the Netherlands Embassy (Kinshasa), the Belgium Consulate (Lubumbashi) and the Belgian Embassy (Kinshasa).