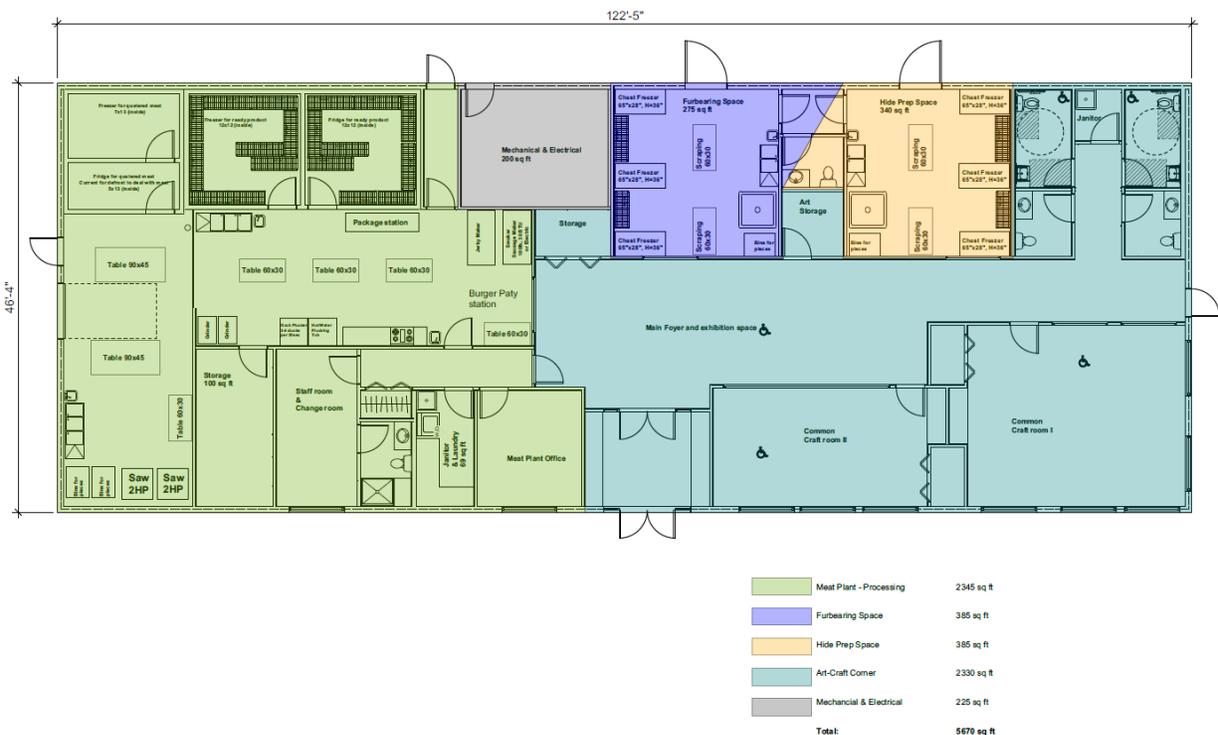


# The Proposed Déljné Country Food Processing Facility “Pilot Project”

## The need for a long-term food security:

Déljné and its residents need access to a reliable supply of country foods, it is often difficult for community members to get access to country food, let alone find a space to process it. It is also often difficult to obtain country foods due to community isolation and with this COVID-19 pandemic, we now understand the need of a dedicated facility is crucial. Normally, the community members share their country foods but imagine a year-round facility where you will have a dedicated facility that will have everything from fur handling, tanning, to an arts and crafts room but above all, a place specifically for meat processing where harvested caribou meat, other wild meats, fish, berries, etc. can be processed.

## See blueprints below of the facility:



**Description of the project:**

Déljné Got'jné Government is in the process of making this possible and our global goal is to provide a facility for the community. In order to complete this project, we will need to access funding through proposals, which we are currently doing with CanNor and to seek community guidance through a community engagement, where your feedback, as stakeholders, is essential.

There is also the challenge to be able to process and package country (local) foods that would maintain nutritional quality plus shelf life when appropriate facilities and local community skillsets of residents are not available. Therefore, there is no way to improve long-term food security. In order to achieve this level of community food security, Déljné would require a pilot country food processing facility and the respective training to solve this problem and be able to provide nutritious food choices to residents. Déljné is not alone as this is a problem for so many in northern communities in Canada. We are in the phase where we need to have community involvement.

**Community Consultation and Engagement**

Drawings and description will be made available for community members for viewing. Discussion of the next steps will take place in Déljné through inhouse and online LIVE consultation via Microsoft Teams and printed documents.

The outcome of this community consultation is to provide community involvement, participation, input, and empowerment. It is important if not essential for the community to own the project.

## NEXT STEPS

Phase 1	2	3	4	5
<p><b>*Completed</b> Develop a design drawing, layout and flow drawings for the country foods processing facility.</p>	<p><b>*In Progress</b> Outline the equipment and supply specifications to commission and operate the facility.</p>	<p><b>*In Progress</b> Survey and define the requirements for site development and operation of such a facility in Déljñe (site footprint).</p>	<p><b>*In Progress</b> Assess soil of the area assigned for agricultural development that may provide product to the facility.</p>	<p><b>*In Progress</b> Define and describe necessary training courses, syllabus and needs for operation of a facility</p>
Phase 6	Final Phase			
<p><b>*In Progress</b> Develop the steps necessary to successfully implement the project.</p>	<p><b>*In Progress</b> Develop a budget for the facility development, identify other funding partners and secure funding commitments.</p>			

## Culture & Tradition

- Drivers that Shape Life and Define Solutions

- Ultimately long-term success for solutions
- People must be benefactors of solutions



## Skill Set Development

- Maintain Nutritional Quality of Country Foods
- Shelf Life
- Training in Food Processing Skill Sets for Community



## Country Food Resources

### Land Mammals







## Country Food Resources

### Fish



Lake Trout



Whitefish

*Canning with Thermal Processing  
Trout and Other Fish Species*



*Canning with Thermal Processing  
Trout and Other Fish Species*

*Canning with Thermal Processing  
Trout and Other Fish Species*



## *Some of Possible Products*

