

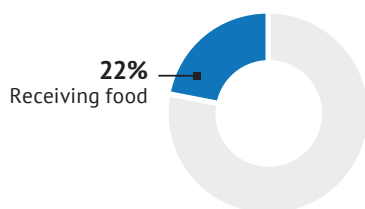


School Meal Coverage (2022-2023)

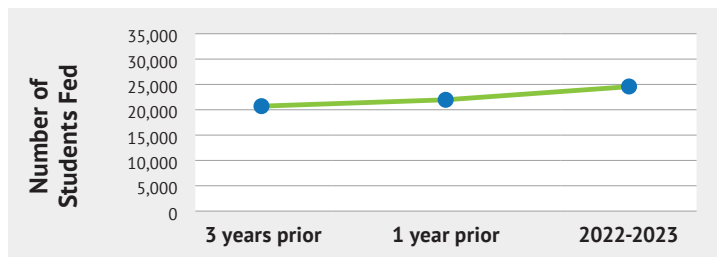
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	29,102	7,610	2,047
Primary School	73,276	72,898	15,689
Secondary School	105,388	71,200	6,854
TOTAL	207,766	151,708	24,590



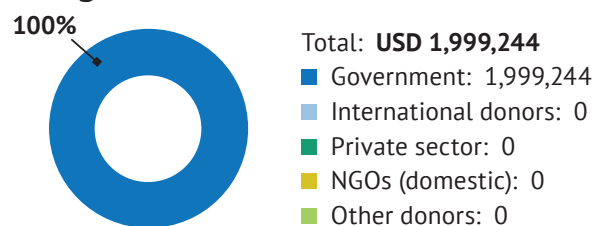
National Laws, Policies, and Standards

- 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

- | | | | |
|---|---|---|---|
| <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Whole grains <input type="checkbox"/> Refined/milled grains <input type="checkbox"/> Blended grain-based products <input checked="" type="checkbox"/> Legumes <input type="checkbox"/> Nuts and seeds <input checked="" type="checkbox"/> Eggs <input checked="" type="checkbox"/> Dairy <input type="checkbox"/> Poultry and game meat <input checked="" type="checkbox"/> Red meat <input type="checkbox"/> Processed meat | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Fish and shellfish <input type="checkbox"/> Deep orange vegetables and tubers <input type="checkbox"/> White roots and tubers <input checked="" type="checkbox"/> Fruits <input type="checkbox"/> Dark green leafy vegetables <input type="checkbox"/> Cruciferous vegetables <input type="checkbox"/> Other vegetables <input type="checkbox"/> Deep-fried foods <input type="checkbox"/> Sweets | <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Liquid oils <input type="checkbox"/> Semi-solid and solid fats <input checked="" type="checkbox"/> Salt <input checked="" type="checkbox"/> Dairy milk <input type="checkbox"/> Yogurt drink <input type="checkbox"/> 100% fruit juice <input type="checkbox"/> Other fruit drink <input type="checkbox"/> Tea <input type="checkbox"/> Other sugar-sweetened beverages | <p>Prohibited food items</p> <ul style="list-style-type: none"> Pork, alcohol <p>Food Sources</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Purchased (domestic) <input checked="" type="checkbox"/> Purchased (foreign) <input type="checkbox"/> In-kind (domestic) <input type="checkbox"/> 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...

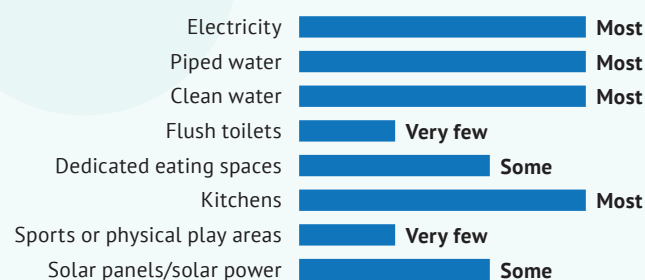
- On school grounds**
- To school age children**

Additional Information

Apart from schools in the main towns, there were no drinks or other foods sold within or near the schools. Products from school gardens were partly consumed by students and partly sold. Obesity was generally not considered to be a problem in Djibouti.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **301**

- At least 100% paid
- 75-99% 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

Canteen attendants, canteen assistants, and cooks were almost always women, and cooks/caterers received training in nutrition, portions/measurement, menu planning, and food safety/hygiene. The program encouraged small-scale traders in each locality to sell their products to the school meal program, and students' parents participated in the management of food stocks.

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

To reduce the use of firewood/charcoal as fuel, improved stoves were used in the School Catering (Restauration scolaire) program. Periodic trainings were offered to canteen workers to limit food waste.

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

In the 2022-2023 school year, the School Catering program did not have a plan in place to mitigate the impact of emergencies. Nevertheless, the program experienced no emergencies or disruptions in the year.

Successes and Challenges

Successes

1. The school feeding program had a stable financial line.
2. The management of the program was decentralized, with the regional councils (representative of civil society) and the regional inspectorates co-managing the school canteens.
3. A school garden project with water was set up for rural schools.

Challenges

1. It can be difficult to access certain remote schools, which hindered the distribution of dry food and especially perishable products (e.g., vegetables, fruits).
2. Some schools, especially in more rural areas, did not have water or electricity.

School Catering

(Restauration scolaire)

Management

- Lead implementer(s): Ministry of National Education and Vocational Training
- Regional governments managed the program (Decentralized decision-making).
- Individual schools procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	2,047	46%	54%
Primary School	15,689	48%	52%
Secondary School	6,854	47%	53%
TOTAL	24,590	48%	52%

Foods and Beverages

- Whole grains
- Legumes
- Eggs
- Dairy
- Red meat
- Fish and shellfish
- Fruits
- Liquid oils
- Salt
- Dairy milk

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

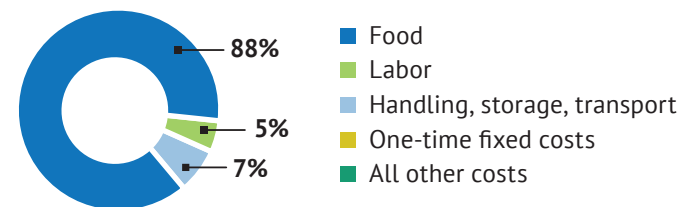
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Geographic targeting: All rural schools have a school canteen.

Expenses



Food Sources

40% Purchased (domestic)
60% Purchased (foreign)

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

Additional Information

In Djibouti, the history of school feeding dates back to the colonial era. Upon independence in 1977 and the nationalization of the education system, canteens were extended to all rural schools. In 2017, the Ministry of National Education transferred management of the canteens to the regions, such that management of the program is now decentralized. Management is carried out in partnership with the country's Territorial Communities in accordance with agreements signed with the Regional Councils.

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, Djibouti.

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