

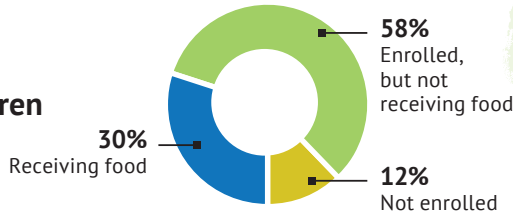


Saint Lucia

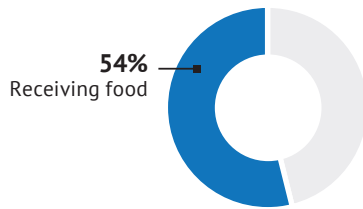


School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children

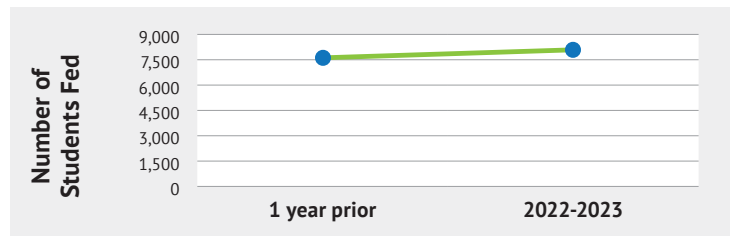


Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	4,215	2,235	0
Primary School	14,844	13,588	7,358
Secondary School	12,340	10,217	799
TOTAL	31,399	26,040	8,157

The number of secondary students fed is inclusive of some vocational/trade school students.



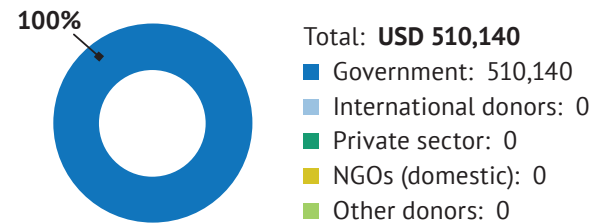
National Laws, Policies, and Standards

- 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**
Foods which contain monosodium glutamate (MSG) and products with high salt or sugar content
- Food Sources**
- Purchased (domestic)
 - Purchased (foreign)
 - In-kind (domestic)
 - In-kind (foreign)

Special Notes: Some population and school 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...

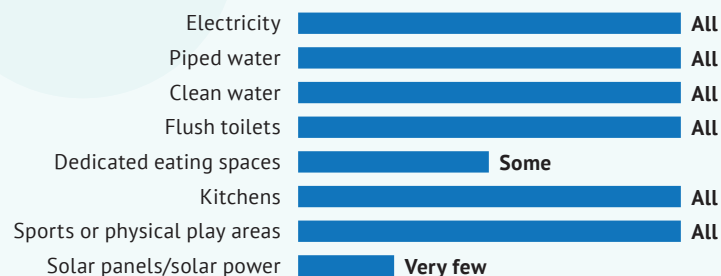
- On school grounds**
- To school age children**

Additional Information

At least 7 nutritionists, employed by the national government, were involved in the St. Lucia School Feeding Program during the 2022-2023 school year. This led to a high degree of variety in the school meal menu. Products from school gardens were partly consumed by students and partly sold. Nevertheless, most foods served in the school feeding program were in packaged/processed form, and beverages with non-nutritive or artificial sweeteners were available to students at school (though not provided through the school meal program). Overweight/obesity is considered a problem in St. Lucia, and efforts to prevent or mitigate overweight/obesity included the provision of health education and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **120**

- Percent paid: 100%
- 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

Cooks in the St. Lucia School Feeding Programme received training in menu planning and food safety/hygiene. All cooks were paid in cash. Both small and medium/large-scale farmers were directly involved in this program, providing roots/tubers, legumes/pulses/nuts, eggs, green leafy vegetables, and other vegetables. These farmers received support in the form of purchase agreements set prior to harvest (forward contracts).

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 minimize food waste, food items were weighed and portions were kept small, with an option for students to return for additional servings if they were still hungry. Food that was uneaten/unusable was composted on school grounds.

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, St. Lucia experienced both supply chain disruptions and extreme food price inflation. Overall, these emergencies resulted in an increase in the number of students needing and accessing the school feeding program. In response to higher food prices, the St. Lucia School Feeding Programme replaced some imported staple foods with alternative products that were domestically produced. A shift toward domestically produced products had the effect of improving the nutritional quality of school meals.

Successes and Challenges

Successes

1. All planned policies were effectively implemented.
2. All cooking personnel received training on how to use and incorporate local products in the school meal menu.
3. A cohort of 28 cooks were provided Caribbean Vocational Qualification (CVQ) training.

Challenges

1. The budget for school feeding has not increased in tandem with the increase in food prices.
2. There is limited managerial support to implement policy recommendations or introduce activities to curb noncommunicable diseases at schools.
3. There is a lack of accountability regarding the misuse of funds.
4. The delayed receipt of funds results in a delay in the delivery of goods to schools.

St. Lucia School Feeding Programme

Management

- Lead implementer(s): Ministry of Education
- 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	0	—	—
Primary School	7,358	—	—
Secondary School	799	—	—
TOTAL	8,157	—	—

The number of secondary students fed is inclusive of 665 students in secondary school and 134 students in vocational/trade school.

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Legumes
- ✓ Eggs
- ✓ Dairy
- ✓ Poultry and game meat
- ✓ Red meat
- ✓ Processed meat
- ✓ Deep orange vegetables and tubers
- ✓ White roots and tubers
- ✓ Fruits
- ✓ Dark green leafy vegetables
- ✓ Cruciferous vegetables
- ✓ Other vegetables
- ✓ Deep-fried foods
- ✓ Liquid oils
- ✓ Semi-solid and solid fats
- ✓ Salt
- ✓ Other fruit drink
- ✓ Other sugar-sweetened beverages

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 provide a social safety net
- To reduce hunger
- To meet nutritional and/or health goals
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

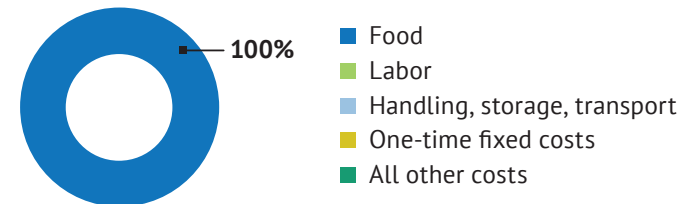
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Targeted towards children in households that were facing financial difficulties, with families registering for the program voluntarily.

Expenses



Food Sources

98% Purchased (domestic)
0% Purchased (foreign)

2% In-kind (domestic)
0% In-kind (foreign)

Additional Information

Large-scale school feeding was first introduced in St. Lucia in 1983. In 2022-23, the St. Lucia School Feeding Programme operated in about 95 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, Saint Lucia. <https://gcnf.org/country-reports/>