



Thematic Report

BAKERIES in Northern Syria

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Prepared by: Information Management Unit



The Assistance Coordination Unit (ACU) aims to strengthen the decision-making capacity of aid actors responding to the Syrian crisis. This is done through collecting, analyzing and sharing information on the humanitarian situation in Syria. To this end, the Assistance Coordination Unit through the Information Management Unit established a wide network of enumerators who have been recruited depending on specific criteria such as education level, association with information sources and ability to work and communicate under various conditions. IMU collects data that is difficult to reach by other active international aid actors, and publishes different types of information products such as need assessments, thematic reports, maps, flash reports, and interactive studies.



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LIST OF ACRONYMS AND ABBREVIATIONS

ACU	Assistance Coordination Unit
IDP	Internally Displaced Person
IMU	Information Management Unit
INGO	International Non-Governmental Organization
ISIS	Islamic State of Iraq and the Levant
LC	Local Council
LNGO	Local Non-Governmental Organization
REP	Representative
HGW	Home-Grown Wheat

GEOGRAPHICAL CLASSIFICATIONS

Governorate	Highest form of governance below the state national level
District	Sub-division of a governorate in which government institutions operate
Sub-district	Sub-division of a district composed of towns and villages
Village	Lowest administrative unit

Bakeries in Northern Syrian

Thematic Report Issue III

Introduction:

Bread stands out as the most important staple of the Syrian diet. It is bread that the majority of the Syrian people depend on in their daily meals. The consumption of bread, however, would increase during times of crisis, as the shortage of other food items is compensated by increasing bread consumption. Previously, before the start of the events in Syria, all bakeries¹, whether public, private or the joint sector, received support from the Syrian government, as the flour and yeast used to make the bread, and fuel used to power the bakeries, were provided by the government at subsidized prices. In return, bread was distributed under subsidized prices. Each town was allocated a specific amount of flour, distributed to the functional bakeries according to their production capacity and population density in the city neighborhoods where the bakeries were located.

The quality of the bread produced prior to ongoing events was not of high standards, as the regime worked on substituting high quality locally grown wheat, with the cheaper, lower quality wheat from the Eastern European countries. Moreover, the regime kept the bakery sector shielded from the oversight of the Ministry of Supply, which is the authority responsible for checking their outputs. More often than not, bakery operators would illegally sell a portion of their subsidized flour to earn additional profits.²

The Information Management Unit (IMU) of the Assistance Coordination Unit (ACU) issued its third, “Bakeries in Syria,”³ report during the second half of 2017. The report highlighted the Syrian peoples’ overall need for bread, and aimed to assist relief organizations in planning related programs. The present assessment is based on reliable data gathered by IMU’s enumerators in three Syrian governorates, and accurately reflects the facts and realities on the ground.

Methodology:

The IMU’s assessment of the status of the bakeries in northern Syria assessed 325 bakeries, both functional and non-functional, in 38 districts, within the three governorates of Idlib, Aleppo, and Hama. The assessments were carried out by 38 IMU enumerators, who completed a questionnaire specially designed for bakeries, which was created by the IMU in coordination with the ACU’S FSL department. Assessments were carried out in one-week in mid-August. Enumerators met with bakery owners to carry out the assessment of each bakery.

The completed questionnaires were transferred from Syria to the IMU office in Turkey through the Kobo Collect program, whereby IMU data analysts used the data to build an Excel database. As IMU data analysts cleaned the Excel database using SPSS software, and created relevant charts and graphs, IMU enumerator coordinators carried out additional data verification. Meanwhile the IMU GIS officer developed maps for the report using Arc GIS software. Finally, the report was drafted in Arabic and the IMU’s graphic designer developed the report layout.

Difficulties Experienced by the Bread Sector During the Crisis:

Since the start of ongoing events, the difficulties faced by the bread sector have been tremendous. First, as areas of Syria fell out of regime control, the government cut subsidies to bakeries in these areas. Thus, those who were operating bakeries in these areas began to purchase flour from the blackmarket at increased prices. Additionally, the regime’s blockade of these areas reduced the supply of diesel and drove operational costs for bakeries significantly higher. This was compounded by the fact that it had also cut much of the electric power supply feeding these areas; leading to further upsurges in the consumption of diesel fuel.

¹ The term “bakery(ies)” is used in this report by way of approximation only and for brevity purposes. In actual fact, what is termed here as “bakery” (called in the Arabic language “forn”, meaning “oven” in English) is just a shop-like building facility, varying considerably in size, containing a built-in-wall bread oven for the making of bread only (a loaf of which is depicted on the cover page of this report). It is very much different from what it may indicate or brings up into mind for the majority of those who never come to know the making of bread in Syria, especially for western people. For the sake of accuracy, however, the term “bread making facility” would have been used instead.

² Subsidizing the flour, however, was mainly given in the cities, towns and large villages; whereas small villages depended on their own homemade bread.

³ The second release of the Bakeries’ report can be downloaded from ACU’s website on this link: <https://goo.gl/HNDJkf>



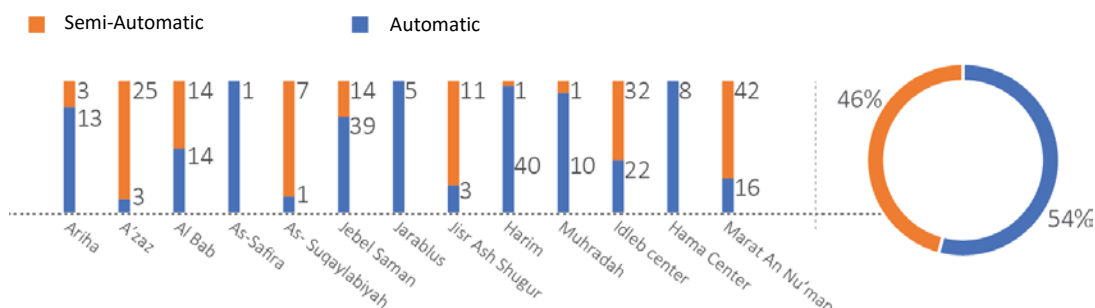
In addition to rising costs, many bakeries were destroyed as a result of aerial bombardment, shelling, and clashes. They were also facing a shift in population distribution across areas outside of the Syrian regime’s control, as communities throughout the governorates of Idleb and Aleppo, received large waves of IDPs from other areas of the country.

