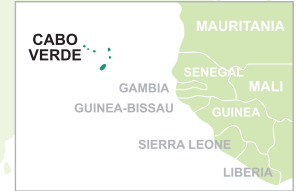


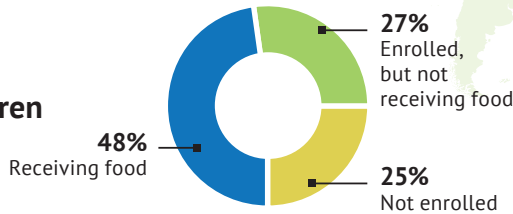


REPUBLIC OF Cabo Verde

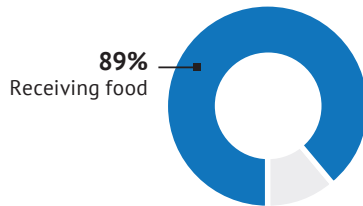


School Meal Coverage (2022-2023)

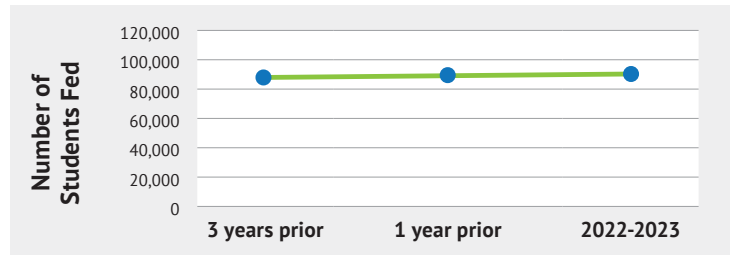
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	19,032	13,749	16,038
Primary School	87,085	82,552	73,369
Secondary School	67,799	34,037	1,347
TOTAL	173,916	130,338	90,754



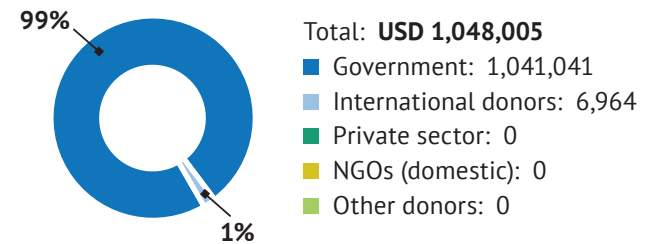
National Laws, Policies, and Standards

- National school feeding policy
- Nutrition
- Health
- Food safety
- Smallholder farms
- Agriculture (apart from smallholders)
- Climate/environment policy
- Private sector involvement
- Other

The country had ...

- Inter-sectoral coordination committee for school feeding
- National system for monitoring school feeding

Budget



- Line item in the national budget for school feeding

School Foods and Beverages

- Whole grains
- Refined/milled grains
- Blended grain-based products
- Legumes
- Nuts and seeds
- Eggs
- Dairy
- Poultry and game meat
- Red meat
- Processed meat
- Fish and shellfish
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Cruciferous vegetables
- Other vegetables
- Deep-fried foods
- Sweets

- Liquid oils
- Semi-solid and solid fats
- Salt
- Dairy milk
- Yogurt drink
- 100% fruit juice
- Other fruit drink
- Tea
- Other sugar-sweetened beverages

Prohibited food items
Foods and beverages of low nutritional value and high in sugar, fat, or salt; alcoholic beverages

- Food Sources**
- Purchased (domestic)
 - Purchased (foreign)
 - In-kind (domestic)
 - In-kind (foreign)

Special Notes: None

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**

Limitations on food and beverage marketing...

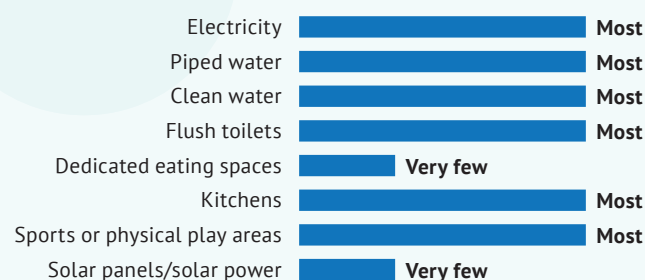
- On school grounds**
- To school age children**

Additional Information

In the 2022 school year, two nutritionists, paid by the national government, were engaged with the program. Students received direct supplementation of iron. Strategies to mitigate obesity included establishing nutritional requirements for food baskets, food/beverage restrictions on or near school grounds, and provision of food, nutrition, health, and physical education. The program also aimed cultivate healthy eating habits and combat malnutrition and food insecurity.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **734**

- At least 100% paid
- 100% women

There was a focus on creating job opportunities for...

- Women**
- Youth
- Other Groups

Complementary Activities

- Handwashing with soap**
- Height measurement
- Weight measurement
- Testing for anemia
- Deworming treatment**
- Eye testing/eyeglasses**
- Hearing testing/treatment
- Dental cleaning/testing
- Menstrual hygiene
- Drinking water**
- Water purification
- School gardens**

Complementary Education Programs

- Food and nutrition**
- Agriculture**
- Environment/climate/sustainability**
- Hygiene**
- Health**
- Reproductive health**
- HIV prevention**
- Physical education**
- Mental health**

Additional Information

Small and medium/large-scale farmers supplied the program with roots/tubers, legumes/pulses/nuts, green leafy vegetables, and fruits. Small-scale farmers were successful in competitive tenders, and medium/large-scale farmers received advice/tools to promote production of specific crops and also received forward contracts. The private sector was engaged with food trading and transport, selling/renting supplies, and funding. Students participated in the preparation, distribution, or clean-up of school meals and communicated their food preferences through acceptability tests. The program also created jobs and income opportunities for women by procuring from local farmers' associations and suppliers, which were composed primarily of women.

