

Recommendations for Food Assistance Food Security and Agriculture/Livelihoods Sector - Humanitarian Response Plan 2022-23 March 2023

- This guidance is developed following consultation with partners and technical working groups across hubs and should be used with sector HRP strategy and supplementary guidance on activity 1.2 – monthly food rations - for background and context. Please use the [annex](#) for more guidance on response packages and household size.
- This guidance is an effort to ensure harmonized response through a minimum package recommended for each of the activities listed under the sector strategy for HRP 2023 and is applicable to all sector partners – HRP or non-HRP.
- An estimated USD value for all the response packages has been provided but may vary based on currency fluctuation and various contextual issues across the country.
- The modality for delivering this response package should be contextualized as per the area of operation, implying all response packages can be delivered in kind, cash, or voucher based on the feasibility of such modalities.
- **For cash and voucher transfer values should be calculated using the following methodology:**
- **NES:** Use the latest REACH market monitoring report/ analysis¹ to calculate 70-75% of the total food component of the Survival Minimum Expenditure Basket (SMEB) value for the average transfer value for So1 (cash/ voucher) per household or individual transfer value. In January 2023 for NES, the SMEB Food Component was recorded at 104 USD. ($104 \times 70\% = 73\$$ average per HH's, on individual value based on 6-person family size $73\$/6 = 12\$$ ¹
- **NWS:** This value is based on approximately 70% of the daily kcal intake (around 1550 Kcal per person per day in a monthly family food ration) as per the FSS guidance. It is also reflective of 70% of the SMEB food-only proxy basket worth \$76 per HH of 5 members – equivalent to approximately \$13 per member. It is recommended that \$65 is the maximum transfer value per HH even in case organizations apply HH size targeting. [Please find NWS Cash and Voucher Assistance \(CVA\) Transfer Values Interim Guidance: March 2023 | Food Security Cluster \(fscluster.org\)](#)
- **HCT:** Use the Damascus Cash Working Group recommendation, The recommendation is based on a Minimum Expenditure Basket (MEB) and stands at 260,000 SYP for a household of five members (i.e., around 40 USD as per the official exchange rate). The transfer value may change again in the next months due to inflationary trends in Syria, exacerbated by the ongoing global increase in food and non-food prices. Therefore, for planning documents, budgets, and proposals, it is recommended to augment the recommended value by an additional 15% given the inflationary trends in Syria and the ongoing global increase. Ensure coordination on transfer value through hub CWG. (any cash response related to EQ to use the revised exchange rate).

¹ Survival Minimum Expenditure Basket (SMEB), North Syria: Guidance Note – Cash Based Responses Technical Working Group (CBR-TWG): February 2017. Please ask your hub Cash Coordinator for guidance note.

