

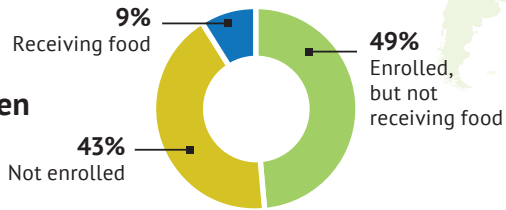


Central African Republic

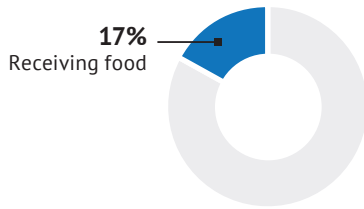


School Meal Coverage (2022-2023)

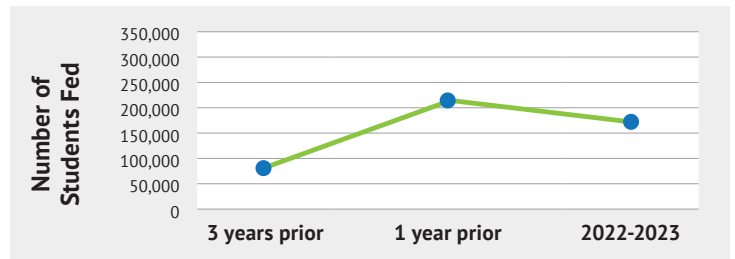
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	550,217	12,489	0
Primary School	1,017,768	1,028,839	173,212
Secondary School	1,012,052	137,844	0
TOTAL	2,580,037	1,179,172	173,212



National Laws, Policies, and Standards

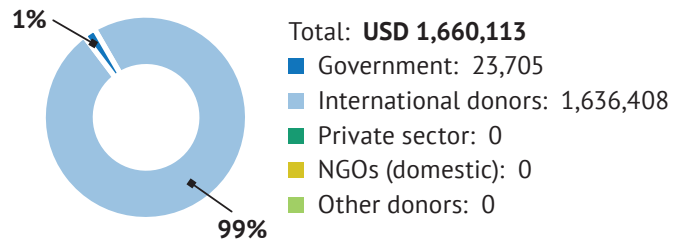
National school feeding policy

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

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

None

Food Sources

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

Special Notes: Population and enrollment numbers from the UNESCO Institute of Statistics (UIS) were used to complete this report.

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

Oil used in the school meal program was fortified with iodine and vitamins A and D, and the program did not include any packaged or processed foods. Produce from school gardens was partly consumed by students and partly sold. Obesity was not considered a problem in the Central African Republic.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...

Electricity	None
Piped water	None
Clean water	Very few
Flush toilets	None
Dedicated eating spaces	None
Kitchens	Very few
Sports or physical play areas	Very few
Solar panels/solar power	None

Employment

Total number of cooks/caterers: **850**

- At least 0% 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-scale farmers were directly engaged in the program, supplying grains/cereals and legumes/pulses/nuts. These farmers received support in the form of advice, seeds, or tools to promote the production of specific crops or foods for the school meal program.

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

Efforts to reduce the distance between where school food was produced and the schools included increasing local production and processing and modifications to menus.

Emergencies

Experienced disruptions to school feeding due to emergencies

- Yes No

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

During the 2022-2023 school year, supply chain issues affected the World Food Program School Feeding Program, though all schools remained open and there were no interruptions to school feeding operations. The program explored but did not end up introducing alternative foods to replace imported staple foods.

Successes and Challenges

Successes

1. All schools with school canteens showed strong attendance on the part of children, and their academic success rate was increasing.
2. The program emphasized local purchases from small-scale producers.

Challenges

1. Theft of food from unguarded school storage stores.
2. Occasional delays in food distribution.
3. Pipeline ruptures due to a lack of resources.
4. Low levels of community engagement.
5. A lack of, and limited quality of, teachers.

World Food Program School Feeding Program

(Programme d'alimentation scolaire PAM)

Management

- Lead implementer(s): World Food Program (WFP)
- An international donor agency or other implementing partner managed the program.
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	0	–	–
Primary School	173,212	54%	46%
Secondary School	0	–	–
TOTAL	173,212	54%	46%

Foods and Beverages

- Refined/milled grains
- Liquid oils
- Legumes
- Salt

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 meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

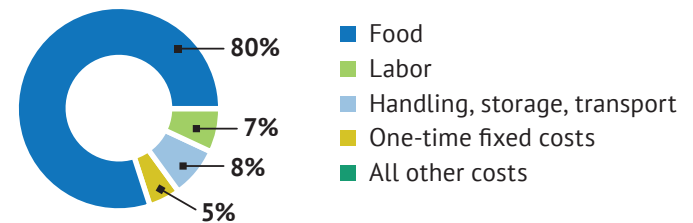
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Regional targeting based on criteria related to community vulnerability and schooling rates

Expenses



Food Sources

10% Purchased (domestic)
90% Purchased (foreign)

Unknown - In-kind (domestic)
0% In-kind (foreign)

Additional Information

During the 2022-2023 school year, the program reached 292 public schools. Students' families contributed to the supply of fuel and participated in the cleaning of schools.

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, Central African Republic.

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