Take Advantage of NFTRC Products Ready for Commercialisation

04 Invitation to embark on the National Health and Nutrition Examination Survey
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19 NFTRC walks 10km with Kgosi Kgolo Malope II
EDITOR’S NOTE

This quarter has been a particularly busy and interesting time at NFTRC; despite a trail of substantial events, it is when we typically released the Botswana Indigenous Food Composition Tables Version 1 booklet, which is an extensive look into a wide array of indigenous and locally produced foods and their nutritional value. At NFTRC we don’t believe in working in silos, therefore we engaged various stakeholders in coming up with this booklet. This is the first publication released on the nutritional composition of local foods. We will continue to analyse more foods and watch the space for updates. The booklet is available at no cost in our offices and we carry it along during our events across the country for distribution purposes.

Through Business Botswana (BB) collaboration aimed at disseminating information on NFTRC products, services and its commercial spinoff company National Agro Processing (NAPro) to the business community, NFTRC hosted a breakfast seminar during the Northern Trade Fair on 29th May 2019 at Cresta Marang in Francistown. During the seminar NFTRC shared its services aimed at supporting the local food industry that include Nutritional and Chemical Analysis (for food labelling), Shelf-Life Studies (for food expiry date), Food-Quality and Safety Testing, Skills and Knowledge Transfer Programmes (offers various food processing training), Food-Product and Process Development, Food Sensory Evaluation, Nutritional and Dietetics Research and Consultancy Services. We have introduced Test beds for production of test batches, to use in testing consumer acceptance of new products. These test beds include vegetable processing line, dry-milling plant, meat processing line, canning line, beverage processing and bottling plant.

For NFTRC that was not enough hence traversing deep into the northern part of Botswana- Masunga with other State Owned Enterprises under the Ministry of Agricultural Development and Food Security to commemorate the annual Open Day that ran concurrently with Masunga Cluster Farmers Harvest Day on the 14th June 2019.

For more information talk to us NOW…dial: +267 544 0441/5500
Email your enquiry to mail@naftec.org
To learn more visit our website at www.naftec.org
For daily interaction, like our Facebook page: https://www.facebook.com/www.naftec.org

Indeed this was a quarter particularly aimed at improving food research and taking services to the people...to know more let me not keep you here...Enjoy your read.......Meet you here again in September 2019.
ABOUT US

National Food Technology Research Centre (NFTRC) is a registered and incorporated company limited by guarantee. It is a research and development organisation funded by the Government of Botswana and reports to the Ministry of Agricultural Development and Food Security.

Vision: To Be an Internationally Recognized Centre of Excellence in Food Science and Technology.

Mission: To Generate Food Technologies and Services that Enhance Economic Diversification and Food Security through End-User Focused Research and Development.

Our Core Values:
Intrapreneurial | Accountable | Teamwork | Customer focused | Employees are our best asset

Services offered;
- Nutritional and Chemical Analysis (for food labelling)
- Shelf-Life Studies (for food expiration date)
- Food- Quality and Safety Testing
- Skills and Knowledge Transfer Programmes (offers various food processing training)
- Food- Product and Process Development
- Food Sensory Evaluation
- Nutritional and Dietetics Research and Consultancy Services
- Test beds for production of test batches, for use in testing consumer acceptance of new products. Installed test beds include vegetable processing line, dry-milling plant, meat processing line, canning line, and beverage processing and bottling plant.

NFTRC has set up NAFTEC Investments (Pty) Ltd - a subsidiary company whose sole mandate is to commercialise the Centre’s Research and Development outputs. NAFTEC Investments established a horticultural agro-processing plant that is trading as National Agro Processing (NAPro) in Selebi Phikwe to process horticultural produce into value added products. It is the first of its kind in Botswana. We pride ourselves as the home of Harvest Haven Products; which include Mixed Vegetable Pickles, Pickled Beetroot, Tomato sauces (chilli, plain and onion).