Ongoing events have also been detrimental to domestic wheat production, and have caused major shifts in the way wheat is distributed. The absence of strategic planning in areas outside of Syrian regime control led to a drop in the production of wheat across all governorates, and especially in Idleb, Aleppo and Dar'a. The impact of this drop was exacerbated by the fact that Kurdish forces and ISIS were in control of the centers of Syrian wheat production in the governorates of Al- Hasakeh and Deir-ez-Zor, thus making it difficult for bakeries in northwestern Syria to access domestic wheat supplies from elsewhere. The traders in northwestern Syria consequently worked on purchasing the wheat and transferring it to other districts, giving rise to its shortage in the markets. While the wheat sector in areas controlled by the Syrian opposition received some attention from organizations over the past two years, which provided farmers necessary tools and cash loans for growing wheat, such interventions remained modest when compared to the growing need inside Syria. This is because the production of wheat locally does not cover for the needs of the areas outside the regime’s control; besides the fact that there are no large land areas under the opposition’s control for growing wheat. Therefore, the wheat sector needs support by means of putting plans for the preservation of the local production of wheat and at the same time providing flour by means of external support, in accordance with a need assessment that would not negatively affect the local production.

I :Types of Bakeries

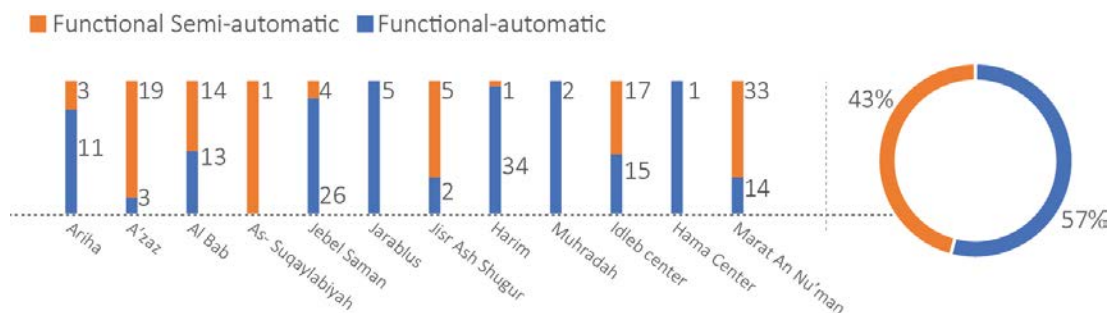
The study shows that there are 175 automatic bakeries in opposition-held areas of the Aleppo, Idleb and Hama governorates, which make up 54% of all bakeries in this area. Of these 175 bakeries, 126 remain functioning. Meanwhile the remaining 150 of bakeries in the area, were all semi-automatic bakeries. Of the 150 semi-automatic bakeries, 97 are functional.

Figure 1: Figure 1: Type of Bakery in Terms of Its Available Machinery (Functional& Non-Functional Bakeries)



The production of bread in the automatic bakeries is faster and it needs fewer workers. In this case, workers feed the machines with the amounts of the flour, yeast, and water needed to produce the required quantities of bread; and their role is largely limited to monitoring the work process of the machines. In semi-automatic bakeries, workers play a much more hands on role in producing the bread; meaning more workers are needed and operational costs are consequently higher.