Activity (as per HRP log frame)	Description	Total target	Recommended targeting criteria	Recommended Package	Estimated USD value
<p>1.1</p>	<p>Hot meals are often used in humanitarian settings to provide immediate relief and support to populations affected by disasters, conflicts, and other emergencies. They can be an effective way to address the immediate needs of people who may have lost their homes or access to food, and who are in urgent need of sustenance.</p> <p>Hot meals may be particularly useful in situations where there is limited access to cooking facilities or where people do not have the resources or capacity to prepare their own meals. They can also be a way to provide a sense of community and support, as people may come together to share a meal and receive support and information.</p>	<p>800,000</p>	<p>Blanket approach for all newly affected people who need immediate cooked food support. The hot meal response should continue until the affected population has access to RTEs, and Monthly Food Baskets</p>	<p>Earthquake or adhoc displacement recommendations Partners are encouraged to align and use the gFSC guidance on hot meals</p> <p>The guidelines for the distribution of hot meals may vary depending on the specific context and purpose of the meal distribution, but here are some general guidelines that can be helpful:</p> <ol style="list-style-type: none"> 1. Food safety: Hot meals must be prepared and served in a safe manner to avoid foodborne illness. Food should be cooked to the appropriate temperature and kept at a safe temperature during transport and distribution. 2. Proper packaging: Hot meals should be packaged in a way that keeps the food hot and prevents spills or leaks. This may include the use of insulated containers, foil or plastic wrap, and tight-fitting lids. 3. Nutritional value: Hot meals should be nutritionally balanced and meet the dietary needs of the intended recipients. Considerations should be given to dietary restrictions or allergies. 4. Access and distribution: Hot meals should be distributed in a way that ensures access and equity for all recipients. This may include identifying areas of need, partnering with local organizations to reach vulnerable populations, and establishing equitable distribution points. 5. Communication: Clear communication with the recipients is important to ensure they know where and when they can receive the meals. This may include advertising the distribution locations and times, providing clear instructions on how to reheat or consume the meals, and ensuring that recipients have the necessary utensils and containers to eat the meals. 6. Volunteer and staff training: Volunteers and staff involved in the distribution of hot meals should be properly trained in food handling and safety, customer service, and cultural sensitivity. 7. Cultural considerations: The distribution of hot meals should take into account cultural and dietary preferences, restrictions, and taboos. 8. Gender considerations: The distribution of hot meals should take into account gender considerations, such as the specific needs of women and girls, and ensuring that they have equal access to food. 9. Security considerations: The distribution of hot meals should take into account security considerations, such as the safety of the distribution site and ensuring that people can receive food without fear of violence or intimidation. <p>Overall, the goal of hot meal distribution should be to provide safe, nutritious, and accessible meals to those in need while maintaining dignity and respect for the recipients. There are many different types of hot meals that can be distributed in humanitarian settings, depending on the local context, available resources, and cultural considerations. Here are some examples:</p> <ol style="list-style-type: none"> 1. Soup or stew: This is a common hot meal that can be made using local ingredients and can be easily transported and distributed. It can be a nutritious way to provide a range of vitamins and minerals, and can be customized to meet the dietary preferences and restrictions of the population being served. 2. Rice and beans: This is another simple and nutritious hot meal that can be made using local ingredients. It provides a good source of protein, fiber, and carbohydrates, and can be flavored with spices, vegetables, and other ingredients. 3. Pasta dishes: Pasta dishes such as spaghetti or macaroni and cheese can be a comforting and filling hot meal that is easy to prepare and transport. It can be customized with different sauces, proteins, and vegetables to provide a range of flavors and nutrients. 	<p>1 USD per meal per person per day</p>