The aim is not necessarily to trade with the above listed products but rather to use NAPro to stimulate the horticulture value chain in the region and contribute to the national initiative of building clusters for economic development.
On the 30th April 2019, National Food Technology Research Centre (NFTRC) locked heads with other stakeholders on a workshop to engage on an all-encompassing, workable plan aimed at tracking the National Health Landscape and Policy through Botswana National Health and Nutrition Examination Survey (BOTs-NHANES).

NFTRC – Acting Head of Department, Nutrition and Dietetics, Dr Lemogang Kwape welcomed the attendees to the workshop, and appreciated their swift response to the call of addressing issues of national interest. He delivered a presentation on Health Surveys in Botswana, Non Communicable Diseases (NCDs) global overview, NCDs in Botswana, and why track the health landscape.

"More partnerships are welcome, we understand that this is a costly exercise, that is why we called you all here to suggest ways through which this survey can be co-funded or how funding can be initiated", said Dr Kwape. He also shared that the South African National Health and Nutrition Examination Survey (SANHANES) expert Professor Demetre Labadarios who attended the same consultative meeting last year in Kasane shown a keen interest in making sure that BOTs-NHANES materialises efficiently and effectively.

The United Nations Children’s Fund (UNICEF) Health and Nutrition Specialist Ms Kenanao Motlhoiwa, attended the workshop with more interest on making sure that children’s interests are also catered for throughout the planning. Ms Motlhoiwa applauded the bravery and boldness of NFTRC saying this is a great undertaking that will need more strategic partnerships who will possibly sign a joint Memorandum of Understanding (MoU).

Ms Motlhoiwa appreciated the effort to include more stakeholders to break working in silos and promote equity in the survey so that it reflects a true picture of who is mostly affected and why, to be used on informing appropriate policies and rural development.

Dr Kwape welcomed the need to further engage more stakeholders such as the Ministry of Education and Skills Development for issues of including nutrition in the curriculum and the Ministry of Local Government for enhanced implementation of the findings and recommendations.

The Ministry of Health and Wellness (MoHW) representative Ms Onalenna Ntshebe said it is good that MoHW is a prime stakeholder in the project, she further suggested that the National Public Health Education department and National AIDS and Health Promotion Agency (NAHPA) should be brought on board. She added that NFTRC took a bold step of initiating this important survey citing that often times Statistic Botswana has been accused of not addressing all issues in their surveys, so as Nutrition and Health professionals it will be necessary to activate and lead this survey with the assistance of Statistic Botswana.
At the end the workshop attendees agreed and set up a steering committee to spearhead the project coordination. The first action will be to engage all the suggested stakeholders, and then review the concept note to include the suggestions made during the workshop discussions and discuss issues related to resource mobilization, survey implementation and monitoring and evaluation of the survey outcomes.

When delivering vote of thanks World Health Organisation (WHO) representative Ms Lucy Sejo Maribe applauded NFTRC for the workshop and cited that it is a welcome development because the health challenges on NCDs are booming therefore there is a need to track them in order to have information that can be useful in planning on how to address them.

She highlighted that the study is a big task but very prominent and doable. She added that information from the study will be useful in informing the national policies.

She thanked the attendees for honouring the invitation and for all the ingenious contribution they have made throughout the workshop.

Other stakeholders that made it to the workshop were University of Botswana (Faculty of Medicine, Botswana University of Agriculture and Natural Resources (BUAN), Ministry of Agricultural Development and Food Security (Department of Agricultural Research and Department of Research and Statistics), and MoHW (Research Department, NCDs, Nutrition and Food Control Division (NFCD) and Selibe Phikwe Government Hospital).

Ms Kebotsemang Ditsela advised on the best ways to carry out this survey citing that Statistics Botswana is must be the custodian of all surveys of national interest therefore they have a role to play in this survey.

Ms Kebotsemang shared that Statistics Botswana has Methodology Design, Data Management and Auditing Departments that make sure that the national surveys are carried out effectively to match the National Development Plans. “In a nutshell Statistics Botswana has the capacity and expectancy to carry out surveys of such magnitude and they have much interest on partnering in this survey”, said Ms Ditsela.
Is your product safe for human consumption?

