



No: 60/NAMCSSTC/VI/2025

Date: 16 June 2025

Program Activity Report: Food Commodity Processing Training Based on Mango and Banana Products for Countries in the Caribbean Region

5th to 15th of May 2025

List of the Instructors from ATI Padang:

- | | |
|---------------------------------|-----------------------------------|
| 1. Dr. Isra Mouludi, M.Kom | 16. Adlina Safitri Helmi, MT |
| 2. Dr. Ester Edwar, <u>M.Pd</u> | 17. Khairul Akli, MT |
| 3. Irna Ekawati, S.Si, MT | 18. Renny Futeri, <u>M.Si</u> |
| 4. Eko Supriadi, S.Pd, MT | 19. Dr. Netri Elisma, <u>M.Si</u> |
| 5. Dian Hasni, <u>M.Sc</u> | 20. Rosalita, MT |
| 6. Dr. Lisa Nesti, <u>M.Si</u> | 21. Salwa Asyifa, MT |
| 7. Dr. Maryam, MP | 22. Yona Octavia, MT |
| 8. Risma Sari, <u>M.Si</u> | 23. Ari Pranata Pirmisa Purba, MT |
| 9. Ridha Luthvina, MT | 24. Rizaldi Sardani, M.Hum |
| 10. Dwi Kemala Putri, MT | 25. Oktrison, MT |
| 11. Dedy Rahmad, <u>M.Sc</u> | 26. Ade Chairullah, <u>A.Md</u> |
| 12. Addin Akbar, MT | 27. Bagusanjaya Samra, A.Md |
| 13. Indah Kurnia R, MT | 28. Fardian, S.Kom |
| 14. Firdaus Jamsan, MT | 29. Nafi' Rofi'ul Awwal, A.M |
| 15. Khairun Nadiyah, M.Eng | |

Agenda

Monday, May 5, 2025

<i>TIME</i>	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Opening Speech from NAM CSSTC
8:10 pm	Opening Speech from BPSDMI
8:20 pm	Opening Speech from Politeknik ATI Padang
8:25 pm	Pretest
8:30 pm	Section A: Dried Mango Processing
9:00 pm	Section B: Waste Management
9:30 pm	Discussion
10:00 pm	Post Test and Assignment, Attendance List

Tuesday, May 6, 2025

<i>TIME</i>	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Section A: Dried Mango Packaging and Labelling
8:35 pm	Section B: Business Plan
9:05 pm	Discussion
9:30 pm	Post Test and Assignment, Attendance List

Wednesday, May 7, 2025

<i>TIME</i>	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Opening Speech from NAM CSSTC
8:10 pm	Opening Speech from BPSDMI
8:20 pm	Opening Speech from Politeknik ATI Padang
8:25 pm	Pretest
8:30 pm	Section A: Mango Jelly Processing
9:00 pm	Section B: Waste Management
9:30 pm	Discussion
10:00 pm	Post Test and Assignment, Attendance List

Thursday, May 8, 2025

TIME	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Section A: Mango Jelly Packaging and Labelling
8:35 pm	Section B: Business Plan
9:05 pm	Discussion
9:30 pm	Post Test and Assignment, Attendance List

Monday, May 12, 2025

TIME	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Opening Speech from NAM CSSTC
8:10 pm	Opening Speech from BPSDMI
8:20 pm	Opening Speech from Politeknik ATI Padang
8:25 pm	Pretest
8:30 pm	Section A: Smoked Banana Processing
9:00 pm	Section B: Waste Management
9:30 pm	Discussion
10:00 pm	Post Test and Assignment, Attendance List

Tuesday, May 13, 2025

TIME	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Section A: Smoked Banana Packaging and Labelling
8:35 pm	Section B: Business Plan
9:05 pm	Discussion
9:30 pm	Post Test and Assignment, Attendance List

Wednesday, May 14, 2025

TIME	PROGRAM
8:00 pm	Opening Ceremony
8:05 pm	Opening Speech from NAM CSSTC
8:10 pm	Opening Speech from BPSDMI

<i>8:20 pm</i>	Opening Speech from Politeknik ATI Padang
<i>8:25 pm</i>	Pretest
<i>8:30 pm</i>	Section A: Banana Chips Processing
<i>9:00 pm</i>	Section B: Waste Management
<i>9:30 pm</i>	Discussion
<i>10:00 pm</i>	Post Test and Assignment, Attendance List

Thursday, May 15, 2025

<i>TIME</i>	PROGRAM
<i>8:00 pm</i>	Opening Ceremony
<i>8:05 pm</i>	Section A: Banana Chips Packaging and Labelling
<i>8:35 pm</i>	Section B: Business Plan
<i>9:05 pm</i>	Discussion
<i>9:30 pm</i>	Post Test and Assignment, Attendance List

