

# Impact Assessment of Health, Hunger and Nutrition Focussed Intervention – Narsingi, Hyderabad

## Executive Summary



The report is an impact assessment of a CSR intervention of Aurobindo Pharma Foundation (APF) carried out by a third-party organisation – Poverty Learning Foundation (PLF). APF - CSR has supported Hare Krishna Movement Charitable Foundation (HKMCF), a trust that works towards providing vulnerable communities in India with food security to break the cycle of poverty. To construct the

modern, high-capacity centralized kitchen, APF has invested three cores in constructing a community kitchen in Narsingi, Hyderabad, in providing up to 50,000 meals per day.

The intervention was based on the Theory of Change framework, as is this assessment.

The impact assessment has followed OECD criteria looking into the relevance, impact, effect, efficiency and sustainability of the interventions by HKMCF. It has adopted mixed-methods research framework, difference-in-difference method to judge the impact by interviewing the non-control and control group. The summary of the results are as follows –

### Relevance

The establishment of the automated community kitchen in Hyderabad was a unique and relevant intervention, especially since there was no such kitchen in and around this region and it is the only one till date. Since the kitchen was inaugurated in January 2016, it has served a cumulative of 6,71,85,649 meals until the end of FY 20-21. HKMCF has primarily implemented 3 programs as a part of providing meals through this community kitchen – Annapurna (in association with GHMC), Saddimoota (in association with Government of Telangana), and Bhojanamrita (in association with hospitals).

The programs are aimed at providing the vulnerable population of Hyderabad, farmers and laborers in market yards, and caregivers in hospitals with at least one hot and nutritious meal per day to enhance their functioning and productivity. In the period since the opening of the kitchen, 6,04,52,810 meals have been provided through Annapurna canteens, 10,58,460 meals in market yards, and 29,80,360 in hospitals.

### Impact

The results of the impact assessment determined that all three programs were successfully catering to the most vulnerable and poor inhabitants and migrant labour in Hyderabad. The meals are being accessed by the population aged between 25-60 years, a key demographic of the working population. Also comprising the beneficiaries are a large number of OBCs.

A vast majority of the respondents reported that the meals provided by HKMCF were their only source of meals and most of them felt the meals to be extremely affordable. With respect to the quality of the meal,

the feedback was overwhelmingly positive and the hygiene practices followed in food packing and provision also have an impact on the satisfaction level of beneficiaries.

A significant number of the beneficiaries reported that they find the quantity of meal provided to be insufficient and having to purchase a second meal to satisfy their hunger. This seemed to be the only opportunity for improvement with respect to the meal, saving which the program was a resounding success among all categories of those consuming the meal.

An in-depth analysis of the data showed that beneficiaries who were regularly accessing the meals tended to show lower levels of dissatisfaction with the meals. This is an indication that the kitchen management is doing an efficient job with rotating the menu and providing excellent quality of food even over long durations of time.

### **Effectiveness and Efficiency**

Despite the quantity of meals and number of locations being increased, coverage of the programs and their scope being expanded, the kitchen in Narsingi has been able to meet all of these demands with apparent ease, including those faced during the pandemic. In the scenario when the cost of the meal at source has risen, the management compensates by adopting immediate and effective measures like changing transportation routes or modifying the functioning of kitchen equipment as needed, to be more cost-efficient. They bring down fuel and manpower requirements and use centralised management staff at the state level to run the program throughout the state, thereby making it more efficient. Technological improvements made in the new kitchen also helped regulate the cost of the meal.

The quality of ingredients used and food cooked is closely monitored throughout the supply chain on a daily basis and this plays a key role in ensuring that the beneficiaries receive high quality, tasty and nutritious food.

Procured raw materials are stored in a clean and dry environment, washed multiple times before cooking, and cooked using methods that preserve the nutritious value of the food. The kitchen staff are thoroughly sanitized before entering the kitchen and are required to wear caps, gloves, masks, and boots to ensure they do not come in direct contact with the food.

The use of the automated kitchen has minimised human interaction with the food to a large extent. The vessels in the kitchen and kitchen itself are meticulously cleaned, both before and after usage.

### **Sustainability**

Evaluation of the financial standing of the program strongly indicates that the sustaining of the program faces no problems and that it has over 300 donors who are committed to contributing to its running expenses, year-on-year. It also has no significant problems with respect to reaching the target beneficiaries and requiring to increase visibility, as it manages to do both with apparent ease.

With respect to the Sustainable Development Goals, it plays a vital role in addressing goals such as No Poverty, Zero Hunger, Good Health and Well-being, Decent Work and Economic Growth, Reduced Inequality, Sustainable Cities and Communities, and Responsible Consumption and Production. The program has no negative impact on the environment as it consumes relatively clean energy for cooking and minimises waste production by recycling garbage to nearby piggeries and hatcheries.

### **Recommendations**

Recommendations to ensure sustainability and better reach of beneficiaries would be to start mobile canteens, so that hot meals can be provided at their doorsteps and enable them to avail the facility with ease.

Also, to plan for breakfast provision for the children in government schools of Hyderabad, as most children come to school on an empty stomach. It is also recommended that HKMCF operations are expanded by building community kitchens in more locations around the state. For the more sustainable functioning of the operations of the HKMCF kitchen in Hyderabad would be to engage the local farmers and source fresh produce. This would ensure quality produce and help keep the price down.

Usage of renewable sources of energy for the meal production would also make the operation more sustainable and align with SDGs further. Having a dedicated team for the role of monitoring and evaluation to some particular staff members would play a crucial role in identifying the exact needs of the beneficiaries, specific requirements, enabling better allotment of resources and avoiding unintended negative outcomes through the program. Accompanying this with a health survey would ensure that the health impact of the program is captured along with disease burden, nutritional indicators and reduction of health expenditure among the beneficiaries of HKMCF.

## **Conclusion**

Overall, the program is very viable, sustainable, and scalable. In fact, for a developing country like India, disaggregated community kitchens located in every district of the country would play a key role in furthering the economic growth, enabling female participation in the workforce (as they are not overburdened with meal preparation), making communities more egalitarian, reducing rates of crime, and increasing the nutritional indicators of the population as a whole. It would be an effective means of taking care of the most vulnerable population of the country and addressing one of their most pressing needs - hunger.