

Project Impact

- Formed a positive relationship with JKUAT
- Created student learning and participation of the WHE program at JKUAT
- Helped align expectations of project partners
- Encouraged a self-reliant method of development work



Impact on Me

Through this experience I was able to put a face to food security and poverty issues that are encountered globally. I was also able to develop my cultural competence while gaining experience in my field of interest. I also created lasting friendships and enhanced my professional network.



Location in Kenya

Project Goals

- To assess the feasibility of starting up a new probiotic yoghurt kitchen in the Nairobi area
- Deliver and assist the Jomo Kenyatta University of Agriculture and Technology (JKUAT) lab with the probiotic bacteria
- Form a positive relationship with our new partner JKUAT

Project Activities

- Assisted the lab technician with learning how to grow the probiotic bacteria for the use in yoghurt kitchens
- Performed sensory testing on Fiti yogurt
- Attended several meetings with potential partners interested in starting up a yoghurt kitchen
- Engaged in the student community to create awareness and learning opportunities for Kenyan students as well as myself
- Taught women how to make their own yoghurt, as well as the basics of food safety

Project Outcomes

- Formed a Government partnership and potential kitchen location in Makuyu, in combination with a community empowerment center
- Created a student chapter of WHE comprised of JKUAT students from diverse disciplines
- JKUAT lab has the information and knowledge to prepare Fiti probiotics
- JKUAT lab has a greater understanding of product consistency, and the knowledge to pursue it



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Project Recommendations

- Ensure that the laboratories have the materials required to perform the proper procedures for creating the mother culture
- Communication between interns, JKUAT and Canada should be more frequent
- Create a new yoghurt network, or better system to oversee the kitchens in Kenya



Project Challenges

- The laboratory was lacking in sufficient supplies to create a quality controlled probiotic mother culture
- Lack of funds to pursue the start up of a new kitchen, and pay administrative fees
- Cultural differences and expectations of partners
- Miscommunication of tasks and responsibilities on the part of all parties