WE OFFER THE FOLLOWING TESTING SERVICES:

- Testing for pathogens in foods
- Testing for toxins (e.g. mycotoxins) in foods
- Testing for pesticides residues in fruits and vegetables
- Testing for undesirable physical objects in foods
- Determination of shelf life of foods

Contact us for more information...
NFTRC Join Hand with Fairground Holdings to raise Food Safety Awareness

When giving the keynote address Minister of Health and Wellness, Dr Alfred Madigele said the theme itself symbolises that food safety is a global issue. He said food if not handled well may cause a magnitude of distress to the consumers by not only causing death but also by affecting the socio-economic and the trade aspects of the country.

Dr Madigele said Botswana must move up to speed with scientific and technical ways of appeasing food safety and pay an observant eye to diseases outbreak.

He said it is upon all stakeholders to ensure that food consumed is safe to the public and their support in the conference will unearth new techniques to tackle food safety concerns upon the country. Minister Madigele was accompanied by World Health Organisation (WHO) representative Dr Martins Ovberedjo.

NFTRC’s Principal Research Scientist Dr Boitshepo Keikothaile made a presentation on Food Safety Control Systems, Capacity Building for Sustainable Food Safety and Quality Management. Dr Keikothaile said capacity building is key to safeguard the health and wellbeing of people as well as to promote access to domestic, regional and international markets.

She said there are initiatives at NFTRC that promotes food safety like laboratory capacity which is hardware with adequate testing capacity and proficiency in testing. She further said NFTRC do food safety testing which includes pesticides residues, mycotoxin residues and detection and characterisation of food borne pathogens and spoilage microorganisms.

On her part Ms Tumelo Tlhong NFTRC’s Senior Research Scientist presented on Food Quality in Manufacturing Food Safety Implications. She said Botswana’s small, micro and medium food entrepreneurs mind themselves having to compete with imported food products therefore in order to meet customer and regulatory expectations each part of the food supply chain is expected to exercise due diligence in maintaining product safety and integrity.

Different stakeholders from Botswana Bureau of Standards, Ministry of Health and Wellness, Gaborone City Council, Botswana Meat Commission, Ministry of Agricultural Development and Food Security, Botswana University of Agriculture and Natural Resources and Fairgrounds Holdings also made presentations on different topics concerning food safety.

When giving the vote of thanks NFTRC Acting Managing Director, Dr Martin Kebakile thanked all who made the day a success. He also thanked the Minister for availing himself for such event as well as Fairgrounds CEO and her team for seeing to it that the day becomes a success. He expressed his wish to see the event taking place every year. He asserted that the conference was a good start.
NFTRC 2019 Excellence Award Winners

National Food Technology Research Centre (NFTRC) participated in the Ministry of Agricultural Development and Food Security (MoA) and other ministry parastatals in awarding its best performers of 2018-2019. The Excellence Awards took place on the 4th June 2019 at Gaborone International Conference Centre (GICC).

This year all NFTRC awards were to the tune of P2,500.00 each.

Long Service Awardees;
Ms Maipelo Obuseng
Ms Tumelo Tlhong
Mr Rampa Rakereng

Catalyst Award
Ms Peoetsile Seitiso

Customer Service Award
Ms Galase Mutunwa

Technical Excellence Award
Mr Thamani Gondo

Monkgogi receiving the award on behalf of Gondo
NFTRC Acting Managing Director Dr Martin Kebakile gave vote of thanks. He said the Ministry as a whole together with its parastatals is too big, hence more than 100 individuals should be expected to get excellence awards. However for that to happen, the right human resources, rightly oriented and properly configured is needed to achieve significant results.

When closing up, Dr Kebakile thanked the award winners, government officials representatives from the private sector, the media houses present and the overall attendees for making the day successful.
Antimicrobial resistance and the end of modern medicine

From NFTRC Food Microbiology & Biotechnology Research Scientist- Thato T Tswiio

Antibiotics are drugs that kill or inhibit bacteria. They have been used extensively in human health and animal production since the 1950’s when they were first discovered. These drugs changed the quality of life and allowed the world population to grow. Before their discovery, life expectancy was 47 years of age as many people died of simple bacterial infections, and this improved to 79 years of age thereafter. For instance, the black-death disease of 1347-1352 reduced Europe’s population by up to 50% and it took another 200 years for the world population to recover. Food security was also a major challenge as animals could not be reared commercially as they died easily from simple bacterial infections, and this limited human population growth.

