SCHOOL MEAL/FEEDING PROGRAM(S)

School year: 2020-2021

• Nutrition Support Programme

Lead Agency: Ministry of Education and National

Reconciliation

NATIONAL LAWS, POLICIES, AND STANDARDS



☐ Food safety

Health

☐ Agriculture

Private sector involvement

Line item in the national budget...

✓ Yes □ No □ No response



International donors*: USD 0

Private sector: USD 0

Other donors: USD 206,739

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

INFRASTRUCTURE

School meals/snacks are prepared on-site (on school grounds). Kitchens are typically equipped with either open or closed cooking areas, piped water, storage facilities, electricity, refrigeration, serving utensils, and gas or electric stoves.

SPECIAL NOTES

None

MEALS/SNACKS/MODALITY

V	Breakfast Lunch Dinner	Snacks Take-home rations Other
ゴゴゴゴゴゴゴ	Grains, cereals Roots, tubers Legumes, pulses, nuts Dairy products Eggs Meat Poultry Fish	Green, leafy vegetables Other vegetables Fruits Oil Salt Sugar

Prohibited food items: In the national school feeding program, sugary drinks have been eliminated from the menu and replaced with water, coconut water, and fruits.

Water

Other

FOOD SOURCES

☐ School gardens

W Hygiene

Dairy milk

Fruit juice

Yogurt drink

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

COMPLEMENTARY ACTIVITIES

	Handwasning with soap	Ш	Hearing testing/treatment	
	Height measurement		Dental cleaning/testing	
	Weight measurement		Menstrual hygiene	
	Testing for anemia		Drinking water	
	Deworming treatment		Water purification	
	Eye testing/eyeglasses			
COMPLEMENTARY EDUCATION PROGRAMS				
	Food and nutrition		Health	
	Agriculture		Reproductive health	

The checked items were provided in most or all participating schools.



☐ HIV prevention

Physical education

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Saint Vincent AND THE Grenadines



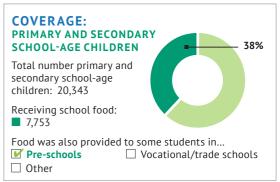


SCHOOL MEAL PROGRAMS

CHILDREN RECEIVING FOOD, 2020-2021

School level	Total	# Enrolled	# Receiving food
Pre-school	3,254	2,543	2,478
Primary school	11,551	10,858	7,753
Secondary school	8,792	7,913	0
Total	23,597	21,314	10,231





NUTRITION

School feeding program(s) included/involved 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/biofortified: Not applicable				
Micronutrients:				

ADDITIONAL INFORMATION

Not applicable

The Nutrition Unit of the Ministry of Health assists with the planning and development of school menus, the monitoring of meal quality and service at schools, and the training of school meal personnel (including nutritionists). Special training is required for cooks and caterers in nutrition, food safety / hygiene, portion measurements, and menu planning. The School Feeding Unit has been piloting different menus that include fish and local fruits and vegetables at least once per week. Through collaboration with the Ministry of Agriculture, school gardens are also being piloted, and produce from the gardens is consumed by the students. Obesity is not considered to be a problem in Saint Vincent and the Grenadines.

STUDIES CONDUCTED

A Review of School Feeding Programs in the Caribbean Community: A Driver for Food and Nutrition Security, authored by the Food and Agriculture Organization of the United Nations and the University of West Indies (2021)

RESEARCH NEEDED

Not specified

AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

Jobs created by school feeding programs*

114 Cooks and food preparers

Transporters

Off-site processors

Food packagers and handlers

Monitorina

Food service management

Safety and quality inspectors

Other

*If blank, no response was provided.

Farmers were involved with the school feeding program(s)				
✓ Yes □ No □ No response				
Other private sector (for profit) actors were involved				
✓ Yes □ No □ No response				
There was a focus on creating jobs or leadership or incomegenerating opportunities for				
✓ Women □ Other groups □ Youth □ No response				
There was community engagement (by parents or others) in the school feeding program(s)				
✓ Yes □ No □ No response				
Were there links between food banks and the school feeding program(s)?				
☐ Yes ☐ No 📝 No response				

ADDITIONAL INFORMATION

Farmers of all sizes provide produce to the program, and private companies are contracted to assist with transport and supplies (utensils). Parents donate local food items to the schools and pay a fee. However, children whose parents cannot pay are not deprived of the school meals.

CONTACTS: SAINT VINCENT AND THE GRENADINES

Agency: Ministry of Education and National Reconciliation Website: http://www.education.gov.vc/education/

SUCCESSES AND CHALLENGES

Recent successes related to school feeding in Saint Vincent and the Grenadines include initiatives to promote healthy eating, some schools' direct links with farmers to purchase local food, and the use of cooks from local communities. Local cooks produce meals that are more likely to be accepted by the pupils, resulting in less food waste. Challenges related to school feeding include a growing concern around parents' late payment of fees, which impacts the quality of school meals. Another concern is the limited availability of local food items, which necessarily reduces the use of fresh fruits and vegetables.

EMERGENCIES/COVID-19 PANDEMIC

Despite several compounding emergency events, schools in Saint Vincent and the Grenadines were open or operating remotely for nearly all of the 2020/2021 school year. The COVID-19 pandemic has brought to light the importance of evaluating building facilities to assess the safety of environments; creating hand washing stations and isolation and sanitization areas; training f school staff in terms of protocols; and ensuring adequate internet access and access to electronic devices even in rural schools. Overall, the pandemic resulted in a greater appreciation for the role of feeding and psychosocial support programs for students, teachers, and parents. In addition to the pandemic, however, the volcanic eruption of La Soufrière in December 2020 resulted in the evacuation of 20,000 people, and Hurricane Elsa hit Saint Vincent and the Grenadines in July 2021, reaching gusts up to 153 km (95 miles) per hour and damaging 200 houses.



NUTRITION SUPPORT PROGRAMME

Lead implementer(s): Ministry of Education and National Reconciliation

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
- · In-school snacks

FREQUENCY AND DURATION:

• 5 times per week during the school year

TARGETING:

Universal

HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2020–2021 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	2,478	-	-
Primary school	7,753	_	_
Secondary school	0	_	_
Total	10,231	-	_

FOOD AND BEVERAGE ITEMS:

Grains, cereals Poultry Sugar Roots, tubers Fish Dairy milk Legumes, pulses, nuts Green, leafy vegetables Fruit juice Dairy products Other vegetables Water Eggs Fruits Oil Meat

* fortified

FOOD SOURCES:

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

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

If blank, no response was provided.



ADDITIONAL INFORMATION:

The Nutrition Support Programme began operating in 1984. In the 2020/2021 school year, 64 primary schools and 68 pre-schools participated in the program. The Nutrition Support Programme and the Ministry of Health are responsible for the procurement and distribution of bulk food commodities. However, through the decentralized food service model, food preparation takes place on-site at each school. School principals are responsible for the coordination, supervision, and procurement of non-bulk food items for the program.