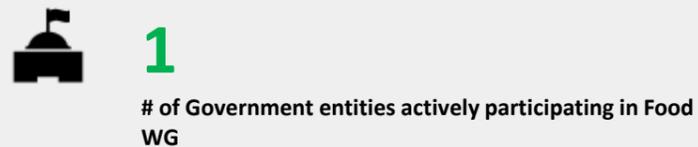
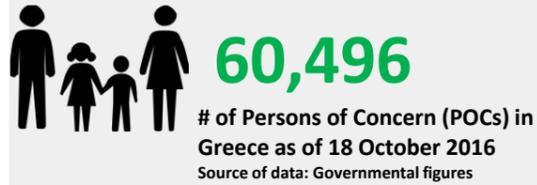




SECTOR KEY FIGURES



© UNHCR/Roland Schoenbauer - Food distribution in Cherso Camp, Northern Greece



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JULY-SEPTEMBER HIGHLIGHTS

Hellenic Department of Defense, through the various military branches provides three daily meals to more than 45,000 persons per day in government managed accommodation sites on the mainland and (hotspots) on the Islands. A handful of NGOs and many local and international volunteer groups provide supplemental meals and foods in many sites. NGOs fund and supply daily catering/ meals on the Islands, outside of hotspots and in 4 sites on the mainland. UNHCR continues to fund food assistance through cash assistance or vouchers to relocation cases and vulnerable individuals housed in hotels through the Relocation scheme. Emergency dry food packs are provided to new arrivals in the Islands while cooked meals/ catering for those living in sites outside the hotspots are provided by a number of national and international NGOs and volunteer groups with both independent and ECHO funding.

Food Cell Task Force and Assessment: A Food Cell Task Force was created in June 2016, and comprised representatives from the Ministry of Defense, the Secretary General's Office, UNHCR and other local and international NGOs. The aim of this Task Force was to conduct an assessment that could provide recommendations on future food assistance and ways to mitigate community frustrations while ensuring food and nutritional quality and security. It also looked into the requirements for transitioning from distributions to cash based assistance.

The main outcomes of this assessment undelined the importance of changing the current menus, by increasing their nutritional value and replacing them with more culturally acceptable solutions. The focus group discussions showed also that people are concerned about the type of meals distributed to people with specific dietary needs (namely children, lactating women, diabetics). The idea and plan for the coming months is to gradually transit from in-kind assistance (e.g. food distributions) to cash and as the findings of the assessment indicated, people are interested in such modalities that can address their individual needs and preferences. Site infrastructure improvements including upgrading of electricity/water supplies in some sites and construction of kitchen spaces could limit the transition from catering to cash based assistance and improved self reliance.

The final version of the assessment was shared with the Ministry Of Migration Policy and will soon be publicly available. The Food Working Group coordinated by UNHCR and IOCC/Apostoli, includes members from various local and international NGOs and the Panhellenic Association of Dietologists and Ministry of Defense, is focusing on finding time-bound recommendations and solutions to increase the quality and nutritional value of the meals distributed to PoCs in sites across , which would be in support of the Ministry of Migration Policy and Ministry of Defense in responding to the needs of the PoCs.ect.

NEEDS ANALYSIS

The findings of assessments that were conducted in sites on the mainland of Greece and Islands showed that the quality of food provided by the Hellenic Army and catering companies, is poor, **repetitive and not in line with the PoC food preferences**. PoCs are requesting for more culturally acceptable food and healthy snacks (e.g. fruit, vegetables, milk) as well as adequate and suitable storage spaces, including refrigerators within accommodation sites. Because of the heat and the lack of refrigerators, food spoils quickly. In addition, in all sites people reported receiving expired food at least once, with some cases of food poisoning in various sites.

PoCs perspective on catering are similar across sites, gender and nationality. In the majority of sites, participants report throwing away or not collecting substantial amounts of food. Poor quality, lack of variety, small portions for men, and the way food is cooked were the main concerns regarding food aid. All nationalities highlighted the lack of baby milk and complimentary foods for children under 5 years old as a problem. Other groups with specific needs that are not met, include diabetics, pregnant and lactating women. This was also confirmed when asking about breastfeeding opportunities, where women indicated that the lack of appropriate food aid affected their ability to breastfeed.

Refugees complained also about the system of food distribution. Many fights are taking place in the sites during the distribution, people feel discriminated against by the staff and in some sites the waiting or distribution areas are affected by weather elements.

On several sites participants suggested to hire Syrian, Iraqi or Afghan chefs to prepare food as the main criticism is related to the current way of cooking - overcooked food with too much or too little oil and a lack of spices.

SECTOR ACHIEVEMENTS