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1.1				<p>4. Casseroles: Casseroles can be made using a variety of ingredients such as meat, vegetables, and grains, and can be a convenient way to provide a hot meal that is easy to transport and distribute. They can be customized to meet the dietary preferences and restrictions of the population being served.</p> <p>5. Porridge: This is a hot and filling meal that can be made using grains such as oats or rice, and can be flavored with milk, honey, or other ingredients. It can be a good source of energy and nutrients and can be easily transported and distributed.</p> <p>The calorific requirements for hot meals in humanitarian settings may vary depending on the specific context and the needs of the population being served. The minimum daily caloric intake recommended by the World Health Organization (WHO) for adults in emergency situations is 2,100 kilocalories (kcal) per day, and for children under 5 years of age, the minimum daily caloric intake is 1,500 kcal.</p> <p>When planning and preparing hot meals for distribution in humanitarian settings, it's important to ensure that each meal is providing a sufficient amount of calories to meet the daily needs of the population being served. This can be achieved by calculating the total number of calories provided by each meal and adjusting the portion sizes or ingredients as needed to meet the recommended calorie intake.</p> <p>It's also important to consider the nutritional quality of the hot meals being provided, and to ensure that they are providing a balance of macronutrients (such as protein, fat, and carbohydrates) as well as essential micronutrients (such as vitamins and minerals). This can help to prevent malnutrition and support the overall health and well-being of the population being served.</p>																																																																		
1.1	Emergency response to crisis affected vulnerable people with short term food assistance through appropriate modalities.	2,200,000	<p>Blanket approach for all newly affected people who need immediate food needs for an initial 14 days (the minimum acceptable is 5 days)</p> <p>Suggested modality is in kind for easy access to food. However, other modalities can be used provided its easy to access. Suggested timeline is 1-4 weeks based on needs; and access to cooking facilities to move to monthly food rations.</p> <p>Recommended Triggers:</p> <ul style="list-style-type: none"> Initial response to internal displacement Initial response to population facing restriction in movement or besiegement. 	<p>Minimum 2100 kcal per person per day Ready to Eat Rations (RTERs). Sample Items for RTER packages for 5 days for a family of 5/6 provided below. In case of households less than 5, divide kit content accordingly for a family size larger than 5/6 provide two kits per household.</p> <table border="1" data-bbox="981 938 1915 1528"> <thead> <tr> <th>Items</th> <th>Quantity in box for 5 persons for five days(Kg)</th> <th>Quantity in box for 6 persons for five days(Kg)</th> <th>Grams/ person/ day</th> <th>Kcal</th> </tr> </thead> <tbody> <tr> <td>Fava Beans</td> <td>2.8</td> <td>3.4</td> <td>112</td> <td>80</td> </tr> <tr> <td>Chickpea Paste/ Canned Humos</td> <td>3.6</td> <td>4.3</td> <td>144</td> <td>239</td> </tr> <tr> <td>Canned chicken</td> <td>1</td> <td>1</td> <td>40</td> <td>63</td> </tr> <tr> <td>Canned vegetables</td> <td>0.8</td> <td>1</td> <td>32</td> <td>22</td> </tr> <tr> <td>Olive oil</td> <td>0.5</td> <td>0.6</td> <td>20</td> <td>177</td> </tr> <tr> <td>Canned Tuna</td> <td>1.62</td> <td>1.95</td> <td>65</td> <td>121</td> </tr> <tr> <td>Sugar</td> <td>0.5</td> <td>0.6</td> <td>20</td> <td>80</td> </tr> <tr> <td>Zaatar dried</td> <td>0.5</td> <td>0.6</td> <td>20</td> <td>55</td> </tr> <tr> <td>Additional items</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Bread Syrian (4 loaves) *</td> <td>12</td> <td>14</td> <td>480</td> <td>1291</td> </tr> <tr> <td>outside box</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>Total</td> <td>23.32</td> <td>27.9</td> <td>933</td> <td>2128</td> </tr> </tbody> </table>	Items	Quantity in box for 5 persons for five days(Kg)	Quantity in box for 6 persons for five days(Kg)	Grams/ person/ day	Kcal	Fava Beans	2.8	3.4	112	80	Chickpea Paste/ Canned Humos	3.6	4.3	144	239	Canned chicken	1	1	40	63	Canned vegetables	0.8	1	32	22	Olive oil	0.5	0.6	20	177	Canned Tuna	1.62	1.95	65	121	Sugar	0.5	0.6	20	80	Zaatar dried	0.5	0.6	20	55	Additional items					Bread Syrian (4 loaves) *	12	14	480	1291	outside box					Total	23.32	27.9	933	2128	USD 30-50
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1.1				<p>Alternative items: If any of the above items are not available, those can be substituted as follows: Items such as beans, canned chicken/tuna can be substituted by other legumes available in the market with similar nutritional values. Sugar can be substituted by dried dates, Halva, Jam. Please consider the kcals of all items through https://www.fsnnetwork.org/resource/nutval-40 Powdered juice can be provided only if WASH conditions are suitable). Bread, if not provided in the basket, should be coordinated with local bakery support and/or replaced by biscuits/crackers.</p> <p>Expiration Date:</p> <ul style="list-style-type: none"> It is recommended that items have a shelf life of six months since the day they are available in storage but can be longer. Organizations should factor in time needed for procurement, transportation, and testing, and make sure the remaining for prepositioning is six months. 3 months before the expiration date of items RTER should be distributed and to be coordinated with the Food Security Sector Coordinator in the operational hub related. 	
1.2	Monthly food assistance for the assessed food insecure people through appropriate modalities.	11,200,000	<p>Combination of the criteria under the points below to determine the most food insecure.</p> <ul style="list-style-type: none"> Household demographic indicators Vulnerability status of household members Displacements status of households Accommodation status of the household Access to income. Food Security indicators 	<ul style="list-style-type: none"> At a minimum 70% of the daily kcal intake which is around 1550 Kcal per person per day in a monthly family food ration. Calculation will be made on a reference family size of 5/6 for a period of 30 days. In camps recommended to keep 100% and to maintain flour support/bread assistance. The monthly food ration can be provided through various modalities such as in-kind, cash or voucher as long as the feasibility of that modality is established. The proposed percentage breakdown of the ration is 59% of energy to be contributed by carbohydrates, 12% from proteins and 29% from fat. The sector strongly recommends the feeding period of 30 days and a minimum of 8 distributions (8 months out of 12 months) to the assessed same food insecure households. It is assumed from the Food Security Assessment at household level that in general food insecure households will be able to meet the rest of the kcal/person/day from their own sources where livelihood opportunities are available. However, the sector encourages partners to contextualize this position along two areas (1) by levels of food insecurity at household level and (2) by access and severity of needs. (See here for more details). Households that are severely food insecure or are in hard to reach/newly accessible locations and cannot meet the full daily calorie intake will be provided food baskets for full 2100 kcal person/per day. The sample baskets are for a family size of 5/6. See here for more details on household size. When designing your organization's basket, please take necessary steps to harmonize it with other organizations so that locally there are no tensions/competition among communities and a sustained monthly food assistance can be provided. 	USD 60-80