Food Commodity Processing Training Based on Mango and Banana

Products for Countries in the Caribbean Region

5th to 15th of May 2025

Background

The Non-Aligned Movement Centre for South-South Technical Cooperation (NAM CSSTC) is an intergovernmental organization that aims to enhance capacity building to achieve the development goals of member countries in achieving sustainable human development and encourage developing countries to engage more effectively and equitably in the globalization process. NAM CSSTC has organized more than 110 program activities designed to strengthen the exchange of resources, skills and experience through the exchange of expertise, technical knowledge, networks and training since its formation.

In 2025, Politeknik ATI Padang contribute through cooperation with NAM CSSTC. Politeknik ATI Padang is an educational institution under the Ministry of Industry of Indonesia with a focus on the agro-industry sector. As a Higher Education Institution, Politeknik ATI Padang has an obligation to implement the Tri Dharma of Education, one of which is to disseminate knowledge through providing training to the community, not only to the surrounding community but also other communities who need training that is useful for increasing their value in society. The form of cooperation through the Memorandum of Understanding (MoU) is the provision of training to the Caribbean and surrounding communities who need insights related to the diversification of mango and banana fruit products.

The Caribbean countries have great agricultural potential with an abundance of various superior commodities. As a region with a tropical climate, countries in the Caribbean region have similar characteristics to Indonesia as large producers of plantation and agricultural commodities (ekonomi.bisnis.com). The Caribbean is known for the production of food crops such as bananas and mangoes, which thrive in the mineral-rich volcanic soil. Quoted from several sources, here are some of the main agricultural commodities in the Caribbean countries:

1. Food crops such as yams, pumpkins, cassava, bananas, taro.
2. Tropical fruits such as mangoes, papayas, pineapples, bananas, oranges, avocados.
3. Large plantation crops such as sugarcane, coffee, cacao, coconut, cotton.

4. Vegetables such as tomatoes, chili peppers, onions, string beans.

One of the characteristics of food crops and fruits is their perishability. Processing of the product can extend the life of the product and increase the added value of the product itself. The Caribbean community itself with its potential can further process the product which certainly brings greater economic value. To do this, it is necessary to improve skills in processing crops. One strategic step is to provide training to local communities so that they can process food commodities such as bananas and mangoes into value-added products such as banana chips, smoked banana, dried mango, and mango jelly. Some food commodities that have great potential for further processing in simple ways include bananas and mangoes.

Bananas are one of the main agricultural commodities in the Caribbean and contribute significantly to the regional economy. Bananas are one of the most important export products for several Caribbean countries, such as Dominica, Saint Lucia, Saint Vincent and the Grenadines, and Grenada. Banana exports generate foreign exchange that helps the economic growth of these countries. Caribbean countries have preferential access to the European market through agreements such as the Lomé Convention and the Cotonou Agreement. This gives Caribbean bananas a competitive advantage over bananas from Latin America. Many smallholder farmers in the Caribbean depend on bananas as a primary source of income. Banana plantations create jobs, from planting and tending to harvesting and processing.

In the Caribbean region, mangoes thrive in various countries with tropical climates that favor their growth. In Jamaica, mangoes are one of the most widely cultivated tropical fruits, with popular varieties such as the Julie mango and the East Indian mango. Mangoes in Jamaica are often used in local cuisine as well as served as fresh fruit. Haiti is also known as a sizable producer of mangoes, with a sweet and delicate flavor, mangoes are often juiced or eaten out of hand. In the Dominican Republic, mangoes are a very important fruit in daily life, used in a variety of dishes and processed products. Cuba has a very favorable climate for growing mangoes, and the fruit is found in many local markets, used in traditional dishes and drinks. Puerto Rico also has abundant mango production, where mangoes are often juiced or eaten out of hand, especially in summer. In Trinidad and Tobago, mangoes also grow well and are used in traditional dishes. Overall, mangoes in the Caribbean are not only an important part of daily consumption but also have a high cultural value, with a variety of different varieties used in various preparations.