Figure 2: Type of Bakery in Terms of Its Operated Machines – Functional Bakeries

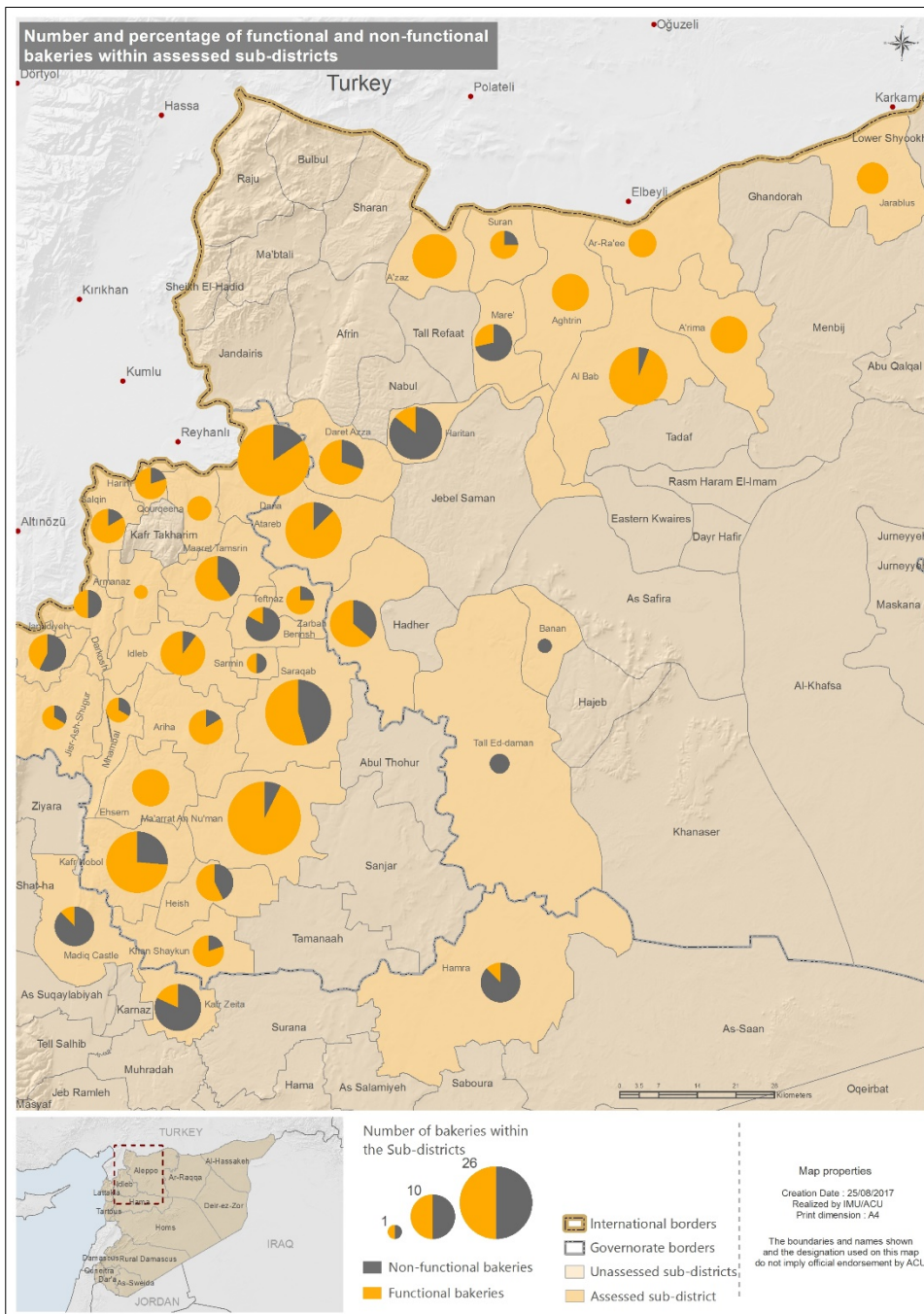


With – total bakeries assessed for this report, the majority of functional bakeries are in the Ma'arrat An Nu'man district, which has 47 bakeries serving 712,983 people. Of these 47 bakeries, 25 are located in the Ma'arrat An Nu'man sub-district, and of those, 13 are automatic. Following Marat al-Numan, the Harem district has 35 bakeries serving 560,500 people in the

villages and the cities of the district. Additionally, the bakeries in the Harem district also play some role in providing bread to the nearly 150,000 IDPs living in nearby camps; as many IDPs in the area resort to bakeries outside the camps, due to the fact that the bakeries in the camps are insufficient.

Out of eight bakeries, there is a single working bakery in the sub-district of the Al-Madiq Castle, affiliated to As- Suqaylabiyah district. This bakery is a semi-automatic one and is serving 110,000 people; a fact that forces the people to use nearby bakeries in Idlib countryside. Noting that each of As- Suqaylabiyah and Hama districts have one functional bakery, and in general these districts are the least in terms of having functional bakeries.

Map: Functional & Non-functional Bakeries in the Assessed Sub-Districts

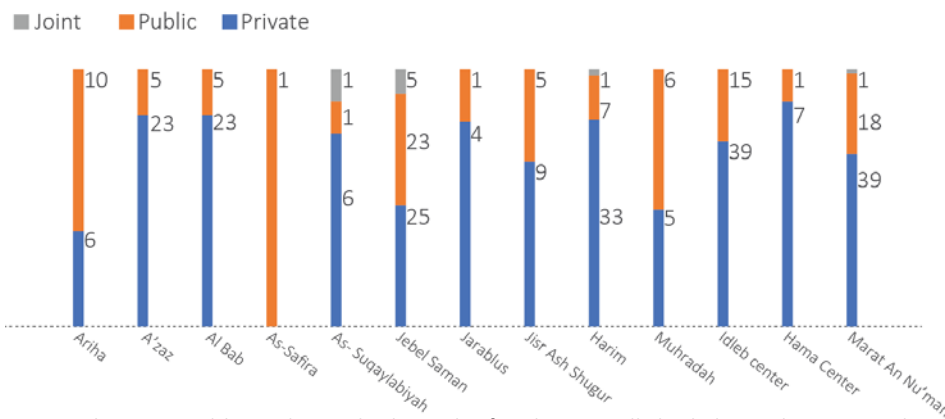




II :Bakeries Ownership & The Controlling Party of the bakery

Bakery ownership refers to the stakeholders possession of the ownership title for the bakery, including the bakery building and the machines present. The number of privately owned bakeries is 219, or 67%, followed by 98 publicly owned bakeries, and 8 joint sector bakeries. While the ownership status of these bakeries has seen no change since the Syrian crisis began, supervising parties have changed.

Figure 3: Bakeries Title Ownership (Functional & Non-functional)

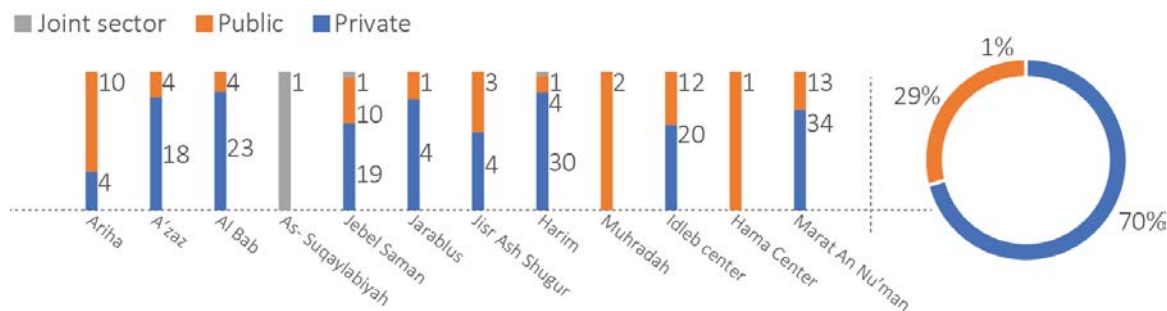


Private bakeries are those owned by civilians who have the freedom to sell the bakery, change its title ownership, and transfer it to a different location. Changing the location of a bakery needs a license to be issued from the Syrian government. While the regime previously used a map to determine where bakeries could be located in order to optimize civilian access to bakeries across cities, towns and villages, since the Syrian crisis, many bakeries have been transferred to new locations by their owners or supervising party.

Public bakeries are those owned by the Syrian government prior to the Syrian crisis. The workers and the staff are appointed by the Directorate of Public Bakeries. The production capacities of these bakeries are often very large as they are equipped with several production lines.

