



Guiding questions WG 2:

1. What simple, processing and preservation methods for producing food with a high nutritional value are well-known and widespread?
2. How can a nutritious and affordable supply of diversified food, and the demand for such food, be achieved both at household level and in away-from-home consumption?
3. What synergies and challenges exist in respect of diversification, women empowerment and nutrition education?
4. What policy framework and incentives are required in order to make processing nutrition-sensitive and to reduce food and nutrient losses?



Guiding questions for reporting to the plenary:

1. What was the hottest discussion?
2. What are the five key findings of the WG (related to the questions discussed in the WG)?
3. What good practices and/or policies (up to three) could be identified by the WG (related to the questions discussed in the WG)?
4. What was/were the most surprising finding/s (related to the questions discussed in the WG)?