1.2

Modality and basket Considerations:

- To select the best modalities for monthly food assistance, organizations should carry out a feasibility and modality analysis exercise that looks at factors of market functionality, access, protection concerns, Do no Harm, organizational capacity, financial infrastructure, and preference of affected population.
- In consultation and agreement with the nutrition cluster, flexibility in selecting items is welcomed as far as it's calculated via Nut Val and consulted with the FSS coordination team, also diversify food groups specially Dried Figs, dates, Dried apricots, sun-dried tomatoes and Barazek (Sesame Seed Biscuits) into the main distribution baskets.

Funding constraints:

- As Syria is facing difficulties in funding and more constraints, the Food Security Sector recommends do not providing any food basket has less than 50% of 2100 kcal's as this will not be supporting any food security status to the HH vice versa operational cost.

Macronutrients/Food

Major food items in Syria contributing to the macronutrients category

Carbohydrates	Rice, Pasta, Wheat Flour (fortified), Bulghur Wheat
Protein	Beans/green peas, Lentils, Split Lentils, Chickpeas Canned meat, Fish
Fat	Oil, Ghee, Olive oil
Condiments/Misc	Tea, Tahini, Thyme, Salt (iodized)

Below are sample baskets for a month for a family of 5/6. Please use <https://www.fsnnetwork.org/resource/nutval-40> or NUTVAL 4.1 to calculate food basket based on the common items provided in Syria Food Security Sector members with every effort made to harmonize with other organizations, especially in the same operational areas.

Sample Basket One for meeting a minimum of 70% daily kcal intake

Methodology: Inclusion of food items most used by operational partners across the Syria response. Please note this reference basket does not have wheat flour which may be a crucial need in some areas, especially rural locations. Partners can replace suggested items with other food commodities within the same food group that have similar nutritional calorific value.

