SCHOOL MEAL/FEEDING PROGRAM(S)
Most recently completed school year: 2018 – July 2019 (192 school days)

- Breakfast Program

Lead Agency: Ministry of Education

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

BUDGET
Total: USD 954,984
☐ National government: USD 954,984
☐ International donors*: N/A
☐ Private sector: N/A
☐ Other donors: N/A

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

INFRASTRUCTURE
Most of schools in Guyana have electricity, piped water, clean water and flush toilets. Some have kitchens and very few schools have latrines and dedicated eating areas/cafeterias. School meals were prepared off-site in centralized (not private) kitchens. About 30% of the participating schools had on-site kitchens. These kitchens had closed-cooking areas, on-site water (not piped), storage, electricity, refrigeration, gas stove and serving utensils. Using sealed food storage, fumigation/pest control in storage area and use of nearly-expired food were the mechanisms for limiting food waste. Mechanism for limiting packaging waste were re-use of bags/containers, recycling and use of compostable materials.

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: processed food, sugar/artificial sweeteners and saturated fats for health related reasons.

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
☐ 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

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

SCHOOL MEAL PROGRAMS
CHILDREN RECEIVING FOOD, 2018-19

<table>
<thead>
<tr>
<th>School level</th>
<th>Total #</th>
<th># Enrolled</th>
<th># Receiving Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primary school</td>
<td>98,791</td>
<td>94,488</td>
<td>13,539</td>
</tr>
<tr>
<td>Secondary school</td>
<td>99,296</td>
<td>85,934</td>
<td>N/A</td>
</tr>
<tr>
<td>Total</td>
<td>198,087</td>
<td>180,422</td>
<td>13,539</td>
</tr>
</tbody>
</table>

3 years prior 1 year prior 2019/20
0 2,000 4,000 6,000 8,000 10,000 12,000 14,000 16,000

COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN
Total number primary and secondary school-age children: 198,087
Receiving school food: 13,538

Food was also provided to some students in
☐ Pre-schools
☐ University/higher education
☐ Vocational/trade schools
☐ 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 meet educational goals
- Objective to provide a social safety net
- Objective to reduce obesity

Food items fortified:
Grains/cereals

Micronutrients added to fortified foods:
Iron, Vitamin A, B12 and C

ADDITIONAL INFORMATION

This program used nutrition, food, health and physical education to prevent or mitigate overweight/obesity. Special training or certification programs on nutrition and food safety/hygiene were required for cooks/caterers.

SPECIAL NOTES

This school program started in 2016. At the national level, there is an inter-sectoral coordination body or committee for school feeding. All Ministries/Agencies that are responsible for Child welfare, Agriculture, Health, Education and Communities/Districts are part of the committee. The cost of this program per student per year is 110 USD in which 119 public schools are participating. The in-school snacks is served to the children 5 times per week for nine months.

UNESCO data from 2012 on total primary and secondary age children are in the country and how many are enrolled.

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs

<table>
<thead>
<tr>
<th>Number</th>
<th>Category</th>
</tr>
</thead>
<tbody>
<tr>
<td>109</td>
<td>Cooks and food preparers</td>
</tr>
<tr>
<td>20</td>
<td>Transporters</td>
</tr>
<tr>
<td>NR</td>
<td>Off-site processors</td>
</tr>
<tr>
<td>NR</td>
<td>Food packagers and handlers</td>
</tr>
<tr>
<td>3</td>
<td>Monitoring (district education department experts)</td>
</tr>
<tr>
<td>NR</td>
<td>Food service management</td>
</tr>
<tr>
<td>2</td>
<td>Safety and quality inspectors</td>
</tr>
<tr>
<td>NR</td>
<td>Other</td>
</tr>
</tbody>
</table>

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

ADDITIONAL INFORMATION

This school program does not engage any private sectors. Focus of this school program have been on creating jobs or income-generating opportunities for women and other groups who were unemployed, small businesses and farmers. The parents were informed about the program and encouraged to allow their children to participate in the program.

CONTACTS: GUYANA

Agency: Ministry of Education
Website: https://www.education.gov.gy/web/

SUCCESSES AND CHALLENGES

Success: Improved Attendance, Punctuality improved and enhanced focus in class.

Strength: Creates community-school involvement, encourages healthy eating and is seen as a social safety net program.

Challenges: Insufficient personnel to properly monitor the program and the need for a school feeding policy that can guide the program followed by legislation that guarantees it.

Corruption: The system used is working to eradicate mismanagement/corruption.

STUDIES CONDUCTED

No study conducted yet.

RESEARCH NEEDED

Studies of the Impact of School Feeding and The Role of Nutrition for Education in Guyana — From Farming to Consumption is needed.
BREAKFAST PROGRAM

Lead implementer(s): Ministry of Education

OBJECTIVES:
- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals

MODALITIES OF PROVIDING STUDENTS WITH FOOD:
- In-school meals

TARGETING:
Universal

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018-19 SCHOOL YEAR?

<table>
<thead>
<tr>
<th>School level</th>
<th># Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-school</td>
<td>NR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Primary school</td>
<td>13,539</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Secondary school</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>13,539</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

FOOD ITEMS:
- Grains/cereals*
- Legumes and nuts
- Dairy products
- Eggs
- Green, leafy vegetables
- Other vegetables
* fortified

FOOD SOURCES:
- 46% - Purchased (domestic)
- 54% - Purchased (foreign)
- 0% In-kind (domestic)
- 0% In-kind (foreign)

NOTES:
About 30% of the participating schools had on-site kitchens. These kitchens had closed-cooking areas, on-site water (not piped), storage, electricity, refrigeration, gas stove and serving utensils. Using sealed food storage, fumigation/pest control in storage area and use of nearly-expired food were the mechanisms for limiting food waste. Mechanism for limiting packaging waste were re-use of bags/containers, recycling and use of compostable materials. This program used nutrition, food, health and physical education to prevent or mitigate overweight/obesity. Special training or certification programs on nutrition and food safety/hygiene were required for cooks/caterers.