Over time, people have used antibiotics inappropriately to treat non-bacterial and self-limiting infections. Treatment was routinely given even in instances whereby no infective agent had been determined. Chemical prevention of disease by prophylaxis and growth stimulation in food animals also rapidly increased. Currently, all antibiotics produced globally, only 25% are used on human health while the remaining 75% is utilised in food producing animals. To compound this already ruinous situation, in-appropriate disposal of drug-contaminated waste from pharmaceutical plants, hospitals, municipal sewage and intensive animal farming establishments also pollute the environment with antibiotics.

Figure 1. Flow-chat of antimicrobial resistance transmission (www.drries.com/thefinal-frontier-for-antibiotics/)

To fight this challenge, a tripartite collaboration between the World Health Organisation, the Food and Agriculture Organisation, and the World Organisation for Animal Health was formed in May 2015 to implement a global action plan to combat AMR. This plan has to be domesticated by all countries and implemented if AMR is to be halted and reversed.

The National Food Technology Research Centre (NFTRC) has a pivotal role to play in this global effort, as food is the major transmission vehicle for AMR. A national surveillance programme for AMR contamination of foods is critical, as is research into mediators and mitigators of resistance in the food industry. To this end, work has already started at NFTRC to determine the prevalence of AMR in Botswana foods, molecular mechanisms involved and possible innovative techniques to remove AMR bacteria in foods. The aspiration is that based on its capacity and unique position in the national food industry, NFTRC will be officially designated as the “reference centre” for Food-AMR in Botswana soon.

Thato T. Tswiio

This imprudent use of drugs has given rise to anti-microbial resistance (AMR) in bacteria; a phenomenon that today threatens global human medicine, food security and environmental stability. It has been reported that antimicrobial resistance kills 700 000 people each year, meaning that a person dies from it every 45 seconds (the time it took you to reread this statement!) A global forecast found that if not stopped, AMR will cost the world economy USD 100 trillion by 2050! No small change by any measure.

Co-author: Tebogo Matila
National Food Technology Research Centre (NFTRC) has over the years developed plant- and animal-derived prototypes to facilitate entrepreneurship development in food processing. These products are largely intended for small-scale manufacturing, to create employment and diversify the economy. However, these can easily be adapted for medium and large scale manufacturing. The following is a list of products that have been developed and are ready for uptake and commercialisation at a fee.

**FRUITS AND VEGETABLES**
- Legapu (watermelon) jam
- Watermelon drink
- Watermelon juice blends
- Lerotse (cooking melon) jam
- Lerotse and lemon marmalade
- Lengangale
- Kgodu-ya-lerotse
- Lemon curd
- Peaches in syrup
- Mixed vegetable pickle (achar)
- Morogo wa dinawa
- Tomato paste
- Dried tomatoes
- Tomato juice
- Tomato purée
- Tomato salsa/tomato-vegetable stew
- Dried cabbage
- Dried onions
- Dried carrots
- Bean-leaf dobi
- Spinach dobi

**DAIRY PRODUCTS**
- Various Yoghurts
- Modìa
- Feta cheese

**VELD PRODUCTS**
- Mnilo fruit squares
- Mnilo fruit stew
- Mnilo in syrup
- Moretiwa fruit leather
- Moretiwa dairy blend
- Dried truffles (mahupu)
- Vacuum-packed truffles
- Truffle stir-fry
- Truffle oil
- Morama roasted nuts
- Morama butter
- Morama oil
- Morama milk
- Sesoswane oil
- Composite flour(s) (with wheat, sorghum)
- Morula toffees
- Morula jam
- Morula drink
- Mosata pickle
- Phane and vegetable soup mix
- Phane, onion and tomato mix

