



## CWSF 2016 - Montreal, Quebec



## **Natasha Grimard**

**Entomonoodles: An Exploration Of Entomophagy's Applications To Refugee Nutriti** 

Challenge: Innovation Category: Senior

**Region:** Vancouver Island **City:** Victoria, BC

School:

**Abstract:** This research and innovation demonstrated that entomophagy could be a

possible solution for refugee nutritional needs. This was shown by creating an "entomonoodle" made of termites targeted towards adults in long-term Subsaharan African refugee camps and subsequently demonstrating both

its' nutritional optimality and the physical creation of it with

transglutaminase. This provides a foundation for future optimization of entomophagy-based nutrition and applications in resource-stricken

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Awards	Value
The Manning Innovation Achievement Award - Senior	\$500
Sponsor: Ernest C. Manning Awards Foundation	
Excellence Award - Senior - Silver Medal	
Sponsor: Youth Science Canada	
Dalhousie University Faculty of Science Entrance Scholarship	\$2 500
Senior Silver Medallist - \$2500 Entrance Scholarship	
Sponsor: Dalhousie University, Faculty of Science	
UBC Science (Vancouver) Entrance Award	\$2 000
Senior Silver Medallist - \$2000 Entrance Scholarship	
Sponsor: The University of British Columbia (Vancouver)	
University of Ottawa Entrance Scholarship	\$2 000
Senior Silver Medallist - \$2000 Entrance Scholarship	
Sponsor: University of Ottawa	
Western University Scholarship	\$2 000
Silver Medallist - \$2000 Entrance Scholarship	
Sponsor: Western University	
Total	\$9 000

## **Biography**

My name is Natasha Grimard. When I started my project, I lived in the Ottawa region; I did the bulk of my research in Tanzania, where I lived for a year, and competed this year in BC, as I currently attend Pearson College UWC in Victoria. I got very interested in entomophagy (the field of study of eating insects) a year prior to starting my research because my father brought home a leaflet from a seminar which he had attended by chance on the topic. As it lies at the intersection of several of my passions (gastronomy, sustainability, anthropology, international development and humanitarian aid), I was immediately fascinated with the field as a whole. In my project, I demonstrated that it was possible to create insect food products that are nutritionally balanced for refugee populations; my next goal is to make this into a reality. To do so, I aim to collaborate with other researchers and businesspeople to create a plan to apply this in a real refugee camp setting. The advice that I have for other young scientistsparticularly young innovators- is "Go for it, and if someone tells you it's not possible, go for it even more."





