

Insects have a long history as a part of the diets of several ethnic groups in Kenya. Traditionally, the consumption of insects has mainly taken place in the western provinces of the country and has included primarily grasshoppers, termites, lake flies and crickets. Moreover, while these species are harvested and prepared solely for human consumption, attention has shifted in the past year towards insects as animal feed or a supplement to conventional feed ingredients like fishmeal and soymeal. They have also been considered as a means of improving the nutritional composition of indigenous feed sources. Nevertheless, even though the utilization of insects as food is strongly influenced by the cultural perception of what is acceptable to be eaten in modern times, learning and understanding how a traditional practice can contribute to food security, trade and sustainable development in Kenya is of equal importance. Apparently, very little has been done to explore and expose these opportunities insects offer. Therefore, these exhibits on insect as food and feed shall shed light on the value of indigenous knowledge as well as highlighting the future potential in food value chain system.

Alongside different sets of insects and their products, there shall be poster presentations on the entire process from production of insects, processing to consumption.