**BEVERAGES**
- Masukujane ice tea
- Dikgose/mokgose coffee
- Bottled water

**CEREALS, PULSES AND ROOTCROP PRODUCTS**
- Dried ting
- Extruded sorghum and maize snacks
- Instant porridges
- Fine sorghum flour for baking
- Sorghum-lerotse flour
- Peanut butter
- Vegetable oil
- Sweet potato dehydrated mash
- Sweet potato flour
- Sweet potato jam
- Sweet potato weaning food
- Sweet potato pudding
- Canned Dikgobe/Lehata
- Canned Dikgobe tsa Mabele/Lehatana
  - Dikgobe tsa Mabele/Lehatana with Beef

**MEAT PRODUCTS**
- Canned seswaa
- Canned serobe
- Canned beef stew
- Mokungwana
- Polony sausage
- Pastrami
- Smoked meat
- Boerewors sausages
- Biltong
- Ham
- Patties

*Buy the technical description of any of these products, and start your own food processing business. For more information please contact our Customer Service Office at +267 544 0441/5500.*
NFTRC Hosts breakfast seminar at Business Botswana Northern Trade Fair 2019

As a norm National Food Technology Research Centre (NFTRC) exhibited at Business Botswana Northern Trade Fair that was held at Business Botswana Show Ground, Gerald Estates, Francistown on 29th May until 02nd June, 2019. The theme of trade fair was “Innovate-Integrate-Industrialise.” This year NFTRCs focus was on stakeholder engagement breakfast seminar that took place on the 29th May 2019 at Cresta Marang Hotel.

The main objectives of the breakfast seminar were to: share NFTRC mandate with stakeholders including services and products offered by the institution and its subsidiary– National Agro Processing Plant (NAPro), to give the business community an opportunity to interact with NFTRC and raise their concerns, questions and suggestions and to increase the uptake of food processing technologies developed by NFTRC to enhance economic diversification and employment creation.

The seminar was divided into four sessions each followed by questions and comments. These were: Session 1- NFTRC Mandate, Products and Services, Skills Transfer Programme, Process for Acquiring NFTRC Services, Cost and Payment Terms. Session 2- Technology Transfer, Products Ready for Commercialisation, Technical Descriptions (TDs), NAPro Mandate and its products. Session 3- Local Food Industry, the Food Value Chain, Local Food Industry Performance, Food Industry Legislation and Guidelines, establishing a Food Manufacturing Business, the process and IP matters and Session 4- NFTRC Successes and Challenges.

Following the presentations, questions asked included issues such as; how does NFTRC ensure customer copyright protection? how does NFTRC reach or engage the public? what guides NFTRC testing services? If NFTRC is to be closed, what is it leaving behind for Kanye community as a remembrance? and lastly what informs NFTRC research agenda?

Questions directed to NAPro were; how does NAPro better place Harvest Haven against other brands loyalty? when pricing the raw materials did they consider farmers inputs cost such as water, seeds and land? how does NAPro engage farmers to explain its expected produce quality? and lastly does NAPro track its impact on import substitution?

Local Enterprise Agency (LEA) Regional Manager (North) Ms Dynah Solani applauded NFTRC for prudent presentations and relevant services. Ms Solani shared that Citizen Entrepreneurial Development Agency (CEDA) & LEA has a new fund called Project Facilitation Fund that has P5 million aimed at pumping up the impact of starting up businesses therefore NFTRC must share information with its stakeholders especially start-ups who are the beneficiaries of this fund.
Local Enterprise Agency (LEA) Regional Manager (North) Ms Dynah Solani applauded NFTRC for prudent presentations and relevant services. Ms Solani shared that Citizen Entrepreneurial Development Agency (CEDA) & LEA has a new fund called Project Facilitation Fund that has P5 million aimed at pumping up the impact of starting up businesses therefore NFTRC must share information with its stakeholders especially startups who are the beneficiaries of this fund.

