Operational Context

Turkey hosts the highest number of refugees in the world, 4 million people, of which 3.7 million are from Syria. Around 51,000 refugees reside in 7 camps located in the country’s south-east, while the majority live in cities and villages throughout the country. The Government of Turkey has demonstrated leadership and generosity in providing for the needs of these people. Since June 2014, a temporary protection regime has granted Syrians access to basic services such as healthcare and education. Refugees of other countries continue to benefit from International Protection status. WFP re-established a presence in Turkey in 2012, in response to the Syria crisis.

WFP Turkey’s Interim Country Strategic Plan (ICSP 2020-2022) seeks to build on WFP’s partnership with the Government of Turkey and other stakeholders to contribute to refugee households’ ability to meet their basic needs, ensuring no vulnerable refugee is left behind. Considering the protracted refugee presence in Turkey, the ICSP includes longer-term activities including direct engagement in resilience programming that creates opportunities for refugees and host communities alike. The current ICSP has been extended to the end of 2022. The CSP (2023-2025) is under development and will be reviewed during the November 2022 Executive Board.

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Operational Updates

- 43,181 refugees living in six camps across southeastern Turkey received the increased monthly assistance of TRY 150 (USD 11) per person for the second consecutive month. This assistance was delivered with an amount of TRY 650 (USD 47) per household, the first instalment of a top-up that will be transferred in two equal tranches to help refugees better address their needs amidst surging inflation rates. The second instalment is planned for March 2022.

- The implementation of the Socioeconomic Empowerment and Sustainability (SES) programme continued with no interruptions. As of February, 734 participants, over half of whom are female, attended either vocational or applied training in 14 provinces (Adana, Ankara, Bursa, Gaziantep, Hatay, Istanbul, Izmir, Kahramanmaras, Kayseri, Kocaeli Konya, Mardin, Mersin and Sanliurfa) across Turkey. In parallel, WFP continues to look for new partnership opportunities to diversify SES graduates' applied training opportunities and expand the programme's geographical scope.

- Negotiations to scale-up the Network Fresh project (As Ortagim in Turkish) implemented between July and December 2021 are ongoing. This multi-stakeholder project was initiated with the aim to contribute to the national food loss and waste reduction efforts, specifically directed at ensuring vulnerable populations’ access to affordable and varied food while stimulating the local economy.

- The final report that highlights the outcome of the Network Fresh project has also been released. Assessments showed that with the support of its partners, Sisli Municipality and Fazla Gida, WFP managed to reach 55 households – 250 beneficiaries - with 18,893 meals by December 2021, exceeding the end target of 7,800 meals set at the onset of the project. While meals were regularly donated by 20 businesses, the Municipality selected additional beneficiaries as a result of the increase in the number of meals donated. Donation points were identified thanks to an application developed by Fazla Gida that digitalized the whole process - from donation to distribution.

Caption: Kubra, an SES participant, taking part in applied training in the province of Mersin. Photo: WFP.
Success Story

SES participants continue to achieve good results - something to be proud of. This time, it's a double success. Nezihe, a 26-year-old Chef Assistant training graduate in the province of Kocaeli, participated in the Culinary World Cup organised by the Association Golden Falcons Culinaire (AGFC) in Tunisia between 14 and 16 February. Nezihe competed in the cold entrée and dessert categories and didn't return to Turkey with one, but with two gold medals.

“The Culinary World Cup was a totally outstanding experience for me. I won two medals, which improved my self-confidence. This, in turn, will contribute to my career,” she says. Nezihe explains that although Turkish women learn how to cook at a young age, SES helped her develop her skills and take them to a professional level. “SES Chef Assistant Training was a milestone for my life and career,” she says.

This is not everything. Nezihe also learned teamwork, coordination and improved her creativity. She is now getting ready to start applied training, the second component of SES, in March.

Donors

Germany, Ireland, Japan, Norway, the Republic of Korea, USAID/BHA, WPD AGCO Agriculture.