# Training course on Social Protection and Food Systems Transformation

Professional Development Training Course Outline

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| **Category** | Social Protection | **Duration** | 10 Days |
| **Base Fee** | $3,000 USD | **Delivery Mode** | Online / On-site Hybrid |

## Course Introduction

Social Protection and Food Systems Transformation is a critical and increasingly urgent area of intervention that recognizes the profound and interconnected roles of social protection programs in shaping more resilient, equitable, and sustainable food systems. Global challenges such as climate change, food price volatility, and persistent malnutrition highlight the need for holistic approaches that go beyond addressing immediate food insecurity. This course explores how social protection instruments, such as cash transfers, food assistance, and public works, can be strategically designed and linked with complementary interventions (e.g., sustainable agriculture, market access, nutrition education) to foster positive changes across the entire food system ? from production and distribution to consumption and waste. It recognizes that social protection can be a powerful catalyst for building food security, improving nutrition, and promoting sustainable food systems for all. Training Course on Social Protection and Food Systems Transformation is meticulously designed to equip with the advanced theoretical insights and intensive practical tools necessary to excel in Social Protection and Food Systems Transformation. We will delve into the foundational concepts of food systems and their vulnerabilities, master the intricacies of designing social protection programs with food systems objectives, and explore cutting-edge approaches to fostering sustainable production, enhancing food access, improving dietary quality, and strengthening food system resilience. A significant focus will be placed on hands-on application, analyzing real-world complex case studies, and developing tailored program designs that foster holistic food systems transformation. By integrating industry best practices, analyzing complex case studies, and engaging in intensive practical exercises, attendees will develop the strategic acumen to confidently lead and implement integrated social protection and food systems initiatives, fostering unparalleled food security, improved nutrition, and sustainable development outcomes.

## Programme Curriculum

**Training Course on Social Protection and Food Systems Transformation**

**Introduction**

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**Training Course on Social Protection and Food Systems Transformation** is meticulously designed to equip with the advanced theoretical insights and intensive practical tools necessary to excel in **Social Protection and Food Systems Transformation**. We will delve into the foundational concepts of food systems and their vulnerabilities, master the intricacies of designing social protection programs with food systems objectives, and explore cutting-edge approaches to fostering sustainable production, enhancing food access, improving dietary quality, and strengthening food system resilience. A significant focus will be placed on hands-on application, analyzing real-world complex case studies, and developing tailored program designs that foster holistic food systems transformation. By integrating industry best practices, analyzing complex case studies, and engaging in intensive practical exercises, attendees will develop the strategic acumen to confidently lead and implement integrated social protection and food systems initiatives, fostering unparalleled **food security, improved nutrition, and sustainable development outcomes**.

**Course Objectives**

Upon completion of this course, participants will be able to:

1. Analyze the fundamental concepts of **food systems** and their interconnected components.
2. Comprehend the strategic role of **social protection in fostering food systems transformation**.
3. Master the design of **social protection programs to enhance food availability and production**.
4. Develop expertise in leveraging social protection for **improving food access and affordability**.
5. Formulate strategies for integrating social protection with **nutrition-sensitive interventions** for better dietary quality.
6. Understand the critical role of social protection in strengthening **food system resilience to shocks**.
7. Implement robust approaches to connecting social protection beneficiaries with **sustainable agriculture practices**.
8. Explore key strategies for linking social protection with **market development and value chains** in food systems.
9. Apply methodologies for conducting **food systems assessments** to inform program design.
10. Understand and address **gender, equity, and environmental considerations** in food systems transformation.
11. Develop preliminary skills in **monitoring and evaluating food systems outcomes** within social protection programs.
12. Design a comprehensive **social protection program with explicit food systems transformation objectives**.
13. Examine **global best practices and lessons learned** in linking social protection to food systems transformation.

**Target Audience**

This course is essential for professionals involved in social protection, food security, agriculture, and nutrition:

1. **Social Protection Policymakers & Program Managers:** Designing and overseeing social protection interventions.
2. **Food Security & Nutrition Specialists:** Working on hunger, malnutrition, and food systems.
3. **Agricultural Development Experts:** Focusing on sustainable farming and rural livelihoods.
4. **Economists & Development Practitioners:** Focused on poverty, food systems, and climate change.
5. **Government Officials:** From ministries of social welfare, agriculture, health, and environment.
6. **NGO & International Organization Staff:** Implementing integrated programs.
7. **Researchers:** Studying the nexus of social protection, food, and climate.
8. **Environmental Specialists:** Working on sustainable resource management.

**Course Duration: 10 Days**

**Course Modules**

**Module 1: Foundations of Food Systems and Their Vulnerabilities**

- Define food systems: from production to consumption and waste.
- Understand the interconnected components of food systems.
- Discuss global and local challenges facing food systems (e.g., climate change, price volatility, malnutrition).
- Explore concepts of food insecurity, hunger, and malnutrition.
- Identify key vulnerabilities within food systems, particularly for poor households.

**Module 2: Strategic Role of Social Protection in Food Systems Transformation**

- Comprehend how social protection can foster food systems transformation.
- Discuss the pathways through which social protection impacts food production, access, and consumption.
- Understand how social protection reduces risk and enables investment in sustainable food practices.
- Explore the "triple dividend" of social protection for poverty, food security, and resilience.
- Identify different social protection instruments relevant to food systems.