Finally, joint sector bakeries are those jointly owned by the Syrian government and private sector investors prior to the Syrian crisis. Private sector investors would then oversee all operations and staffing for these bakeries.

Figure 4: Title Ownership of Functional Bakeries



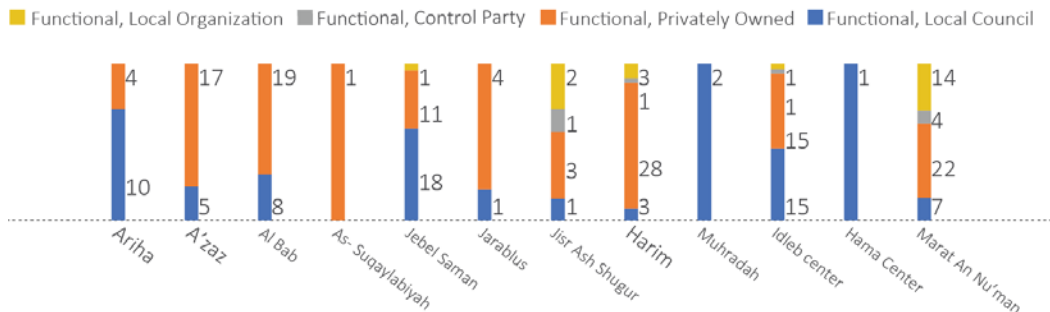
The study reveals that the privately-owned bakeries make up the largest number of the functional bakeries in the assessed districts, with 156 bakeries, or 70%. Public bakeries made up the second largest number of functional bakeries, with 64, or 29%, while there were only 3 functional joint sector bakeries.

Due to the ongoing crisis, the ownership status of bakeries in the assessed districts was found in some cases to vary from the current supervision and administration status. Thus while 156 functional bakeries are privately owned, only 124 are administered by private sector entities, while 17 are administered by local councils, 14 by local NGOs, and 4 by armed factions. Additionally, local councils administer 54 public bakeries, NGOs administer 7, and armed factions administer 5. The



number of bakeries run under the supervision of an armed faction 's control reached 7 bakeries, with 3% of the total functional bakeries under assessment. Finally, 6 joint sector bakeries are administered by local councils, while the original investors in 2 joint sector bakeries, continue to oversee administration. It should be noted that often times the party administering private bakeries may change when such bakeries receive support exceeding 50% of their production volume. In this case the supporting body supervises the work, the way bread is distributed, and determines its price.

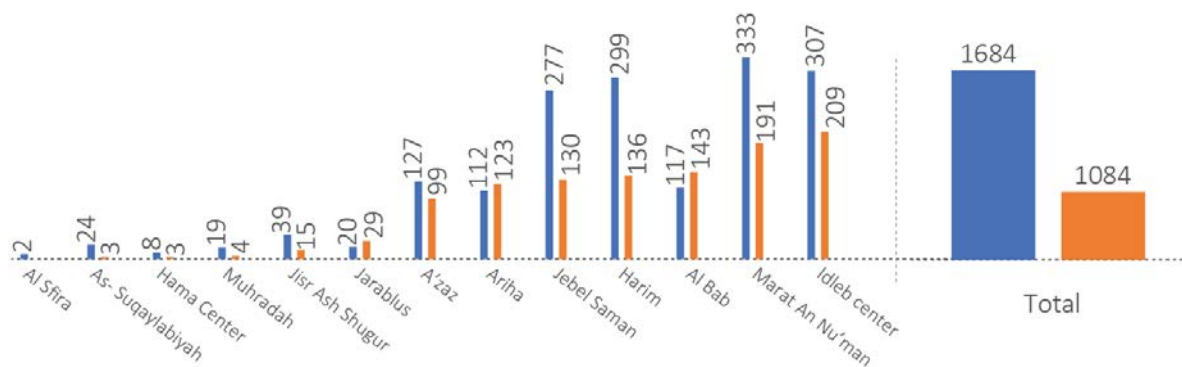
Figure 5: The Party Supervising the Bakery's Operation



III: Production Capacity of Bakeries & Production Volume:

The study indicates that the overall production capacity of the functional and non-functional bakeries in the assessed districts stands at 1,684 tons, whereas the production of flour in the bakeries reached 1,084 tons. Some bakeries are functional on several shifts; while others temporarily suspend their work due to equipment problems and support shortages.

Figure 6: Bakeries' Production Capacity & Amount of Processed Flour



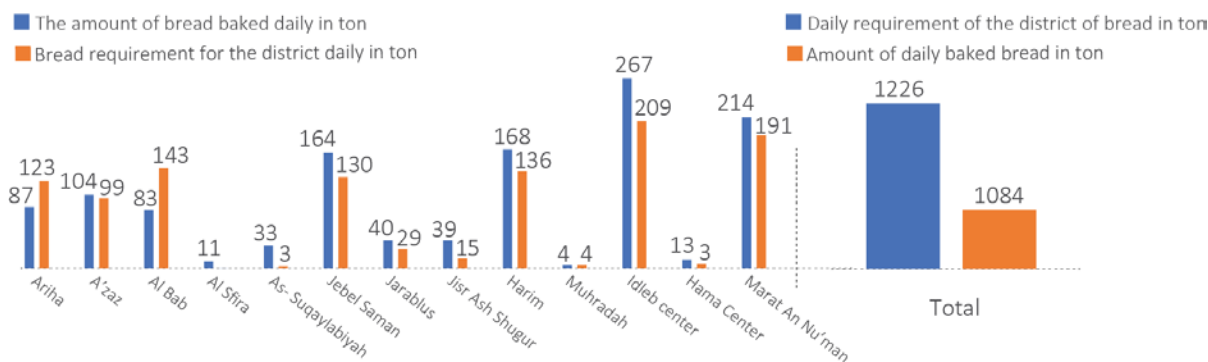
The production capacity of each bakery depends on the number of production lines present. More often than not, the production capacity of the public bakeries tends to be large; as they have several production lines, in addition to the fact that they are automatic. Thus, the production capacity of public bakeries often exceeds 10 tons during one working shift. Alternatively, the production capacity of private bakeries runs at a medium or low rate, since most of these bakeries have one production line or two lines.

