SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year: October 2017 - June 2018 (180 school days)

School Canteen Program

Lead Agency: World Food Program

NATIONAL LAWS, POLICIES, AND STANDARDS

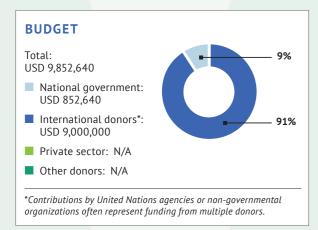
✓ National school feeding policy

Nutrition

Food safety **✓** Agriculture

Private sector involvement

Line item in the national budget... ☐ Yes ☑ No ☐ NR



INFRASTRUCTURE

All schools in Guinea-Bissau have kitchens and most have latrines, but only some have clean water available, and very few have piped water, electricity, dedicated eating spaces, or flush toilets. In the school canteen program, cooking is typically done on charcoal or wood stoves.

MEALS/SNACKS/MODALITY

Breakfast Lunch Dinner	Snacks Take-home rations Conditional cash transfer
Grains/cereals Roots, tubers Legumes and nuts Dairy products Eggs Meat Poultry	Fish Green, leafy vegetables Other vegetables Fruits Oil Salt Sugar

Prohibited food items: None

FOOD SOURCES

✓ In-kind (domestic) ✓ Purchased (domestic) ✓ Purchased (foreign) ✓ In-kind (foreign)

COMPLEMENTARY ACTIVITIES

Handwashing with soap	Hearing testing/treatme
Height measurement	Dental cleaning/testing
Weight measurement	Menstrual hygiene
Deworming treatment	Drinking water
Eve testing/eveglasses	Water nurification

COMPLEMENTARY EDUCATION PROGRAMS

EDUCATION

- Nutrition
- ☐ Health
- Food and agriculture Reproductive health
- Hygiene
- **HIV** prevention
- **■** = mandatory

OTHER

- ☐ School gardens
- Physical education

The checked and highlighted items are reported as required, though they may not be uniformly implemented.



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REPUBLIC OF

Guinea-Bissal





SCHOOL MEAL PROGRAMS

Scho	ool level	Total #	# Enrolled	# Receiving Food			
Prim	nary school	450,000	319,000	173,395			
Seco	ondary school	Unknown	Unknown	0			
Tota	al	Unknown	Unknown	173,395			
UDENTS	200,000 175,000 150,000 125,000			_			



COVERAGE: PRIMARY AND SECONDARY **SCHOOL-AGE CHILDREN**

Total number primary and secondary school-age children: 450,000

Receiving school food: 173,395

Percentage caluculation: Unknown

Food was also provided to some students in ☐ Pre-schools ☐ Vocational/trade schools

☐ University/higher education ☐ Other

NUTRITION

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V	Fortified foods
	Bio-fortified foods
	Micronutrient supplements
V	Nutritionists involved
	Special training for cooks/caterers in nutrition
V	Objective to meet nutritional goals
V	Objective to reduce obesity

Food items fortified:

Oil and salt

Micronutrients added to fortified foods:

Vitamin A. lodine

ADDITIONAL INFORMATION

To address overweight/obesity, the school canteen program includes nutrition education and physical education. Where schools have a school garden, the products are consumed by students. Two nutritionists are involved in the program.



Jobs created by school feeding programs

NR Cooks and food preparers						
	NR	Transporters				
	NR	Off-site processors				
	NR	Food packagers and handlers				
	NR	Monitoring				
	NR	Food service management				
	NR	Safety and quality inspectors				
	NR	Other				
Farme	rs wer	e involved with the school feeding program(s)				
✓ Yes	5 🗆 N	No 🗆 NR				
Other	private	e sector (for profit) actors were involved				
☐ Ye	s 🗹 N	No 🗆 NR				
There was a focus on creating jobs or leadership or income-generating opportunities for						
WomenYouthOther groups						
There was community engagement (by parents or others) in the school feeding program(s)						
☑ Ye:	5 🗆 N	No 🗆 NR				

ADDITIONAL INFORMATION

Communities support the school meal program by preparing food, providing water and firewood, building kitchens, managing warehouses, and unloading and storing food. With the introduction of a policy to purchase foods locally, farming communities also participate in the production of food supplies for the schools.

CONTACTS: REPUBLIC OF GUINEA-BISSAU

Agency: Ministry of Education and World Food Program

SUCCESSES AND CHALLENGES

Guinea-Bissau has seen several positive developments related to the school canteen program. These include the approval of the School Canteen Law by the Council of Ministers and its promulgation by the President of the Republic; the technical support received from ABC and the WFP Center of Excellence to the School Canteen Program; Government financing for the program; and the transition toward purchasing local agricultural products for school canteens. The purchase of local agricultural products promotes the family-farm economy, and cooks are trained in the use of local products to enrich the children's diet. Community participation in the program includes the preparation of food for students and the management of warehouses by school canteen management committees.

The program also faces several challenges. Institutional instability and the continual changes of human resources involved in the program's management results in inefficiencies and the allocation of scarce resources toward redundant training. Other challenges include the need for a budget line for school meals in the country's General State Budget and the need for adequate funding; the need to decentralize the management of the school canteen program; the need to expand the local purchasing program and provide support to farmers; the need to reactivate the school canteen program's Intersectoral Committee at central, regional and sectoral levels for improved supervision and oversight; and the need to improve the monitoring system at the Ministry of Education and to develop a database for gathering information about school meals.

STUDIES CONDUCTED

A school-based food survey was carried out in 2016 and 2019 to understand the impact on students, as well as to collect information on infrastructure and the management of the program.

RESEARCH NEEDED

A study on the nutritional properties of local products for the development of a food basket / school menu for the school canteen program.



SCHOOL CANTEEN PROGRAM

Lead implementer(s): World Food Program

OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals
- To prevent or mitigate obesity
- To meet agricultural goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:

In-school meals and take-home rations

TARGETING:

Targeting is done by geography, prioritizing regions of high food insecurity and low school enrollment—particularly among girls.

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2017-18 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	N/A		
Primary school	173,395	48%	52%
Secondary school	N/A		
Total	173,395	48%	52%

FOOD ITEMS:

Grains/cereals Fish Salt* Legumes and nuts Green, leafy vegetables Oil* Roots/tubers

* fortified

FOOD SOURCES:

Yes - Purchased (domestic)
Yes - Purchased (foreign)
Yes - In-kind (domestic)
Yes - In-kind (foreign)

NOTES:

The school meal program in Guinea-Bissau began in 2000, and the purchase of local agricultural products for the canteens was introduced in 2014. While the program is managed by the World Food Program, there is the intention for Government to someday assume this responsibility.