Environmental Sustainability

Targeted climate-friendly foods

- Yes No

Steps taken to limit food waste

- Sealed food storage
- Fumigation/pest control in storage area
- Use of hermetic bags or larger hermetic storage system
- Routine testing/monitoring of dry food storage
- Use of nearly-expired food
- Use of usable but “imperfect” commodities or produce
- Campaign to reduce how much food students throw away

Steps taken to limit package waste

- Re-use of bags/containers
- Recycling
- Use of compostable materials
- Use of “bulk serve” containers
- Prohibiting specific types of packaging

Additional Information

Additional efforts to limit food waste included food acceptability tests and the training of storekeepers, cooks, and school managers. Efforts aimed at shortening the distance between food production and schools included an increased emphasis on local procurement, changes in storage facilities, and construction/repair of kitchens and warehouses closer to (or within) the school. Produce from school gardens was consumed by the students.

Emergencies

Experienced disruptions to school feeding due to emergencies

- Yes No No response

Strategies to address the impact of emergencies

- Seek alternative food sources or suppliers
- Changes in numbers of students fed
- Negotiate better prices with existing suppliers
- Establish alternative supply routes or transportation methods
- Source different or alternative food
- Release of food reserves
- Increase funding or budget allocation for school feeding
- Collaborate with local producers or suppliers to reduce dependence on global supply chains
- Changes in delivery method
- Changes in feeding modality
- Changes in feeding frequency
- No particular strategy was used

Additional Information

None

Successes and Challenges

Successes

1. Full government adoption of the PNAE program with a dedicated budget;
2. Approval of the school food and health law, along with its regulations;
3. Diversification of food items in meals and enhancement of the school menu with locally produced items.

Challenges

1. Rising costs combined with limited resources;
2. Need for initial investment in infrastructure and kitchen equipment;
3. Need to reduce food waste and improve logistics and distribution;
4. Monitoring and evaluation.

National School Lunch Program

(Programa Nacional De Alimentação Escolar)

Management

- Lead implementer(s): Cabo Verdian School Social Action Foundation (Fundação Caboverdiana de Ação Social Escolar - FICASE)
- The national government managed the program (Centralized decision-making).
- National government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	16,038	50%	50%
Primary School	73,369	48%	52%
Secondary School	1,347	51%	49%
TOTAL	90,754	49%	51%

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Blended grain-based products
- ✓ Legumes
- ✓ Eggs
- ✓ Dairy
- ✓ Poultry and game meat
- ✓ Fish and shellfish
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Sweets
- ✓ Liquid oils
- ✓ Salt
- ✓ Dairy milk
- ✓ Tea

Elements of Home-Grown School Feeding

- ✓ Objective for small-scale farmers to benefit from access to a stable market
- ✓ Local food sourcing
- ✓ Small-scale farmers involved by selling directly (or through their farmer organization) to the program or the schools
- Additional support provided to small-scale farmers
- ✓ Country had a law/policy/standard related to small-scale farmers and school feeding programs
- Preferential treatment for small-scale farmers/small farmer organizations/small companies in tendering procedures
- ✓ Effort is made to reduce food miles

Objectives

- To meet educational goals
- To provide a social safety net
- To address gender-specific challenges
- To reduce hunger
- To meet nutritional and/or health goals
- To prevent or mitigate obesity

Modalities of Providing Students With Food

- In-school meals
- In-school snacks
- Take-home rations

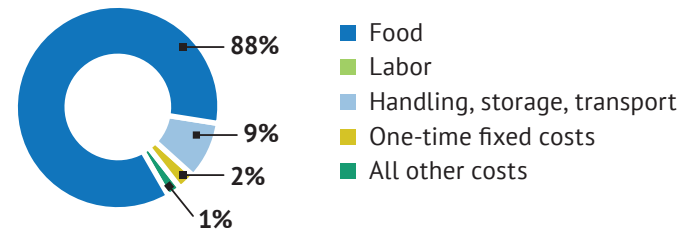
Frequency and Duration

- 5 times per week
- During the school year (in-school meals/snacks); and outside the school year (take-home rations provided during the school holiday)

Targeting

- Universal (in-school meals/snacks) and based on individual characteristics (take-home rations targeted toward students of vulnerable families)

Expenses



Food Sources

1% Purchased (domestic) 0% In-kind (domestic)
 0% Purchased (foreign) 99% In-kind (foreign)

Additional Information

The program started in 2015, and the School Food and Health Technical Committee is the lead inter-sectoral coordination body responsible for school feeding activities in the country. Efforts have been made to raise community awareness of school meals (particularly among parents and guardians), to encourage voluntary in-kind or cash contributions, and to encourage community engagement through program oversight.

The Global Survey of School Meal Programs® collects data from government sources and is funded, in part, by the United States Department of Agriculture. Contact info@gcnf.org for more information.

Citation: Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Cabo Verde.

<https://gcnf.org/country-reports/>