The largest amount of processed flour was in Idleb central district, mainly in Idleb town. However it is worth mentioning that the amount of bread being produced does not meet the needs of the residents of Idleb. This is because some quantities of the homemade breads are brought into the city from the nearby countryside and are sold in the city to cover for the needs of the people living in the town . This is besides the fact that the bread is transferred from the districts of Ma'arrat An Nu'man, Jisr-Ash- Shugur and Ariha to the southern countryside of Idleb and Hama's too.

IV: Bread Daily Requirement & Quantities Produced:

For an individual, the minimum daily requirement of bread is 200 grams. However, this amount remains insufficient in light of the shortage of other food items. The daily amount of bread for civilians stands at 1,226 tons per day, which is approximately 200 grams per person in the assessed area. meanwhile the amount of bread produced daily is 1,048 tons.

Figure 7: Bakeries Production Capacity Vs Daily Need of Bread

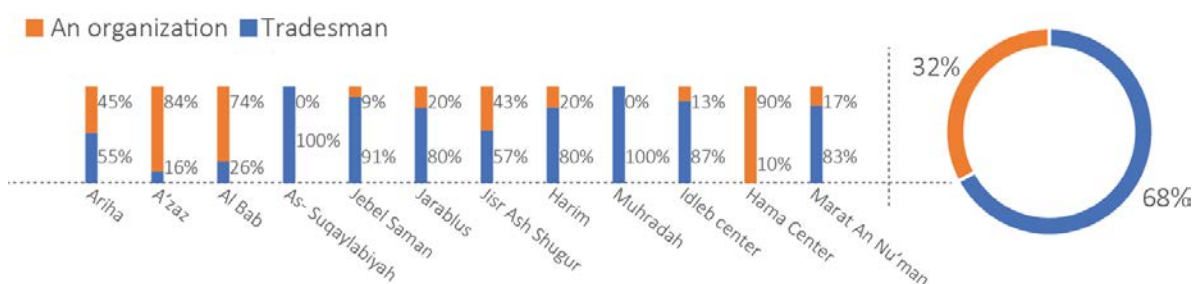


The amount of bread produced in the district of Al Bab, together with its three assessed sub-districts, Al Bab center, A'rma, and Ar-Ra'ee, goes beyond the need of the people living in the district, which stands at 60 tons. The extra amount is transferred to the neighboring villages and sub-districts that have no bakeries. The amount of bread made in A'zaz district, is insufficient because of the large number of IDPs in camps in that district. The quantities of bread produced in Ariha district are transferred to Aleppo's countryside and Hama's; seeing that the number of the bakeries in these districts is insufficient.

V: The Source of Flour:

Flour purchased by bakeries from the private sector accounts for the greatest amount of their flour needs, at 68%, while flour support given to bakeries by humanitarian organizations accounts for 32%.

Figure 8: Sources of Flour [Baked /Processed] in Bakeries Within the Assessed Bakeries



As a result of the dwindling support available with the humanitarian organizations based outside Syria, they tend to rely on an all-inclusive system of work. They give support to several bakeries with a small percentage of their need, with a view to have the support be distributed over the largest number of districts and thus reaching a larger number of beneficiaries. It should however be noted that the absence of coordination among these organizations almost always gives rise to the absence of support in several districts at the expense of other districts.

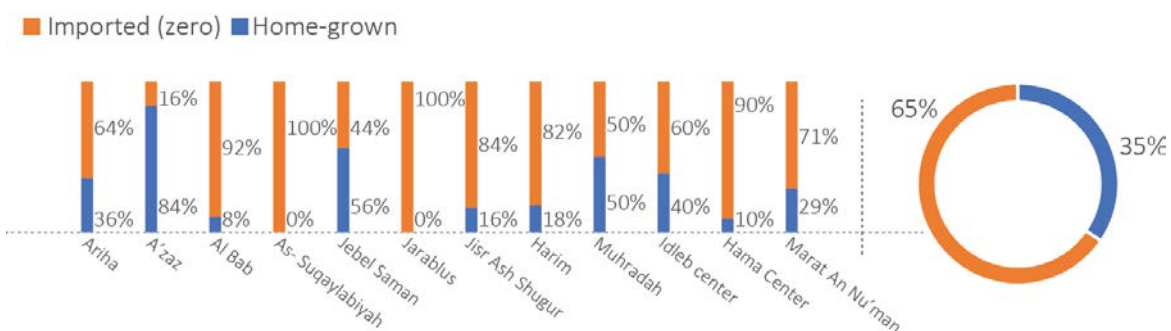


The only functional bakery in the Al Hamra sub-district, in the Hama district, receives 90% of its flour from humanitarian organizations, at an amount of 3 tons daily, whereas it purchases 10% of this amount from the bakeries. This volume, does not cover even 25% of the needs for the people living in the district, which is over 40,000 persons. The largest percentage of flour is reported to be in the bakeries of both the Al Bab and A'zaz districts in the northern Aleppo countryside as the flour in these two districts is obtained from humanitarian organizations. The only functional bakery functional in the Al-Madiq Castel sub-district, related to As- Suqaylabiyah district, in Hama's villages receives flour from the market without any organizations providing support to the bakery.

VI: Flour Type:

The study shows that there are two types of flour within the assessed districts, domestic flour, which accounts for 35% of the flour used in the assessed bakeries, and the imported flour, which amounts to the remaining 65% of the flour used.

Figure 9: Type of Flour Baked in the Bakeries



The high percentage of imported flour, which is provided by humanitarian organizations and local traders, is due to the fact that wheat production in the assessed areas is insufficient to meet current needs. Moreover, the cultivation of wheat throughout the country, and in these areas specifically, has seen a significant drop due to the ongoing conflict in Syria.

As imported flour produces bread that Syrians are not accustomed to, bakeries mix the flour with domestic varieties to derive the best results.