Food Groups	Commodity Name	Daily ration (Grams/Person/Day)	Kcal per person per day (Nutval 4.1 version)	Ration Weight (if family size is 5)	Ration Weight (if family size is 6)
Cereals	Rice	83	300 - 312	12.45	15
	Pasta	33	123.6	4.95	6
	Bulgur	56	190	8.4	10
Pulses/Protein	Beans	36	118.4 - 123.3	5.4	6.4
	Chickpeas	28	101.1	4.2	5
	Fish, Tuna	9	17.6	1.35	1.6
	Lentils	56	190.5	8.4	10
Fat	Oil	44	389.3 - 392.8	6.6	8
Condiments	Salt	6	-	0.9	1
	Sugar	28	107.5	4.2	5
	Tomato Paste	9	7.3	1.35	1.6
Total		387	1545 - 1566	58.2	69.6

1.2

Sample Basket Two for meeting a minimum of 70% daily kcal intake

Methodology: Inclusion of wheat flour and core items recommended in previous guidance issued in 2018

Food Groups	Commodity Name	Daily ration (Grams/Person/Day)	Kcal per person per day (Nutval 4.1 version)	Ration Weight (if family size is 5)	Ration Weight (if family size is 6)
Cereals	Wheat Flour (Fortified)	100	364	15	18
	Rice	33	120	5	6
	Pasta	33	123.7	5	6
	Bulgur	33	114	5	6
Pulses/Protein	Red Split Lentils	40	135	6	7
	Lentils	33	112.7	5	6
	Chickpeas	40	135	6	7
Fat	Oil (Fortified)	36	322	5	6
Condiments	Salt (iodized)	7	-	1	1
	Sugar	33	133	5	6
Total		389	1559	58	70

Sample Basket One for meeting full 2100 kcal/person/day

Methodology: Inclusion of food items most commonly used by operational partners across the Syria response. Please note this reference basket does not have wheat flour which may be a crucial need in some areas, especially rural locations.

Food Groups	Commodity Name	Daily ration (Grams/Person/Day)	Kcal per person per day (Nutval 4.1 version)	Ration Weight (if family size is 5)	Ration Weight (if family size is 6)
Cereals	Rice	100	360	15	18
	Pasta	73.3	272.1	11	13.194
	Bulgur	100	342	15	18
Pulses/Protein	Beans	46.67	155.4	7	8.4006
	Chickpeas	46.67	169.9	7	8.4006
	Fish, Tuna	13.3	27.7	2	2.394
	Lentils	46.67	160.1	7	8.4006
Fat	Oil (Fortified)	48.53	429.5	7.3	8.7354
Condiments	Salt (Iodized)	6	-	0.9	1.08
	Sugar	40	154.8	6	7.2
	Tomato Paste	9	7.3	1.4	1.62
Total		530.14	2078.8	79.5	95

