



Sustainable Agriculture & Food Security Trip

GENERAL OVERVIEW:

Students and chaperones spend one unforgettable week immersing themselves in Nicaraguan history, culture, cuisine and service through meaningful experiential learning with Unearth the World's nonprofit partner. Students engage in cross-cultural exchange, service and guided reflection with the goal of breaking down barriers, educating, and gaining a greater understanding of food security issues.

PROJECT OVERVIEW:

Unearth the World's partner promotes food security and sustainable living systems on the Island of Ometepe through permaculture design, agroforestry, research, education, and community collaboration. They educate and expose local people (and visitors) to the possibilities of food production through a model permaculture farm. The project's goals are to demonstrate and offer diversified agricultural technologies to expand cropping options that have both higher market values and promote food security. Since the farm's inception in 2001, this project has offered permaculture workshops to over 180 attendees. They have shared 150,000 seeds for improved nutrition and provided over 21,000 trees. These efforts have impacted 40,000 people. Additionally, a children's nutritional program addressing deficiencies allows 70 children to have a daily serving of fresh milk, eggs, multivitamins, tooth brushing and sanitation education.

Groups play an integral role in advancing the mission of this farm while simultaneously learning from another culture and environment. Students live and work on the farm with local people and have opportunities for meaningful cultural exchange. Each day includes hands-on service work from 7 am – 12 noon. Afternoons (from 1:30 – 4:30 pm) are split between education workshops, hands-on service in the community, and free time.

ACCOMMODATIONS:

Living conditions on the farm are simple and rustic. Students and chaperones stay in co-ed, open-aired cabanas.

ABOUT YOUR ON-SITE GUIDE/INSTRUCTOR MITCH:

Unearth the World is thrilled to offer a dedicated in-country guide—**Mitch Haddad**—that leads operations, activities and workshops on the ground. Mitch is one of the owners of the farm and has been working with student groups, universities, and the gap year program "Where There Be Dragons" for the past 4 years. Upon graduating from Providence College in 2009 with a BA in Political Science and a focus on Latin American Studies, Mitch applied his education through his work in international development and the environment. He has lived in Nicaragua since 2009. After a short stint working for an NGO outside of Granada focused on construction and community development, Mitch became involved with Project Bona Fide—an education center, farm, and NGO that works towards alternative ecological approaches to community development. Mitch leads the education and volunteer programs on the farm.

ITINERARY:

Saturday

Pick-up at Managua airport (MGA) by Mitch Haddad. Private transfer to Granada hotel. Health and safety orientation.



Sunday

Morning in Granada. Travel to Ometepe. Settle into accommodations and receive detailed orientation to the farm. Dinner on-site followed by a **Natural Medicine Workshop**: An informative workshop conducted on the farm where students learn about making medicine from plants. Students make their own tinctures, try some of the farm's homemade tinctures and salves, and leave knowing how to make their own tinctures at home.

Monday

Morning work on the farm. Breakfast. Introduction to the farm—overview of mission, vision, and daily operations. Lunch. Afternoon tour of the farm and surrounding area. Evening educational film and discussion. *"Where does our food come from?"*

Tuesday

Morning work on the farm. Breakfast. Continue work until lunch. Lunch. Afternoon introductory permaculture design course. Dinner followed by a **Chocolate Making Workshop**: This workshop discusses the historical significance of cacao, includes a tour of the different varieties of cacao plants on the farm, and ends with students hand-making chocolate from organic cacao seeds grown right on the island.

Wednesday

Morning work on the farm. Breakfast. Continue work until lunch. **Basket Making Workshop**: Students will learn how to weave baskets from locally sourced materials. This workshop is taught in town by a local master artisan, Don Fidel. Dinner. Evening session: *"Service-learning: What is service?"*

Thursday

Morning work on the farm. Breakfast. Continue work until lunch. Afternoon service at the Medicinal Garden with possible trip to the Natural Medicine Clinic. Dinner at a local home.

Friday

Breakfast on farm and depart. Visit El Ceibo museum on the island of Ometepe. Leave island and head to Masaya/Laguna de Apoyo for the afternoon. Dinner in Managua. Travel to MGA airport to depart.

INCLUSIONS:

Pre-trip training (Unearth the World's 5-part Global service-learning curriculum)
Pre-trip logistical support
All accommodations (Granada hotel and farm dorm)
All in-country transportation
All meals – including one dinner with a local family
Volunteer projects and intentional cultural exchange
Educational activities and workshops led by on-site instructor, Mitch Haddad
Post-trip support/coaching (led by Unearth the World)