

Atoll Food Futures

Fact Sheet



Project Goal

The goal of the Atoll Food Futures Project is to adopt climate-smart agriculture technologies in vulnerable atoll populations in order to improve their food security and reduce the reliance on imported food.

Atoll countries are faced with a range of climate related issues including sea-level rise, an increase in temperature and more intense weather events. Growing food is difficult due to the poor soil quality of atolls, which lack nutrients needed for healthy crops. Limited amounts of freshwater and saltwater inundation have put strain on traditional food systems. In addition, Atoll countries are also challenged by rapidly growing populations and a lack of access to land. All of these factors impact food security and have resulted in an overreliance on imported food.

Atoll Food Futures (AFF) is a three year multi-country project operating in Tuvalu, Kiribati and Fiji. Through AFF Live & Learn hopes to improve food production using various methods, with an emphasis on local knowledge and community based solutions. Building upon the success of previous projects, AFF promotes traditional farming practices and utilising new technologies to encourage a robust and diverse strategy to food security. This work also includes training with households, community members, and stakeholders on agricultural skills and nutrition.

Donor: The Australian Department of Foreign Affairs and Trade

Project Timeline: 2022 - 2025



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ENVIRONMENTAL EDUCATION



Project themes

Theme 1: Sustained use of affordable water efficient technologies and designs

The AFF project concentrates on climate-smart agricultural solutions to food security. This theme focusses on rolling out a mix of technologies appropriate to each country to support food production and consumption.

Theme 2: Local food economies with consistent input supply chains

This theme addresses supply chain issues for fill materials (for Foodcubes and other garden technologies) and seeds needed for climate-smart agricultural solutions to food security.

Theme 3: Improved diet quality

Improved diet quality largely focuses on designing resources and education programs (a key part of the project to date), designed to promote healthy eating with the youth.

Theme 4: Increased consumption of locally grown foods

To improve the self-sufficiency of local food production this theme focuses on improving the supply and distribution of produce, as well as supporting local market systems.

Wicking bed technology

To date Live & Learn has distributed Biofilta Foodcubes to 69 households and 3 community garden sites across Tuvalu. While in Kiribati, 90 Foodcubes have been distributed to 9 different garden sites during the last phase of the project.

Foodcubes are innovative wicking beds ideal for growing fresh, nutritious fruits and vegetables. Produced by Biofilta, they are designed to be used in conjunction with traditional framing practices.

Continuing its earlier success with Biofilta Foodcubes, the AFF project is utilising a variety of methods to secure better food production in the region. Some of these other methods include keyhole gardens, raised garden beds and dry land wicking systems.



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