The training is expected to help improve the community's skills in processing local food ingredients into value-added products, which in turn will open up new economic opportunities through increased production and marketing of processed products. With proper processing, cassava, pumpkin and mangoes can be transformed into a variety of innovative products such as flour, chips or ready meals that can increase competitiveness in local and international markets. In addition, the training is expected to introduce more efficient and environmentally friendly processing techniques, reduce food wastage and improve the sustainability of food production. From a social perspective, the training can improve the quality of life of the community by creating new jobs, increasing income, and strengthening local food security. The training is expected to help improve the community's skills in processing local food ingredients into value-added products, which in turn will open up new economic opportunities through increased production and marketing of processed products. With proper processing, cassava, pumpkin and mangoes can be transformed into a variety of innovative products such as flour, chips or ready meals that can increase competitiveness in local and international markets. In addition, the training is expected to introduce more efficient and environmentally friendly processing techniques, reduce food wastage and improve the sustainability of food production. From a social perspective, the training can improve the quality of life of the community by creating new jobs, increasing income, and strengthening local food security.

Objectives of the Activity

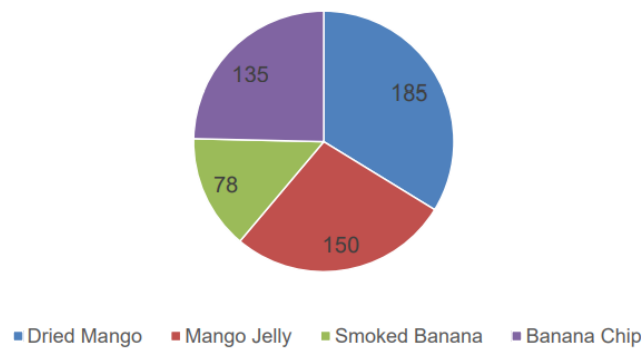
1. Provide knowledge transfer and basic skills training to Caribbean communities on food processing, specifically in the production of dried mangoes, mango jelly, banana chips, and smoked bananas.
2. Train participants on eco-friendly food processing practices that minimize waste and optimize raw material usage.

Training Activity

- Participants

There were 548 participants who registered for this activity from several states in the Caribbean. The list of participants can be found in the attachment.

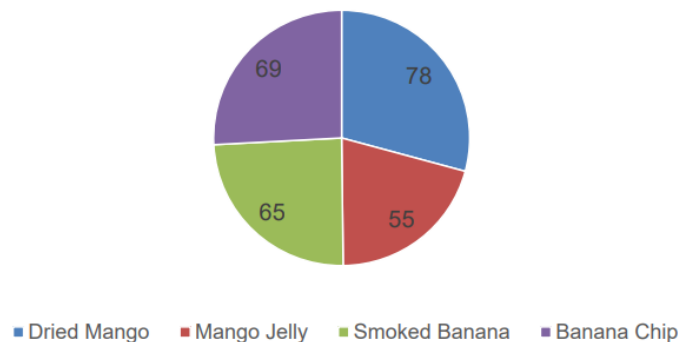
Number of Applicants



Graph of Number of Applicants for Online Training on Food Commodity Processing in Caribbean Island Countries (Banana and Mango)

From 548 participants who have registered, a selection is made based on the terms and conditions that have been given during registration. From the selection results, there were 267 participants who passed with a distribution of 78 participants for dried mango processing training, 56 participants for mango jelly processing training, 65 participants for smoked banana processing training and 69 participants for banana chips processing training. The following is a graph of the selection results of the training participants:

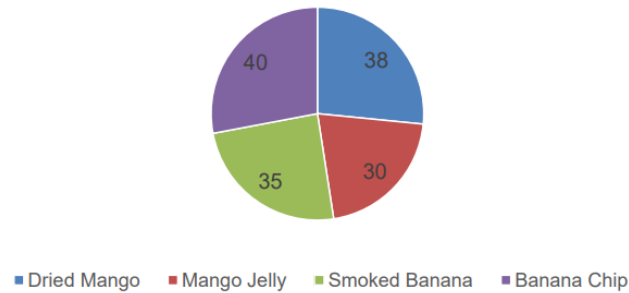
Participants who Passed the Selection



Graph of Participants who Passed the Selection of Online Training on Food Commodity Processing in Caribbean Island Countries (Banana and Mango).

Of the respective number of participants for each training who passed the selection process, not all were present at the zoom meeting. The participants who attended the zoom meeting were 38 people for the dried mango processing training, 30 people for mango jelly processing, 35 people for smoked banana processing and 40 people for banana chips processing.

Participants Attending Zoom Meeting



Graph of Participants attending Zoom Meeting Online Training on Food Commodity Processing in Caribbean Island Countries (Banana and Mango)

Training participants who attended the zoom meeting came from various countries in the Caribbean Islands. The following data presents the distribution of countries of origin of participants in the online training on Food Commodity Processing in Caribbean Island Countries (Bananas and Mangoes).

