

**Faculty of Organic Agriculture contribution  
for the development of the 13 villages Belbeis Center, Sharkia  
Governorate**

13 villages development project meeting

11-08-2020

# Students' Project & Activities Serving 13 Villages Community Development Project

## Courses name:

- Sustainable Rural Development (it will be the umbrella for other courses).
- Principles of Organic Agriculture
- Principles of Organic Horticulture
- Soil Fertility Management
- Food Preservation and Biodeterioration
- Biodynamic training

# Aim of the Project:

- Assess their Agriculture needs.
- Introduce what is the importance and role of organic agriculture.
- How to build their soil fertility and which practices are needed to cultivate organically.
- Provide a source of income on micro-side in producing organic products (food processing).

**No. of target families:** 10 families

# Courses plan

Course	Time per week	Staff member	Activity
<b>Sustainable Rural Development (20 student)</b> <b>Rural Sociology (20 student)</b>	One time/2 week (2 <sup>nd</sup> week) Full day	1 Lecturer 2 TAs	<ul style="list-style-type: none"> <li>- Survey for their agriculture need.</li> <li>- Manage with other courses to service these villages in sustainable way.</li> </ul>
<b>Principle of Organic Agriculture (10 - 15 student)</b>	4 <sup>th</sup> week	1 Prof. 2 TAS	<b>Lecture</b> What is the meaning of organic agriculture and its principles ? What is the impact of OA on human health and the environment?
<b>Soil Fertility Management (15 – 20 student)</b>	6 <sup>th</sup> week 2 times	1 AP 2 TAs	<b>Workshop</b> <ul style="list-style-type: none"> <li>- How to take a soil sample?</li> <li>- How to build the soil fertility?</li> <li>- What are the practices are needed to cultivate organically?</li> </ul>
<b>Principles of Organic Horticulture (17 – 20 student)</b>	8 <sup>th</sup> week 2 times	1 Lecturer 2 TAS	<b>Workshop</b> <ul style="list-style-type: none"> <li>- What is the principles of organic horticulture?</li> <li>- How to establish an organic orchids?</li> <li>- How to cultivate organic vegetables, fruits and herb?</li> </ul>

# Courses plan

<b>Course</b>	<b>Time per week</b>	<b>Staff member</b>	<b>Activity</b>
<b>Food Preservation and Biodeterioration (5 Students)</b>	10 <sup>th</sup> week 2 times	1 AP 2 Tas	<b>Workshop</b> <ul style="list-style-type: none"><li>- How to conduct organic preservation and how that impact on health?</li><li>- Introduce a specific preservation methods for jams, pickles and fermented milk.</li></ul>
<b>Biodynamic training</b>	2 times	All OA team	<b>Workshop</b> <ul style="list-style-type: none"><li>- What are the organic alternatives instead of chemical fertilizers?</li><li>- How to prepare compost?</li></ul>

## Required resources

- Rooms for conducting training and information session
- Transportation
- Agricultural tools and some materials based on each course
- Empty place for compost preparation
- Kitchen for hands-on training of food preservation

## Relevant partner

Group elder

SEKEM

## Expected outcome

- Increase awareness about organic agriculture (it's impact on human health and environment) and production of preserved organic foods.
- Increase willingness of families to convert to organic farming.
- Reduce immigration to cities and urban areas.
- Provide a small market for their products through mediator.