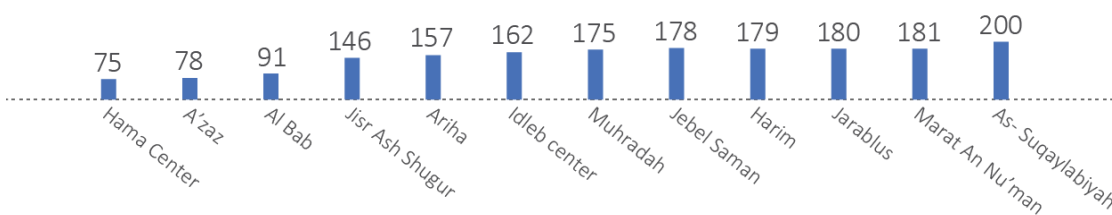
The percentage of imported flour in the district of Jarablus is 100% and for Al Bab district it stands at 92%. Noting that the districts wherein the control has recently shifted have no local originated flour stored in.

The percentage of home-grown originated flour in A'zaz district reached 84% of the flour being baked. Noting that the district used to be almost stable in terms of control for several years, allowing traders to store quantities of home-grown wheat. It has been found out that the percentage of home-grown originated flour in the district of Jebel Saman is 56%, where there are large areas planted with wheat, especially in the southern parts of Aleppo countryside represented in the sub-districts of Tall Al dhmmman and Al-Zerbah.

VII: Operational Cost of Bread Production:

The study found that the operational cost of producing 1 ton of flour ranges between US \$100-136. The operational costs include the price of ingredients, labor, packaging, and fuel. The production cost in the northern Aleppo countryside, the districts of AL Bab and Jarablus, are the lowest among those under evaluation, with the average cost standing at US \$ 100. This low cost in these districts is due to the availability of low priced fuel. This cost however tends to be slightly higher in the district of A'zaz, where the operational cost of processing 1 ton of flour is US \$ 110. The operational costs of the bakeries in the districts of Idleb ranges between US \$ 116 to 136 for the processing 1 ton of flour; a cost which changes according to the fluctuating cost of fuel. This depends on the cost of fuel and the worker's wages.

Figure 10: Operational Cost of Bread Production

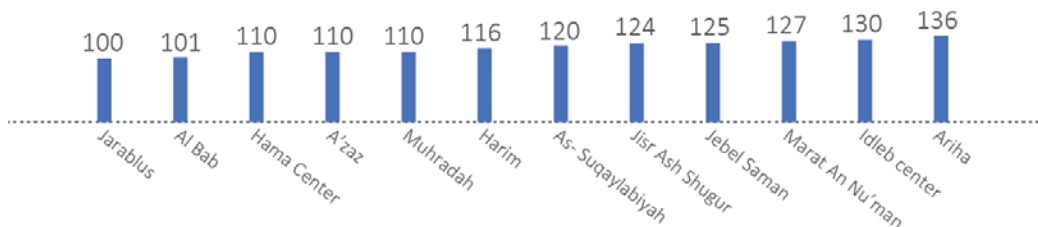




VIII: Bread Prices:

The price of 1 kg of bread ranges between 75 Syrian pounds (SP) to 200 SP in bakeries of the assessed districts. Several factors contribute to the final price, the most important being a bakery’s access to flour support from supporting organizations. Thus, the average price of 1 kg of bread in the bakeries of A’zaz district stands at 78 SP, as 84% of the flour used in the district’s bakeries is provided by humanitarian organizations. This is in addition to the fact that fuel is available in the district at relatively low prices.

Figure 11: Average Price of 1 Kg of Bread by District



The price of bread varies among the bakeries in the assessed districts. This variation has to do with several factors, the most important being the support of flour obtained from the humanitarian organizations. The average price of 1 kg of bread in the bakeries of A’zaz district stands at 78 SP. It is noteworthy that 84% of the flour baked in the bakeries of the district is provided by the humanitarian organizations. This is in addition to the fact that the fuel diesel is available at relatively low prices. A case that applies for Al Bab district, whose bakeries receives flour support for an amount of 74% of the flour being baked. The average price of 1 kg of bread there records 91 SP. The same applies for the only bakery functional in Al-Hamra sub-district, which is related to Hama district center, which is receiving 90% of the flour processed in this bakery. The price of 1 Kg of bread there reaches 75 SP, and it is worth mentioning here that the quantity of bread is limited and can hardly cover 25% of the people’s needs for bread in the district. In Jarablus sub-district center there is one single bakery, offering bread at 100 SP. This bakery caters its flour from the humanitarian organizations. The rest of the bakeries offer bread at 200 SP, which is giving rise to an increase in the average price of bread in the district of 'A'zaz.

Figure 12: Relationship between a Bakery’s Ownership vs Price of Bread



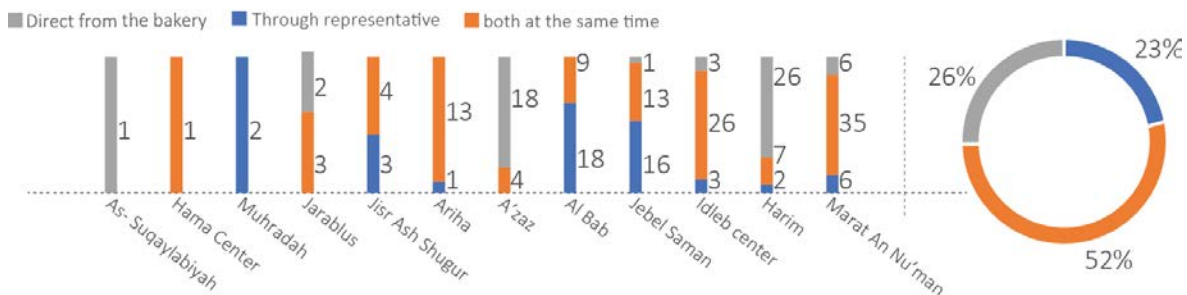
A cross-sectional analysis was made to explain the relationship between the ownership of the bakery and the price of bread within these bakeries. It was found that the price of bread in private bakeries is higher than that in public bakeries. As private bakery owners incur additional expenses, bakeries are often rented by a third party, which in turn must secure the monthly rental fee from the sale of the bread. The only bakery working in Al-Madiq Castle, which is related to As- Suqaylabiyah district, caters flour from a tradesman, noting that this bakery belongs to the joint sector.



