

## SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:  
September 2017 – June 2018 (220 school days)

- Home Grown School Feeding (HGSF) Program

Lead Agency: Ministry of Education, Youth and Sport /  
World Food Program (WFP)

## NATIONAL LAWS, POLICIES, AND STANDARDS

- National school feeding policy
- Nutrition
- Food safety
- Agriculture
- Private sector involvement

Line item in the national budget...  Yes  No  N/A

## BUDGET

Total: NR

- National government: N/A
- International donors\*: NR
- Private sector: 0
- Other donors: 0

\*Contributions by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

## INFRASTRUCTURE

School meals are prepared on-site in open cooking areas with charcoal or wood stoves. Some schools have latrines, most have clean water, and some have electricity, piped water, and flush toilets. Very few have dedicated eating spaces (cafeterias).

## SPECIAL NOTES

This report uses some 2017 data from UNESCO and some from the Annual Statistics for 2016–2017 of the Central African Republic (Annuaire statistiques de la République Centre Africaine de 2016–2017)

NR = No Response

## MEALS/SNACKS/MODALITY

- Breakfast
  - Lunch
  - Dinner
  - Snacks
  - Take-home rations
  - Conditional cash transfer
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- 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

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

## COMPLEMENTARY ACTIVITIES

- Handwashing with soap
- Height measurement
- Weight measurement
- Deworming treatment
- Eye testing/eyeglasses
- Hearing testing/treatment
- Dental cleaning/testing
- Menstrual hygiene
- Drinking water
- Water purification

## COMPLEMENTARY EDUCATION PROGRAMS

### EDUCATION

- Nutrition
- Health
- Food and agriculture
- Reproductive health
- Hygiene
- HIV prevention

### OTHER

- School gardens
- Physical education

= mandatory

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



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# Central African Republic



## SCHOOL MEAL PROGRAMS

### CHILDREN RECEIVING FOOD, 2017-18

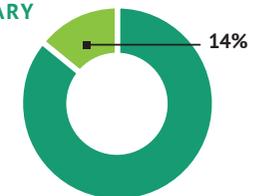
School level	Total #	# Enrolled	# Receiving Food
Primary school	1,046,219	1,028,839	238,393
Secondary school	619,226	139,284	N/A
<b>Total</b>	<b>1,665,445</b>	<b>1,168,123</b>	<b>238,393</b>



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

Total number primary and secondary school-age children: 1,665,445

Receiving school food:  
238,393



Food was also provided to some students in

- Pre-schools
- Vocational/trade schools
- University/higher education
- Other

## NUTRITION

School feeding program(s) include/involve the following:

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

### Food items fortified:

Oil

### Micronutrients added to fortified foods:

Iron, Calcium, and Zinc

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## ADDITIONAL INFORMATION

World Food Program nutritionists provide technical support in terms of analysis of the food basket and design of Social Behavioral Change Communication activities.

## AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

### 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

### Farmers were involved with the school feeding program(s)...

- Yes  No  NR

### Other private sector (for profit) actors were involved...

- Yes  No  NR

### There was a focus on creating jobs or leadership or income-generating opportunities for...

- Women
- Youth
- Other groups

### There was community engagement (by parents or others) in the school feeding program(s)

- Yes  No  NR

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## ADDITIONAL INFORMATION

Farmers were involved in the school feeding program with several types of support, including agricultural subsidies, agricultural extension, and purchase agreements set prior to harvest (forward contracts). A majority (over 75%) of cooks were women, though very few received payment.

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## CONTACTS: CENTRAL AFRICAN REPUBLIC

Agency: Ministry of Education, Youth and Sport

## SUCCESSSES AND CHALLENGES

The Central African Republic has been affected by conflict in recent years which increased the number of children fed.

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## STUDIES CONDUCTED

NR

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## RESEARCH NEEDED

NR

# Program report: Central African Republic

All data from the 2017-18 school year

## HOME GROWN SCHOOL FEEDING (HGSF) PROGRAM

**Lead implementer(s):** Ministry of Education, Youth and Sport / World Food Program (WFP)

### OBJECTIVES:

- To meet educational goals
- To provide a social safety net

### MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals
- Five times per week during the school year

### TARGETING:

Geographic

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

School level	# Students	% Girls	% Boys
Pre-school	N/A		
Primary school	238,393	46%	54%
Secondary school	N/A		
<b>Total</b>	<b>238,393</b>	<b>46%</b>	<b>54%</b>

### FOOD ITEMS:

Grains/cereals      Salt  
Legumes and nuts      Oil\*

\* fortified

### FOOD SOURCES:

**Yes - Purchased (domestic)**  
**Yes - Purchased (foreign)**

**Yes - In-kind (domestic)**  
NR - In-kind (foreign)

### NOTES:

The Central African Republic has been affected by conflict in recent years. 90% of participating schools had on-site kitchens with open cooking areas, on-site water (not piped), and storage. Students were expected to provide charcoal or wood for fuel.