Activity (as per HRP log frame)	Description	Total target	Recommended targeting criteria	Recommended Package																																																																							
1.2				<p>Sample Basket Two for meeting full 2100 kcal/person/day Methodology: Inclusion of wheat flour and core items recommended in previous guidance issued in 2018</p> <table border="1" data-bbox="954 292 2190 847"> <thead> <tr> <th>Food Groups</th> <th>Commodity Name</th> <th>Daily ration (Grams/ Person/ Day)</th> <th>Kcal per person per day (Nutval 4.1 version)</th> <th>Ration Weight (if family size is 5)</th> <th>Ration Weight (if family size is 6)</th> </tr> </thead> <tbody> <tr> <td rowspan="4">Cereals</td> <td>Wheat Flour (Fortified)</td> <td>100</td> <td>364</td> <td>15</td> <td>18</td> </tr> <tr> <td>Bulgur</td> <td>66.67</td> <td>228</td> <td>10</td> <td>12</td> </tr> <tr> <td>Rice</td> <td>100</td> <td>360</td> <td>15</td> <td>18</td> </tr> <tr> <td>Pasta</td> <td>40</td> <td>148.4</td> <td>6</td> <td>7.2</td> </tr> <tr> <td rowspan="3">Pulses/Protein</td> <td>Red Split Lentils</td> <td>40</td> <td>137.2</td> <td>6</td> <td>7.2</td> </tr> <tr> <td>Whole Lentils</td> <td>40</td> <td>137.2</td> <td>6</td> <td>7.2</td> </tr> <tr> <td>White beans</td> <td>40</td> <td>133.2</td> <td>6</td> <td>7.2</td> </tr> <tr> <td>Fat</td> <td>Oil (Fortified)</td> <td>48.53</td> <td>429.5</td> <td>7.3</td> <td>8.7</td> </tr> <tr> <td rowspan="2">Condiments</td> <td>Salt (iodized)</td> <td>6.67</td> <td>-</td> <td>1</td> <td>1.2</td> </tr> <tr> <td>Sugar</td> <td>40</td> <td>154.8</td> <td>6</td> <td>7.2</td> </tr> <tr> <td colspan="2">Total</td> <td>521.87</td> <td>2092.3</td> <td>78.3</td> <td>95</td> </tr> </tbody> </table>						Food Groups	Commodity Name	Daily ration (Grams/ Person/ Day)	Kcal per person per day (Nutval 4.1 version)	Ration Weight (if family size is 5)	Ration Weight (if family size is 6)	Cereals	Wheat Flour (Fortified)	100	364	15	18	Bulgur	66.67	228	10	12	Rice	100	360	15	18	Pasta	40	148.4	6	7.2	Pulses/Protein	Red Split Lentils	40	137.2	6	7.2	Whole Lentils	40	137.2	6	7.2	White beans	40	133.2	6	7.2	Fat	Oil (Fortified)	48.53	429.5	7.3	8.7	Condiments	Salt (iodized)	6.67	-	1	1.2	Sugar	40	154.8	6	7.2	Total		521.87	2092.3	78.3	95
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1.3	Supplementary food assistance (top up) to Extremely Food Insecure Households or Persons with Specific Needs (PSN) through appropriate modalities (complementary to 1.1 and 1.2 and inter linkage with nutrition sector).	64,968	Among the food insecure people specially children under 02 for Blanket Supplementary Feeding (nutrition sector), children, Pregnant and Lactating Women, Elderly and Persons with Disabilities	<p>The modality of this supplementary assistance depends on the programme's objective and the target group. For instance, to prevent acute malnutrition and micronutrient deficiencies in small children (following the breastfeeding period), families with children between the ages of 6 and 23 months that receive GFA, will receive a monthly in-kind ration of the Lipid based Nutrient Supplements for the child's consumption, provided in coordination with the nutrition sector.</p> <p>Whenever possible, the top up basket can be provided to households on GFA by cash or voucher. Coordination and collaboration between actors providing in kind and cash-based response (even for multipurpose cash) is critical for this response package, and any supplementary food assistance should be provided based on the needs not yet covered by other actors.</p> <p>In consultation and agreement with the nutrition cluster, flexibility in selecting items is okay but to be in line with the recommended kcal's and calculated via Nut Val and consulted with the FSS coordination team.</p>				<p>Estimated USD value</p> <p>USD 20– 30 but needs price monitoring. See here for guidance on cash transfer values.</p>																																																																			

Activity (as per HRP log frame)

Recommended Package

1.3

Pregnant and lactating women top up to access Fresh Food (dairy products, vegetables, fruits, chicken, meat, fish). The PLW reference basket is calculated based on the Kcal and micro-nutrient gap between a pregnant woman's requirement for key micronutrients and energy, the portion she can cover through personal sources (as identified by the MEB/SMEB), and those provided by the GFA.. Noting that the likelihood of intrahousehold sharing of the top-up is high, it is essential to incorporate into the voucher value (an average of 20% is utilized) Below is a reference basket only, to refer for designing a PLW top up basket and/or to determine value of the cash/voucher As clearly depicted, the basket takes into account all potential sources of food that together covers the nutritional requirements of pregnant and lactating women.