Country of Origin of Participants

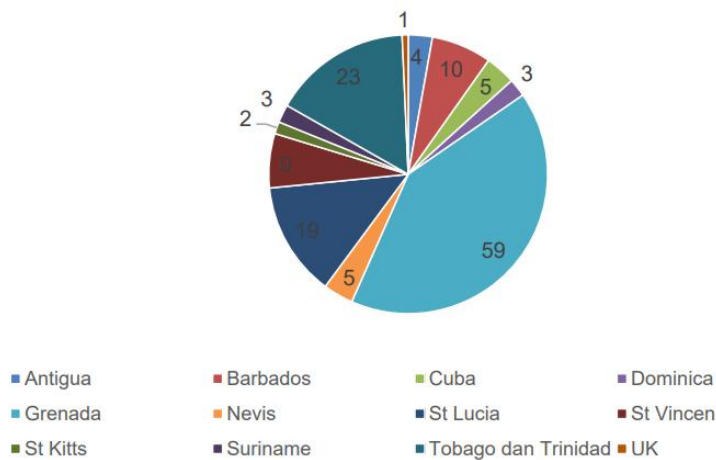
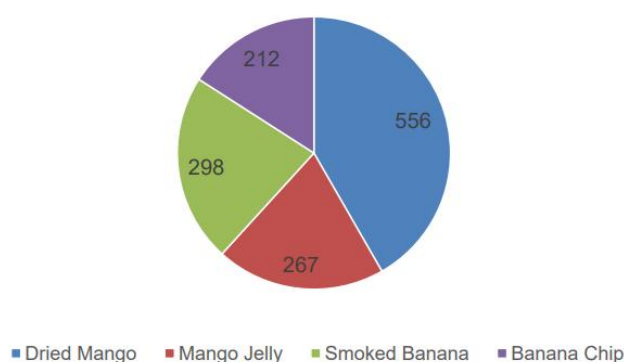


Chart of Country of Origin of Participants Attending the Online Training on Food Commodity Processing in Caribbean Island Countries (Banana and Mango)

Online training activities for Processing Food Commodities in Caribbean Island Countries (Banana and Mango) can also be followed through the official youtube link of Politeknik ATI Padang. Here is the number of viewers for each training.

Participants who participated on youtube



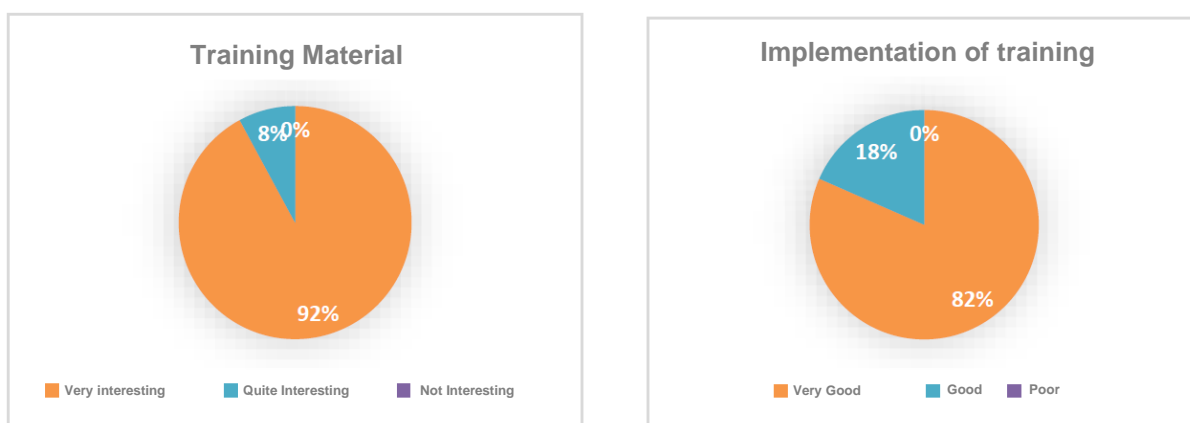
Graph of Participants who participated in Online Training on Processing Food Commodities in Caribbean Island Countries (Banana and Mango) on youtube

Evaluation

In general, the Online Training on Food Commodity Processing in the Caribbean Islands (Bananas and Mangoes) went very well. This can be seen from several indicators, including the enthusiasm shown by participants during the training. However, there were also some minor challenges encountered during the implementation of the activity due to technical factors, such as the significant time difference between Indonesia and the Caribbean countries, which led to some participants mistakenly interpreting the time and, as a result, some participants were unable to attend the training on the first day.

- **Dried Mango Processing**

From the results of the questionnaire responses of participants to the training that had been conducted, 35 people stated that they were very interested in the material provided and 3 people stated that they were quite interested, while 3 people stated that the committee's preparations for the smooth running of the event were very good and 7 people stated that they were good, so that in general they stated that this training activity was very interesting and satisfying.



