





#### SUSTAINABILITY Funding available to Drying and scale mushroom packaging facilities centrally at teaching project Innovative locally centre built dryers not using electricity or technology Ensure that all Communicate and methods used at each teach procedures farm is in alignment required for uptake of with international excess production bort of dried mushroo Ensure water used Improved requirements for mushroom climate farming is tested and outcomes approved Establishment of B2B and B2C Production at partnerships teaching centre dried and packaged for international markets Funding of

Ability to sell our

mushrooms

internationally

other projects

within our

portfolio

Establish mushroom farming teaching centre.

Collection point

within local

community for

acquired surplus

production

Continous

mushroom

production at

teaching centre

All required

licences and

certifications

Provide skill-based hands-on traing to 200 beneficiaries every year.

Deliver training in business principles and phone banking

Encourage and support uptake of collaborative farms.

Encourage usage of purified water for mushroom farming.

Encourage consumption of fresh and dried mushrooms.

#### Assumptions:

- Priority given to women and PWDs
- 200 clients taught per year
- Production from teaching centre belongs to Cedar Tanzania
- Population of Nyamatongo Ward is 35,000
- 50% of yearly clients will set up collaborative farm
- Additional 25% will produce for own consumption.

## GOALS

# ACTIONS

## INDICATORS

Create new farming opportunities introducing a climate change resilient crop especially suited to women and people with disabilities.  Permanent production and ongoing training at our community centre	Establishment of training centre in mushroom growing at our community centre.  Provide education with rolling intake with priority given to women and people with disabilities.  Establish continuous production, drying, and packaging of mushrooms at	Training of Cedar Tanzania staff in mushroom growing.  200 residents successfully trained in mushroom growing through the first 12 months.  Ongoing production from the training facilities at the community centre.
Promote healthy and ecological practices including eco-friendly recycling of agricultural waste and creation of waste-free fertiliser.	Deliver training on the negative impacts of climate change and provide mitigating solutions where practical and available.  Provide training in environmental best practices within mushroom farming and the context in which we work.	Decrease in bio-waste being burnt on fields within the ward. Increase in utilising mushroom waste as fertiliser. Increase in behaviours mitigating climate change.
Uptake of mushroom farming in the local community.	Encourage beneficiaries to establish collaborative farms.  Deliver ongoing advisory support to new farms.  Deliver teaching in business skills and banking.  Provide advice on packaging, sales, and customer service.	Percentage of the trained clients who successfully establish farms and who is still farming after six months.  Number of contact points and visits to newly established farms within first six months of operation.  Increase in availability of locally produced mushrooms.
Increase in wellbeing resulting from directly improving nutritional deficits through greater availability of highly nutritious locally sourced produce, and from an increase in household income.  Strengthen vulnerable groups such as women and people with disabilities' position in their communities.	Explain nutritional values and benefits of mushrooms to the wider community.  Deliver practical cooking lessons.  Deliver teaching in re-investing in business and in savings.  Provide information on healthcare and education available.	Decrease in children diagnosed with malnutrition and stunted growth and development in the area.  Increase in health for mothers and children under 5.  Increase in knowledge on nutritional health.  Increase in household living standards and overall wellbeing.
Safety-net newly established mushroom farms against loss from over-production.  Connecting the local agricultural activities with the international market in a manner that promotes and ensures sustainability and fair wages.	Approve and test methods used at each farm are in alignment with international requirements.  Ensure water used for mushroom farming is tested and approved.  Ensure community centre has capacity to dry excess production purchased.  Communicate and teach procedures required for uptake of excess	Minimum of wasted produce due to satiated local market.  Manuals and procedures in place and accessible to all community members.  Testing and certification records on file.  Increased capacity for drying and packaging surplus production.
Achieve a higher degree of self- funding within Cedar Tanzania and prove project ready to scale further.	Achieve year-round harvest from community centre. Achieve all required licences and certificates for sale of mushrooms locally and internationally. Ability to package and sell B2B and B2C (bulk/wholesale and shelf-ready retail).	Agreements in place with buyers internationally and locally. Licences and certifications on file. Project financially sustainable after 12 months. Project is ready to copy and implement into other areas with similar conditions.