IX: Bread Distribution Method:

The study results show that 52% of the bakeries distribute a portion of their bread directly to residents, while the remaining portion is handed over to representatives⁴. Meanwhile, 26% of the bakeries have no dealing with representatives and are distributing the entire production directly to the public. Finally, 23% of bakeries distribute their output exclusively through representatives.

Figure 13: Bread Distribution Method



The distribution of bread is carried out in several ways, depending on the area covered by the bakery. Thus, in the case of a bakery which covers the village or the city where it is located and other communities, a portion is distributed directly from the bakery, while a portion is distributed through representatives.

In Kafzita sub-district, which is related to Maharda district in Hama countryside, the quantity of bread produced is distributed through representatives, and no bread is distributed directly through the bakery; in view of its poor security situations and seeing that the sub-district is subject to air rides bombardments continuously.

X: The Places Where Bread is Distributed:

The study indicates that there is only one bakery distributing bread to communities outside of the sub-district where the bakery exists. Meanwhile, there are 82 bakeries serving bread to the village people in which the bakery exists, in addition to the neighboring villages that are located in the same sub-district. The village people in which the bakery is existing benefit from 20 bakeries of those taken under assessments and 63 bakeries distribute their bread in the village where a bakery is existing, besides the villages of the sub-district to which the bakery is related and further to the villages outside the sub-district as well.

Figure 14: Bread Distribution Locations



⁴ A person who is representing a controlling party in relevant community and is charged with the task of taking over the quantity of bread and handing it over to be distributed.

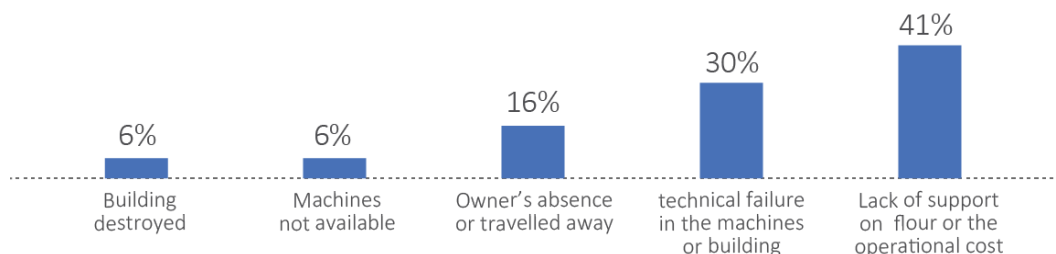


In the event that a private bakery may not receive support of any items for the production of bread from the humanitarian organizations, it tends to sell the bread to the public directly. As some organizations, may resort to enter into contract with private bakeries to cover certain villages suffering from bread shortage. The contracting organization provides some of the items for production: such as flour, fuel diesel or other items in order that an amount of the output will be set aside to cater for the villages where there is a shortage of bread. Local councils are making coordination among the bakeries activities to provide the bread over all villages and to save citizens incurring the daily heavy costs of transportation in order to secure their bread. However, the lack of support remains an obstacle that the local councils and the humanitarian organizations are facing in the delivery of their work in this respect.

XI: Reasons Behind Bakeries' Non-Functionality:

The primary reasons for a bakery being non-functional is the lack of support and it is represented by two factors : shortage in the flour support as well as in the operational costs. A reason that has taken the leading position with 41% percent, and was behind the shutdown of 35 bakeries in the districts incorporated in the assessment. Another most common reason for bakery non-functionality is the breakdown of the equipment and building damages, which has caused 29 bakeries, or 30% of all non-functional bakeries, to suspend operations.

Figure 15: Reasons Behind Bakeries Work Suspension



A number of 35 bakeries stopped working on grounds of not receiving any support for the production of bread in these bakeries. In cases when the flour, fuel diesel and other items needed for the making of bread were purchased from the markets, besides payment of the workers' wages and making periodic maintenance on the equipment, that would make the price high in comparison with other subsidized bakeries. The owners of these bakeries will not be able to sell out their bread production and pay for the production costs. Owners of these bakeries or those who are running such bakeries find themselves in a better position stopping the producing of bread. Thus 29 bakeries stopped working due to technical breakdown in the machines and the destruction of their buildings; seeing that the persons in charge cannot afford to bear the burden of their repairs. Something which will often leave a non-functional bakery's owner with no choice but to sell some of its machines, and hence giving rise to an upsurge in the costs of repair works. A number of 16 bakeries stopped working on grounds of the non-availability of their owners, seeing that their owners had travelled away and nobody is having an authorization to run the business of the bakery.

XII: Repair of Non-functional Bakeries:

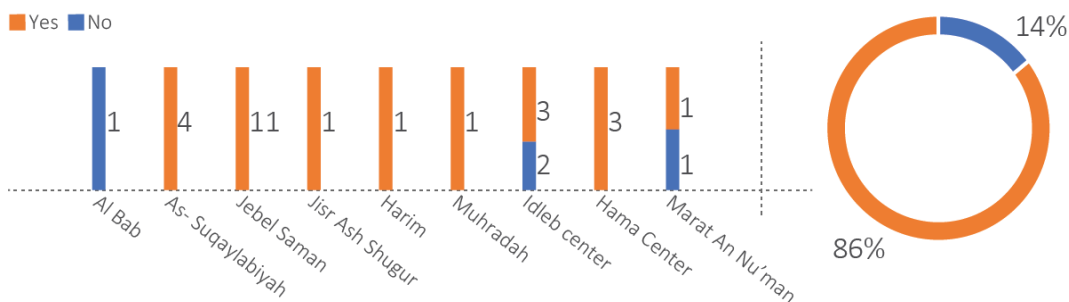
The results show that 25 bakeries, or 86% of all non-functional bakeries, which suspended work due to equipment breakdown or building damage, are repairable. In these cases, spare parts or specific equipment simply need to be provided, or building repairs need to be carried out.