Participant Questionnaire Results Chart

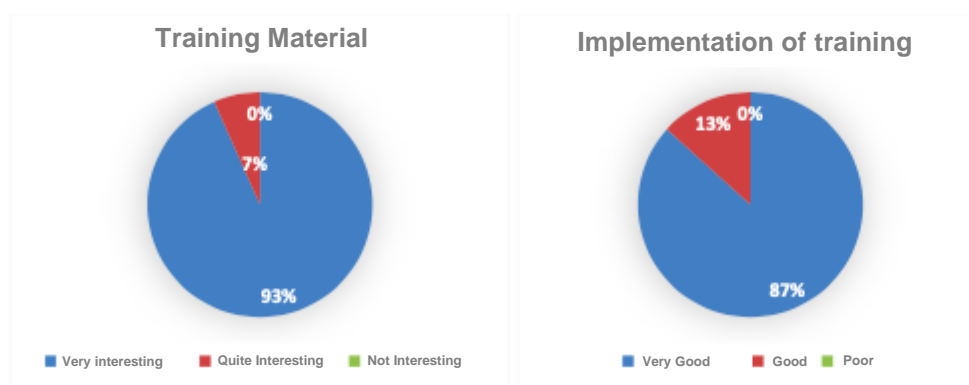
The results of this training also show an improvement in the participants' ability to process bananas into banana chips, as can be seen from the pre-test and post-test scores in the table.

Table of results of pre-test and post-test participant

Average Pre-Test Score	Average Post-Test Score	Score Increase	Percentage Increase
72,8	86,8	14	19,23

- Mango Jelly Processing**

Of the 30 participants who attended the training, 28 found the training topics very interesting and 26 rated the training as well organized by the organizing committee.



Participant Questionnaire Results Chart

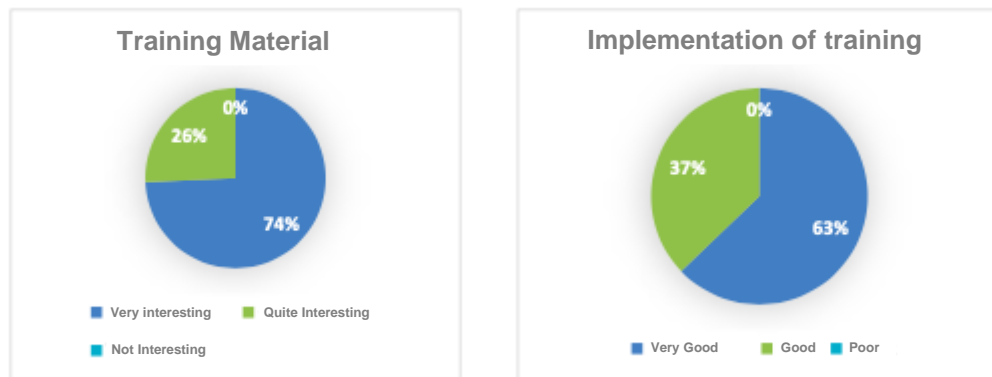
Participants gained additional knowledge and skills related to processing mangoes into mango jelly. This was determined based on the following pre-test and post-test scores:

Table of results of pre-test and post-test participant

Average Pre-Test Score	Average Post-Test Score	Score Increase	Percentage Increase
84,4	89,2	2,8	3,24

- **Smoked Banana Processing**

From the results of the questionnaire on participants' responses to the training that had been conducted, 26 people stated that they were very interested in the material provided and 9 people stated that they were quite interested, while 22 people stated that the committee's preparations for the smooth running of the event were very good and 13 people stated that they were good, so that overall they stated that this training activity was very interesting and satisfying.



Participant Questionnaire Results Chart

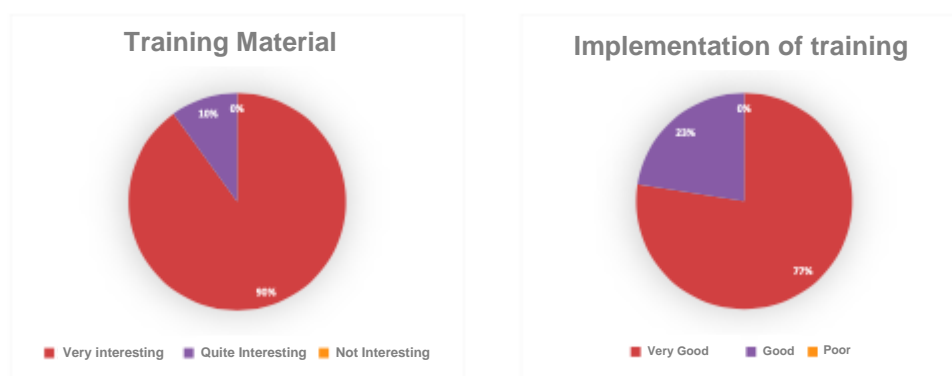
The results of this training also show an improvement in the participants' ability to process bananas into banana chips, as can be seen from the pre-test and post-test scores in the table.