On behalf of Business Botswana, the Vice President North, Mr Humphrey Nawa thanked NFTRC for the partnership, and the great services it is offering to the food industry. He encouraged NFTRC to know its value and keep providing services to empower Batswana. Mr Nawa said that, a country that has not decided to produce its own food is a country that has decided to starve. He added that now is the time for Batswana to start making their own things and stop relying on imported goods and services. He urged the attendees to spread the NFTRC message. “Diamonds are not forever, the local current mines situations is a clear indication that the country must look for agricultural based innovations to diversify the economy,” he concluded.
OUR PRODUCTS

TOMATO SAUCES
- Plain Tomato Sauce
- Tomato Onion Sauce
- Tomato Chilli Sauce

PICKLED PRODUCTS
- Mixed vegetable pickle
- Pickled beetroot
- Pickled onion

Available in Choppies, Sefalana Cash and Carry, Daily Needs and selected Spar outlets.

We are located in Selibe Phikwe and we supply country wide. For bulk orders contact us; National Agro Processing (NAPro)
Tel: (+267) 2611239    Fax: (+267) 2611225    Email: mail@napro.co.bw
NFTRC Takes Part at the SANBIO BioFISA II Botswana Stakeholder Workshop

On April 10th 2019 National Food Technology Research Centre (NFTRC) took part in the Southern Africa Network for Biosciences (SANBio) BioFISA II stakeholder workshop hosted by Botswana Innovation Hub (BIH) at the Botswana Innovation Hub Science and Technology Park in Gaborone.

The objective of the workshop was to determine how stakeholders can work collectively to support the innovations developed in Botswana and sustain them towards commercialisation, by engaging a wide range of stakeholders including financial institutions, industry and private sector entities.

When giving the welcome remarks BIH Chief Executive Officer, Mr Alan Boshwaen welcomed stakeholders to the workshop. He said it is a necessity to seek partners or to work with other institutions on the journey of catalysing innovation in Botswana. He highlighted that when they shared their strategy they brought in public and private institutions to see how they can work together and how partnerships can be forged to promote entrepreneurship internationally.

When delivering keynote address, Dr Kekgonne Baipoledi, Deputy Permanent Secretary in the Ministry of Tertiary Education, Research, Science and Technology said the gathering is to share sciences, research and development outputs which will enable stakeholders to work together to make Botswana an innovation based country.

SANBio Network Manager, Dr Ereck Chakauya gave remarks on the Network Approach to Research & Development and Innovation for Knowledge based Economic Growth.

He said government institutions need to be innovative and efficient to stimulate industry relationships /development. He added that it is now time to call for proposals for Innovation in Nutrition and Indigenous Knowledge Systems, the people for the country’s economic diversification.
NFTRC took part on some of the activities of the day such as panel discussions and pitching for possible funding of sorghum cereal drink project. The topic of the panel discussion was “Commercialisation of food and nutrition products” with panelists from Maungo Craft, NFTRC, Foods on the Go & National Veterinary Laboratories. When asked how they came up with the Symba Cereal Drink, Nutrition and Dietetics Acting Head of Department, Dr Lemogang Kwape said they wanted to come up with a product that will address issues of health, convenience and food security hence coming with the sorghum beverage that contain probiotics.

When asked how did they know they have a gem, Dr Kwape said they used NFTRC’s sensory expert who came up with a strategy looking at the four flavours they had. He further said after completing the sensory testing of the product they took the product to thirty hawkers in Kanye, Molepolole and Gaborone. He said the product was much appreciated which was evidenced by the hawkers coming for more supply.

On his part, Dr Budzanani Tacheba, Botswana Innovation Hub Director of Innovation & Technology when giving an overview of BioFISA II projects implementation journey he said; “We are consistently working on collaborations that allow for further research and development for projects in the space of biosciences, we look forward to continued partnership with SANBio in the development of Southern Africa”.

Another panel discussion was focused around Regulation and Access Benefit Sharing on Indigenous Knowledge Systems (IKS) based projects (Health and Animal Side of regulation) which comprised of Ms Thandi Zulu, Managing Director, Blue Pride PTY LTD whose business focuses on the morula kernels extraction for natural seed oil, Destek Design and Ms Tuduetsio Tebape of Nubian Seed.
Are You Interested In Knowing Your Body Composition?