Meanwhile, several bakeries were targeted by aerial bombardments and shelling, while in other, equipment was looted during the change of the control forces. In these cases, which represent 4 non-functional bakeries, the bakeries are unrepairable and new ones must be built.

14% of the other non-functional bakeries are completely destroyed and are irreparable, the number of the later ones reached 4 bakeries.



Figure16 :Reparability of Non-functional Bakeries



Bakeries require regular maintenance and usually a maintenance technician is available in each bakery. However, many bakeries were targeted with shelling and suffered from destruction. For some, the equipment was looted during the change of the controlling force. Some control forces dismantled parts of the bakeries' machinery and shifted them over upon their exit from any district. The bakery in Al Baza'ah village, which is related to Al Bab sub-district in northern countryside of Aleppo, is irreparable; a new bakery needs to be built up. Two bakeries are available in Idleb district center. One of which is related to Saraqeb sub-district and the other one to Idleb district center. The breakdown in both of these bakeries are irreparable and a bakery needs to be built up afresh. Same case applies to a bakery related to Hayish sub-district in the district of Ma'arrat An Nu'man. However, in as far as the other 25 bakeries are concerned, all are repairable and spare parts need to be provided for their equipment, or to make repairs to the building or to procure certain accessory machines for them to refuction again.

XIII: Estimated Costs of Repair Works:

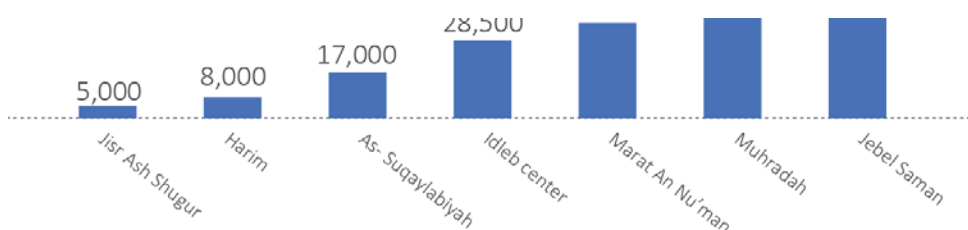
The estimated average cost of repairing each of the non-functional bakery in the areas under assessment ranges from \$ 4,250 to \$ 50,000.

Figure 17:Average Cost of Bakeries Repair in the Districts



In Kafr Zeita sub-district, related to Muhradah district in the countryside of Hama, there exists one bakery the equipment of which can be repaired and hence can be put into operation once again. The estimated cost of repairing this bakery is US \$ 50,000. This is an automatic bakery and it has a large production capacity. Similarly, there is one bakery in the Hayish sub-district of Ma'arrat An Nu'man, the bakery of which needs an estimated cost of US \$ 35,000 for its repair.

Figure 18:Estimated costs of bakeries repair in the Assessed Districts





The operational cost of repairing the seven bakeries in Jebel Saman district is US \$ 61,000. Meanwhile the cost of repairing the bakeries in Idleb district center, the breakdowns of which are considered repairable, is US \$ 28,000; the number of these bakeries are 4 ones. In the Jisr-Ash- Shugur district, there is one out of order shut down bakery and its repair requires an amount of US \$ 5,000.

Conclusion:

Bread is considered the primary source of food for Syrians. Accordingly, strategic plans should be put in place to support the entire production process, from the growing of wheat to the distribution of the bread.

The ACU, in cooperation with its partners, works to motivate farmers to grow domestic wheat in order to provide much needed wheat to the local market, and to preserve the wheat species used in Syrian bread. It does do by supporting farmers with the basic supplies, trainings, and incentives. Furthermore, the ACU works on supporting food security actors at large by providing information that may help them make decisions, set priorities, and develop long-term plans.

Annex: Assessed Sub-Districts

S.N.	Governorate	District	Sub-district
1.	Idleb	Ariha	Ehsem
2.	Idleb	Jisr-Ash- Shugur	Al Janudiyeh
3.	Idleb	Harim	Armanz
4.	Idleb	center Idleb	Bennish
5.	Idleb	center Idleb	Taftanaz
6.	Idleb	Ma'arrat An Nu'man	Hayish
7.	Idleb	Ma'arrat An Nu'man	Khan Shaikhon
8.	Idleb	Harim	Dana
9.	Idleb	Jisr-Ash- Shugur	Darkosh
10.	Idleb	Idleb center	Saraqab
11.	Idleb	Idleb center	Sarmin
12.	Idleb	Harim	Salqin
13.	Idleb	Harim	Forqina
14.	Idleb	Ma'arrat An Nu'man	Kafr Nobol
15.	Idleb	Ariha	Mhambal
16.	Idleb	Idleb center	Idleb center
17.	Idleb	Ariha	center Ariha
18.	Idleb	Jisr-Ash- Shugur	Jisr-Ash- Shugur center
19.	Idleb	Harim	Harim center
20.	Idleb	Ma'arrat An Nu'man	Ma'arrat An Nu'man center
21.	Idleb	Idleb center	Maaret Tamsrin
22.	Aleppo	A'zaz	Aghtrin
23.	Aleppo	Al Bab	Ar-Ra'ee
24.	Aleppo	Jebel Saman	Zarbah
25.	Aleppo	Jebel Saman	Atareb
26.	Aleppo	As-Safira	Banan
27.	Aleppo	Jebel Saman	Tall Ed-daman
28.	Aleppo	Jebel Saman	Haritan
29.	Aleppo	Jebel Saman	Daret Azza
30.	Aleppo	A'zaz	Suran
31.	Aleppo	Al Bab	A'rma
32.	Aleppo	A'zaz	Mare'
33.	Aleppo	A'zaz	A'zaz center
34.	Aleppo	Al Bab	Al Bab center
35.	Aleppo	Jarablus	center Jarablus
36.	Hama	Hama center	Al Hamra
37.	Hama	As- Suqaylabiyah	Madiq Castle
38.	Hama	Muhradah	Kafr Zeita



BAKERIES

in Northern Syria

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