Table of results of pre-test and post-test participant

Average Pre-Test Score	Average Post-Test Score	Score Increase	Percentage Increase
61,03	76,90	15,86	25,99

- **Banana Chips Processing**

From the results of the questionnaire on participants' responses to the training that had been conducted, 36 people stated that they were very interested in the material provided and 4 people stated that they were quite interested, while 31 people stated that the committee's preparations for the smooth running of the event were very good and 9 people stated that they were good, so that in general they stated that this training activity was very interesting and satisfying.



Participant Questionnaire Results Chart

The results of this training also show an improvement in the participants' ability to process bananas into banana chips, as can be seen from the pre-test and post-test scores in the table.

Table of results of pre-test and post-test participant

Average Pre-Test Score	Average Post-Test Score	Score Increase	Percentage Increase
81,85	87,14	5,29	6,46

Conclusion

The two-week online training program on food commodity processing in the Caribbean Islands (bananas and mangoes) went smoothly and successfully. This program provided many benefits for the participants and the organizers. Through this training, the communication skills of lecturers at Politeknik ATI Padang were further refined, and their professional competencies were enhanced. Additionally, the program helped expand their professional networks through improved and high-quality collaborations.

The outcomes of this activity include:

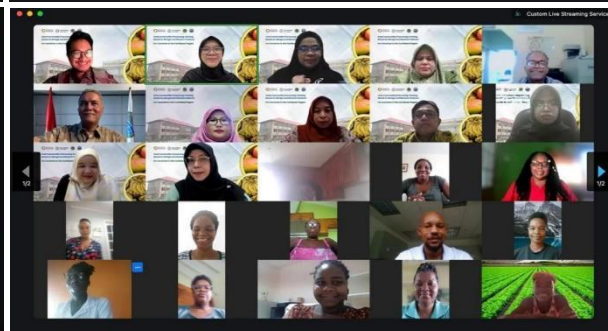
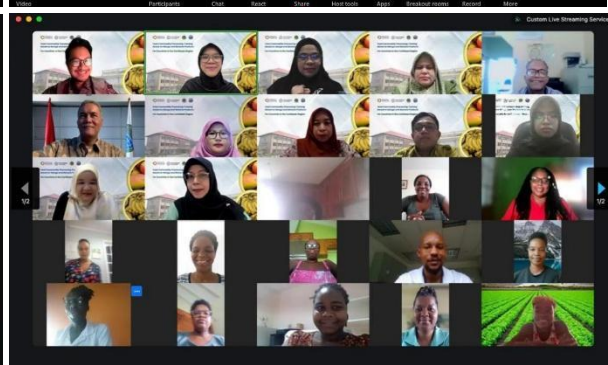
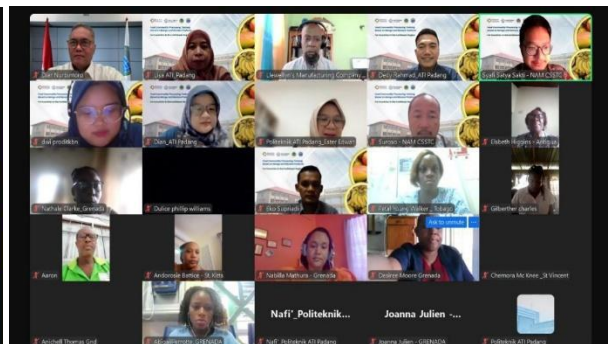
1. Participants gained additional knowledge and skills related to the processing and diversification of coconut products. This was evident from the pre-test and post-test scores provided to each participant, which showed improvement.
2. Participants were able to independently produce the products taught (dried mango, mango jelly, smoked banana, and banana chips). This was confirmed by the practical assignment reports submitted by the participants.

Recommendations

Given the importance and usefulness of this activity, it is hoped that follow-up activities can be carried out to the fullest extent possible through:

1. Monitoring the development of participants' competencies based on the training that has been provided.
2. Conducting offline training so that participants can improve their capacity and ability to produce and manage mango and banana derivative products.

