

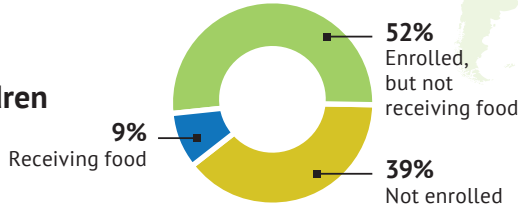


REPUBLIC OF Congo

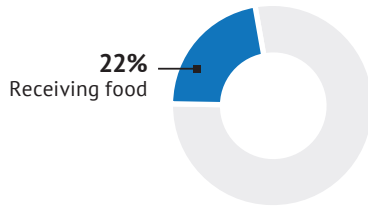


School Meal Coverage (2022-2023)

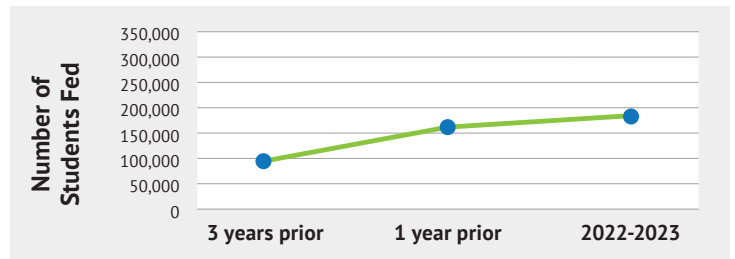
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	500,469	66,556	5,105
Primary School	984,968	783,448	173,114
Secondary School	927,973	381,788	0
TOTAL	2,413,410	1,231,792	178,219



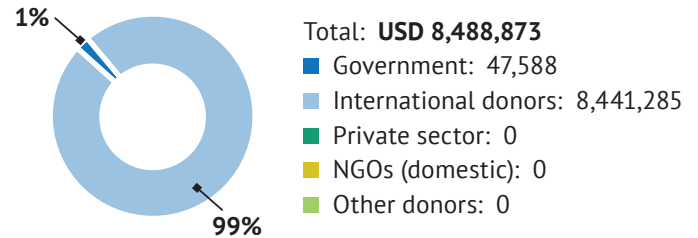
National Laws, Policies, and Standards

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

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

Dairy and frozen products

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...

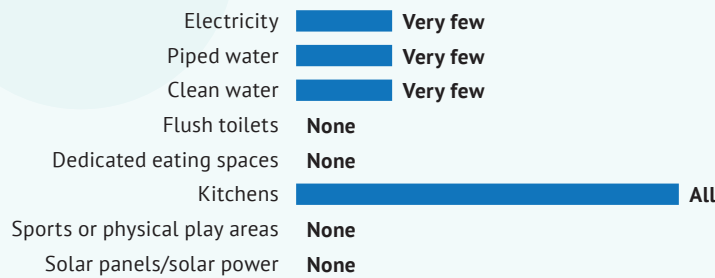
- On school grounds**
- To school age children**

Additional Information

Oil and salt were fortified with iodine. Efforts to prevent or mitigate overweight/obesity included food and/or beverage restrictions on or near school grounds, limitations on food and/or beverage marketing to students, health education, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **7,616**

- Percent paid: 0%
- 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 involved in the school feeding programs, supplying roots/tubers, legumes/pulses/nuts, fish, oil, and vegetables. These farmers received support in the form of school feeding-specific training, purchase agreements set prior to harvest (forward contracts), and advice or tolls to prevent post-harvest losses (e.g., from insects, birds, rats, or spoilage). Cooks received special training in nutrition, portions/measurements, menu planning, food safety/hygiene, and business/management. Women were encouraged to occupy positions in management committees.

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 charcoal and wood as sources of cooking fuel, more energy efficient stoves were utilized. Additional efforts to limit food waste included the use of measuring spoons to determine the quantity of each student’s rations and the proper arrangement of food storage areas to avoid humidity. To reduce the distance between places of food production and schools, efforts were made to increase local procurement, production, processing capacity, modify menus, and change storage facilities.

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

The McGovern-Dole School Canteen program had a place in place to mitigate the impacts of emergencies, although neither program in the Republic of Congo was affected by emergencies during the 2022-2023 school year.

Successes and Challenges

Successes

1. Improved academic performance and attendance.
2. The school feeding programs have brought into synergy different sectors and ministerial departments (education, health, agriculture, etc.)

Challenges

1. Delay in food delivery.
2. Difficulties associated with selecting the most vulnerable schools (e.g., the poor state of roads which render these areas inaccessible).

McGovern-Dole School Canteen

(Cantine scolaire McGovern-Dole)

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	5,105	–	–
Primary School	102,114	–	–
Secondary School	0	–	–
TOTAL	107,219	–	–

Foods and Beverages

- Whole grains
- Blended grain-based products
- Legumes
- Fish and shellfish
- White roots and tubers
- Other vegetables
- Liquid oils
- 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 prevent or mitigate obesity
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals
- Take-home rations

Frequency and Duration

- 5 times per week
- During the school year for in-school meals; and at the end of the school year for take-home rations

Targeting

- Targeted towards pre-school, primary school, and indigenous students, according to criteria of vulnerability

Food Sources

0% Purchased (domestic) **10% In-kind (domestic)**
0% Purchased (foreign) **90% In-kind (foreign)**

Additional Information

The McGovern-Dole School Canteen began operating in the Republic of Congo around 2018. The community was engaged in the voluntary provision of firewood, water and other vegetables.

Home Grown School Feeding

(Cantine scolaire basées sur les produits locaux)

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	71,000	47%	53%
Secondary School	0	–	–
TOTAL	71,000	47%	53%

Foods and Beverages

- Legumes
- Fish and shellfish
- Deep orange vegetables and tubers
- Fruits
- Dark green leafy vegetables
- Other vegetables
- Liquid oils
- 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
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Objectives

- To meet educational goals

Modalities of Providing Students With Food

- In-school meals

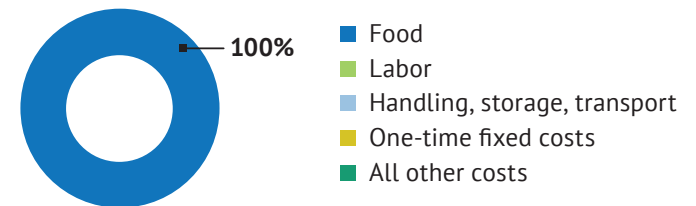
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeted towards primary schools and indigenous students, according to criteria of vulnerability

Expenses



Food Sources

100% Purchased (domestic) 0% In-kind (domestic)
0% Purchased (foreign) 0% In-kind (foreign)

Additional Information

This program began operating in 2020, and reached 77 public schools during the 2022-2023 school year.

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, Republic of Congo.

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