Note: It is advised to link up voucher programmes targeted towards PLWs with health programmes to ensure proper micronutrient supplementation and antenatal services are also provided.

Food Items				Essential Micronutrients						Energy
Commodity Name	Monthly Quantity (Kg)	Grams/ Person/Day	Value(SYP)	Iron (mg/d)	Ca (mg/d)	Vit C (mg/d)	Vit A (mg/d)	Folic Acid (mcg/day)	Zinc (mcg/day)	Kcal
Cheese	1.5	50	28,827	0.33	562.00	0.00	86.50	0.0	0.0	177.5
dates	2	66.666	21,762	0.67	26.00	0.27	0.00	12.7	0.2	188
Parsley	1.5	50	4,623	3.10	69.00	66.50	210.50	76.0	0.5	18
Tuna	1	33.333	50,235	0.47	4.33	0.00	0.00	1.7	0.3	62
Egg	1.5	50	51,048	0.90	0.00	0.00	80.00	23.5	0.7	72
Total	7.5	250	156,495.40	5.46	661.33	66.77	377.00	113.83	1.69	517.5
Total Value incorporating 20% (for interhousehold sharing)			187,794							
Daily PLW Requirement				27.00	1000.00	55.00	800.00	600	10	2650
Food Requirements covered through own sources e.g 57 %(this will vary as per MEB/SMEB)				5.63	424.57	5.10	387.84	470	0.57	1200
Food GAP (e.g 43%)				4.25	320.29	3.85	292.58	354.52	0.43	905
Portion Covered by Food Assistance				5.40	45.00	1.40	316.00	359	5.7	991
% of Gap covered by voucher				59%	53%	88%	12%	-38%	37%	17%

Sample items to top up baskets in general (one month) for extreme food insecure of other PSN categories. Below is a reference basket only, to refer for designing a top up basket and/or to determine value of the cash/voucher.

Item	KG	Gm/Person/Day	Kcal
Yogurt	3	20	12.2
Apple	2.7	16	8.32
Tomato	2.7	18	3.24
Chicken	1.95	13	18.59
Bread	14.55	97	353.08
Bulgur	4	27	93.33333333
Total	24.9	164	488.8

Activity (as per HRP log frame)	Description	Total target	Recommended targeting criteria	Recommended Package	Estimated USD value
1.4	Provision of flour to bakeries or bread to households	2,500,000	Crisis affected areas/ bakeries where target populations are not able to access subsidized or free bread. (blanket for all population in a given area).	<ul style="list-style-type: none"> Flour to bakeries: Total raw commodity inputs is based on bakery production capacity - one (1) MT fortified wheat flour requires 400g yeast. Find guidance on bakery support through hub Bread and Bakery WG. In-kind bread packages: to ensure 250 - 300 GM per day per person. 	N/A

For coordination purposes and to ensure consistency across partners response as partners faced challenges in maintaining minimum requirements mentioned above due to inflation and increased cost of items.

Partners are highly encouraged to apply the area coordination approach, to ensure at sub-district/district level coordination with the sector and partners implementing food assistance in-kind/voucher and cash, and flexibility to apply harmonization at sub-district level. Geographic coordination approach is recommended if it is possible based on the sector advise. Additionally, reduction in assistance due to funding constraints should be consulted with the cluster based on context, caseload, needs, and other factors. It is important for partners to keep some flexibility in their planning or designing of projects as a contingency buffer is needed in case of any possible shocks or crises. Partners should ensure consultation with the sector at WoS or with the related hub coordination sector team and ensure area coordination approach is the first step to inform the plans for areas and recommended package. Partners assessments to targeted population is the key evidence to determine the response required in consultation with the sector recommendations.

Annex:- WoS FSL Sector GBV Risks mitigation mainstreaming priorities_March2023