Activity Photos



List of Participants

No	Name of Participant	Country of Origin	Occupation
1	Aaron Donovan	Saint Lucia	EXTENSION OFFICER
2	ABIGAIL PERROTTE	GRENADA	FOOD SAFETY SUPERVISOR
3	Albertha Davis	St. Vincent and the Grenadines	Teacher / Farmer
4	Androsie Battice	St. Kitts	Administrative assistant
5	Andra Thomas	Grenada ..	Self employed
6	anichell thomas	Grenada	farmer
7	Anika Redhead	Grenada	Legal Clerk
8	Anishar Gannes	Grenada w.i	Shopkeeper
9	Ayana Gomez	Trinidad and Tobago	Agricultural Officer
10	Camille Holder	Trinidad and Tobago	Entrepreneur
11	Cavika Honore	Dominica	Virtual Assistant, Backyard gardener
12	Cavorne Rodgers	St Vincent and the Grenadines	Self Employed
13	Chemora Mc Knee	St Vincent and the Grenadines	Climate Finance Advisor
14	Dennel Baptiste	Grenada	Farmer
15	Desiree Moore	Grenada	Teacher
16	DULIC PHILLIP WILLIAMS	Grenada	RETIRED
17	Elsbeth Higgins	Antigua	Agro processor Beekeeper
18	Freea Jones	Grenada	Supervisor
19	Gilberther Charles	St Lucia	Farmer
20	Gillene John	Grenada	Unemployed
21	Hesma Tyson	Trinidad and Tobago	Manager
22	Hierland Peter	Saint Lucia	Entrepreneur
23	Joanna Julien	GRENADA	Unemployed
24	Keriah Scantlebury	Barbados	Farmer
25	Kerri-Ann Bovell	Barbados	Food Chemist
26	Latoya Jeffers	Nevis	Assistant Secretary
27	Llewellyn Clarke	Nevis	Agro processing
28	Nabilla Mathura	Grenada	Self Employed
29	Nathale Clarke	Grenada	Agro Processor
30	Norberto	Cuba	Director de Desarrollo
31	opal clarke	Grenada	Farmer
32	Petal Young Walker	Tobago, Trinidad and Tobago	Architect
33	Raul Alejandro Delfino Oliveros	Cuba	Económico
34	Saran P King	Antigua/Barbuda	physician/agro-processor
35	suella joseph	Saint Lucia	business owner
36	Tania Lieuw-A-Soe	Suriname	Entrepreneur
37	Theresia Msacky	Grenada	Farmer & Agro processor
38	Zoannie Nero	St. Vincent and the Grenadines	Farm management officer
39	Ayana Gomez	Trinidad and Tobago	Agricultural Officer

40	Benoir Hyacinth	St Lucia	Agricultural officer
41	Canise francis	St. Lucia	unemployed
42	Carol Noel	Trinidad and Tobago	Retiree Administrative Manager
43	Cavorne Rodgers	St Vincent and the Grenadines	Self Employed
44	Cornelia Auguiste	Dominica	Agro-processor
45	Dennel Baptiste	Grenada	Farmer
46	Diana Charles	St. Lucia	Agricultural Officer
47	Dorcia De Coteau	Grenada	Line cook
48	Dwayne Mc Kenzie	Saint Vincent and the Grenadines	Agricultural Instructor
49	Elsbeth Higgins	Antigua	Agro processor / Beekeeper
50	Faith Mc Clatchie-Gabriel	Trinidad and Tobago	Entrepreneur CEO
51	Garia walker	Grenada	Farmer
52	Gillene John	Grenada	Na
53	Hillary A Gabriel MBE	Grenada	Agro Progressor
54	Johnisha Calliste Richardson	Grenada	Agro Processor
55	Keisha Noel	Grenada	IT Supervisor
56	Keriah Scantlebury	Barbados	Farmer
57	Kesheda John	Grenada	Entrepreneur
58	Latoya Jeffers	Nevis	Assistant Secretary
59	Lauren Peters	Trinidad and Tobago	Farmer
60	Llewellyn Clarke	Nevis	Agro processing
61	Marcel Smith	Grenada	Self-employed
62	Michael Welsh	Grenada	Landscaping
63	Philisha St.Hill	Barbados	Project Assistant
64	Raul Alejandro Delfino Oliveros	Cuba	Economic
65	Rody Stanislas	St. Lucia	Food Technologist
66	Rosanna Graanoogst	Suriname	Finance
67	Sarika Fields	Trinidad	Clerk
68	Theresia Msacky	Grenada West Indies	Farmer & Agro processor
69	Akisha clovey	Grenada	Aviation officer
70	Androsie Battice	St Kitts	Administrative assistant
71	Andrea Licorish	Grenada	Nurse
72	Angelina	Saint Lucia	Agro-Processor
73	Anna Dabreo	Grenada	Clerk
74	Antoinette James-Sebro	Trinidad and Tobago	Housewife
75	Arturo Plutin	Grenada	Training officer Grenada Food and Nutrition Council
76	BRENDA PHILLIP	Grenada	Extension Officer
77	Carolina bascombe	Grenada	Nurse
78	Collis Lowe	Barbados	Manager
79	Freea Jones	Grenada	Supervisor
80	Genner Jules	Saint Lucia	Farmher
81	Gillene John	Grenada	Unemployed