**Module 3: Social Protection for Enhanced Food Availability and Production**

- Master the design of social protection programs to enhance food availability and production.
- Learn about linkages between cash transfers and agricultural inputs/technologies.
- Discuss the role of public works programs in building productive agricultural infrastructure.
- Explore social insurance mechanisms for agricultural risks (e.g., crop insurance).
- Analyze case studies of social protection supporting food production.

**Module 4: Social Protection for Improving Food Access and Affordability**

- Develop expertise in leveraging social protection for improving food access and affordability.
- Understand the role of cash transfers in increasing purchasing power for food.
- Discuss the design of food assistance programs (in-kind, vouchers) for vulnerable households.
- Explore school feeding programs and their impact on child nutrition and access.
- Analyze case studies of social protection enhancing food access.

**Module 5: Integrating Social Protection with Nutrition-Sensitive Interventions**

- Formulate strategies for integrating social protection with nutrition-sensitive interventions.
- Learn about conditionalities linked to nutrition education and health services.
- Discuss the promotion of diversified diets and consumption of nutritious foods.
- Explore linkages with maternal and child health programs for improved nutrition outcomes.
- Analyze examples of SP-nutrition integrated programs.

**Module 6: Social Protection for Strengthening Food System Resilience**

- Understand the critical role of social protection in strengthening food system resilience to shocks.
- Discuss shock-responsive social protection mechanisms for food crises.
- Learn about early warning systems and anticipatory action for food insecurity.
- Explore how social protection enables households to cope with climate shocks and price volatility.
- Analyze case studies of social protection building food system resilience.

**Module 7: Connecting Beneficiaries with Sustainable Agriculture Practices**

- Implement robust approaches to connecting social protection beneficiaries with sustainable agriculture.
- Learn about climate-smart agriculture (CSA) practices and their promotion through social protection.
- Discuss linkages with agricultural extension services and farmer field schools.
- Explore the role of social protection in promoting agroecology and biodiversity.
- Analyze case studies of SP supporting sustainable farming.

**Module 8: Linking Social Protection with Food Markets and Value Chains**

- Explore key strategies for linking social protection with food markets and value chains.
- Discuss how social protection can stimulate local food economies.
- Learn about supporting smallholder farmers' access to markets and fair prices.
- Understand the role of social protection in strengthening local food systems.
- Analyze case studies of market linkages in SP-food systems programs.

**Module 9: Food Systems Assessments for Program Design**

- Apply methodologies for conducting comprehensive food systems assessments.
- Learn to use participatory tools for understanding local food environments.
- Discuss how assessment findings inform program design and targeting.
- Explore methods for identifying food system bottlenecks and opportunities for transformation.
- Practice designing a food systems assessment for a social protection context.

**Module 10: Gender, Equity, and Environmental Considerations in Food Systems Transformation**

- Understand and address gender, equity, and environmental considerations in food systems transformation.
- Discuss how social protection can empower women in food production and decision-making.
- Explore strategies for ensuring equitable access to nutritious food for all.
- Learn about the environmental footprint of food systems and sustainable practices.
- Analyze case studies focusing on equity and sustainability in SP-food systems programs.

**Module 11: Monitoring and Evaluating Food Systems Outcomes in Social Protection Programs**

- Develop preliminary skills in monitoring and evaluating food systems outcomes.

- Learn to select appropriate indicators for tracking changes in food security, nutrition, and sustainability.
- Discuss methods for collecting data on food consumption, dietary diversity, and environmental impact.
- Explore challenges in attribution and long-term impact measurement.
- Practice designing an M&E framework for an SP-food systems integrated program.

**Module 12: Designing Integrated Programs and Global Best Practices**

- Design a comprehensive social protection program with explicit food systems transformation objectives.
- Integrate social protection instruments with complementary food systems interventions.
- Present the integrated program design and rationale.
- Examine global best practices and lessons learned in linking social protection to food systems transformation.
- Collaborate on a group project to design an innovative integrated program.

**Training Methodology**

- **Interactive Workshops:** Facilitated discussions, group exercises, and problem-solving activities.
- **Case Studies:** Real-world examples to illustrate successful community-based surveillance practices.
- **Role-Playing and Simulations:** Practice engaging communities in surveillance activities.
- **Expert Presentations:** Insights from experienced public health professionals and community leaders.
- **Group Projects:** Collaborative development of community surveillance plans.
- **Action Planning:** Development of personalized action plans for implementing community-based surveillance.
- **Digital Tools and Resources:** Utilization of online platforms for collaboration and learning.
- **Peer-to-Peer Learning:** Sharing experiences and insights on community engagement.
- **Post-Training Support:** Access to online forums, mentorship, and continued learning resources.

**Register as a group from 3 participants for a Discount**

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**Certification**

Upon successful completion of this training, participants will be issued with a globally recognized certificate.

**Tailor-Made Course**

We also offer tailor-made courses based on your needs.

**Key Notes**

- Participants must be conversant in English.
- Upon completion of training, participants will receive an Authorized Training Certificate.
- The course duration is flexible and can be modified to fit any number of days.
- Course fee includes facilitation, training materials, 2 coffee b

## Upcoming Scheduled Sessions

| Start Date | End Date | Location | Price |
|---|---|---|---|
| **23 Nov 2026** | 04 Dec 2026 | Online | $2,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $3,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $6,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $6,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $12,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $9,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $12,000 |
| **23 Nov 2026** | 04 Dec 2026 | Physical | $12,000 |

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