Cholesterol Testing
Glucose Testing
Blood Pressure Monitoring
Body Mass Index
Waist Circumference
Nutritional Counselling
Hemoglobin Testing

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NFTRC and other MoA Parastatals celebrating Open Day in Masunga

NFTRC and other Ministry of Agricultural Development and Food Security (MoA) Parastatals celebrated the annual Open Day that ran concurrently with Masunga Cluster Farmers Harvest Day on the 14th June 2019 in Masunga.

For his part, Kgosi Maruje III of Masunga applauded the Parastatals for bringing light to his people about the services they are offering. He said the cluster farm land used to be a thick forest for years without being utilised. But the community collectively stood up to make it what it is today. He also thanked the ministry for their dedication towards the project as it offered machinery and manpower through its programmes.

MP for Tati West Mr Biggie Butale encouraged Botswana to not rely on rainfall, but rather practice green housing, reiterating that through agriculture Botswana could eradicate poverty and unemployment. He stated that Masunga cluster farming would not just take the district far, but also contribute immensely to the economy of Botswana. Mr Butale commended the ministry, its parastatals for taking part in events that builds communities.

Dr Matlho sharing the objectives of MoA Parastatals

Botswana Vaccine Institute (BVI) Chief Executive Officer Dr George Matlho said the objectives of the open day are to showcase MoA public entities technologies, to take agriculture to people, to promote agriculture as a diamond that does not lose value and to share information about the linkage between MoA and its enterprises.

NFTRC stall at Masunga

NFTRC and other MoA Parastatals celebrating Open Day in Masunga
NFTRC walks 10km with Kgosi Kgolo Malope II

National Food Technology Research Centre (NFTRC) recognises its responsibility as a corporate citizen towards its stakeholders and the communities within which it operates therefore, in this quarter NFTRC was among the multitudes that participated at “Walk with Kgosi Kgolo” event on the 8th June 2018.

The event was organised by Ga MmaLeeama Cultural Society in conjunction with Kidz Academy International School, with an aim to raise funds for Kgosi Malope II’s birthday celebration to be celebrated on the 25 July 2019 at the Main Kgotla. The walk started at Montshiwa grounds and ended at Kidz Academy International School.

Kgosi Malope II (front raw, second from right) leading the walk with other chief walkers.

Apart from the walk, other activities that took place were; around the fire dialogue, aerobics and medal awarding.

NFTRC team that walked with Kgosi Kgolo
Management announces the following staff movement between March 2019 and June 2019.

1. Promotions

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<tr>
<th>Name</th>
<th>Position</th>
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<tr>
<td>Dr Boitumelo Motswagole</td>
<td>Chief Research Scientist-Food Safety and Nutrition.</td>
<td>01-04-2019</td>
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<tr>
<td>Ms Tebogo Leu</td>
<td>Human Resources and Administration Manager.</td>
<td>01-05-2019</td>
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2. Student Interns

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<td>Ms Lebitso Mpitsang</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Nutrition &amp; Dietetics</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
</tr>
<tr>
<td>Mr Tsotlhe Tihalagonyang</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Food Technology</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
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<tr>
<td>Ms Bonno Mampati</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Food Technology</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
</tr>
<tr>
<td>Ms Gorata Regoeng</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Microbiology &amp; Biotechnology</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
</tr>
<tr>
<td>Ms Patience Molefe</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Extension &amp; Training</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
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<tr>
<td>Mr Gobona Ookeditse</td>
<td>BUAN</td>
<td>Bachelor of Science-Food Technology</td>
<td>Microbiology &amp; Biotechnology</td>
<td>27-05-2019</td>
<td>05-07-2019</td>
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3. Terminations

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<tr>
<td>Mr Gaone Mokhawa</td>
<td>Research Scientist</td>
<td>29-03-2019</td>
<td>Resignation</td>
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<tr>
<td>Ms Gobaone Tebanyo</td>
<td>Graduate Intern</td>
<td>12-04-2019</td>
<td>End of Internship</td>
</tr>
<tr>
<td>Ms Kedumetse Keipopele</td>
<td>Graduate Intern</td>
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<td>End of Internship</td>
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