82	Jason Ramsarran	Trinidad and Tobago	Agricultural Officer 1
83	Jenny FLEMing	Grenada	Clerk
84	Julissa Samuel	Grenada	Teacher
85	Karnisha Alexander	Grenada	Chemistry teacher aq
86	Keriah Scantlebury	Barbados	Farmer
87	Krisma McDonald	Grenada	Biologist/ Farmer
88	Lakeiba Alexander	Saint Lucia	Agriculture Officer
89	Leandra Linton	Barbados	Selling Natural Juices and condiments
90	Loraine Murrell-Lewis	Grenada	Teacher
91	Marcel Smith	Grenada	Self employed
92	nadine benn	Barbados	ops mgr
93	Natila Franklyn -Pilgrim	St. Vincent and the Grenadines	Tax Officer 2
94	Norberto Torriente Plutín	Cuba	Director of Development, Agroindustrial Enterprise Victoria de Girón
95	Odinga logie	Odingaaql@gmail.com	Project manager
96	Richard Joseph	United Kingdom	Construction
97	Rody Stanislas	St. Lucia	Food Technologist
98	Rosanna Graanoogst	Suriname	Finance
99	Ruth Hosein-Ramcharran	Trinidad and Tobago	Unemployed
100	Silvina Augustin-James	Saint Lucia	Farmer
101	Tennessee Joseph	Saint Lucia	Accounts Officer
102	Vintee Kallideen-Ramdath	Trinidad and Tobago	Environmentalist
103	Zoannie Nero	St. Vincent and the Grenadines	Farm management officer
104	Aisha Victor	Trinidad	Housewife
105	Albertha Davis	St. Vincent and the Grenadines	Teacher / Farmer
106	Angelina Augustin	Saint Lucia	Agro-processor
107	Antoinette James-Sebro	Trinidad and Tobago	Housewife
108	Asher Peters	Grenada	House keeper
109	Christy Joseph	Trinidad	Farmer
110	Clare O'Connor	Trinidad and Tobago	Educator entrepreneur
111	Cornelia Auguiste	Dominica	Agro-processor/Entrepreneur
112	Diafra Nunez	Grenada/Belize	Entrepreneur
113	Evert Charles	Grenada	Cashier
114	Genner Jules	Saint Lucia	Farmer
115	Gillene John	Grenada	Unemployed
116	Hesma Tyson	Trinidad and Tobago	Managing Director
117	Isabelle Buckmire	Grenada	Sale representative
118	Jeremiah Harriette	Antigua	Accountant
119	Jose Walcott	Grenada	Secretary
120	Karina Charles-Walker	Grenada	Pharmacist
121	Katelyn Williams	Grenada	Self employed
122	Kerdell Torres	Trinidad & Tobago	Farmer

123	Keriah Scantlebury	Barbados	Farmer
124	Latoya Jeffers	Nevis	Assistant Secretary
125	Lauren Peters	Trinidad and Tobago	Farmer
126	Magdalene Quashie	Grenada	Secretary
127	Makeisha Hazzard	Grenada	Assistant Duty Manager/Supervisor
128	Nadine Benn	Barbados	Ops mgr
129	Nichole Clarke	Grenada	Assistance Teacher
130	Nicole Davis	Trinidad	gardener
131	Nikiesha Frederick	Grenada	Self employed
132	Norberto Torriente Plutín	Cuba	Development Director, Victoria de Girón Agroindustrial Company
133	Paris Fraser	Grenada	Teacher
134	Racquel Stewart	Grenada	Manager
135	Rody Stanislas	St. Lucia	Food Technologist
136	Sallyann christopher	Grenada	Nurse
137	Samanta Lalite	Grenada	Unemployed
138	Samatra creedland	Grenada	Field officer
139	Shava Jean	Saint Lucia	Babysitter
140	Shendell Paltoo	Trinidad and Tobago	Product Development Specialist
141	Sherina Supersad	Trinidad	Secretary
142	Silvina Augustin-James	Saint Lucia	Farmer
143	Stacey-Ann charles	Grenada	Office Attendant