**Global Child Nutrition Foundation | Global Survey of School Meal Programs**

**DEMOCRATIC REPUBLIC OF São Tomé and Príncipe**

**School Meal Coverage (2022-2023)**

<table>
<thead>
<tr>
<th>School Level</th>
<th>Total</th>
<th># Enrolled</th>
<th># Receiving Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>18,056</td>
<td>12,926</td>
<td>12,926</td>
</tr>
<tr>
<td>Primary School</td>
<td>35,999</td>
<td>35,837</td>
<td>35,837</td>
</tr>
<tr>
<td>Secondary School</td>
<td>33,118</td>
<td>25,875</td>
<td>0</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>87,173</strong></td>
<td><strong>74,638</strong></td>
<td><strong>48,763</strong></td>
</tr>
</tbody>
</table>

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

**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**
- Total: **USD 348,362**
  - Government: 348,362
  - International donors: 0
  - Private sector: 0
  - NGOs (domestic): 0
  - Other donors: 0

The program also received financial contributions from parents.

- 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)
## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...

<table>
<thead>
<tr>
<th>Infrastructure Features</th>
<th>Most</th>
<th>Some</th>
<th>Most</th>
<th>Some</th>
<th>All</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electricity</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Piped water</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clean water</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flush toilets</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Dedicated eating spaces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kitchens</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sports or physical play areas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Solar panels/solar power</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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

### Nutrition

School feeding program(s) include/involve the following:
- [x] Fortified foods
- [x] Bio-fortified foods
- [x] Micronutrient supplements
- [x] Nutritionists involved
- [x] Special training for cooks/caterers in nutrition
- [x] Objective to meet nutritional goals
- [x] Objective to reduce obesity

#### Limitations on food and beverage marketing...

- [ ] On school grounds
- [ ] To school age children

### Employment

- Total number of cooks/caterers: **475**
  - Percent paid: 100%
  - 75-99% women

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

- [x] Women
- [x] Youth
- [ ] Other Groups

### Additional Information

The program engaged at least nine government-funded nutritionists. Another program objective included promoting healthy habits, and produce from school gardens was partly consumed by the students. Nevertheless, beverages with non-nutritive or artificial sweeteners were available.

The program aimed to empower smallholder farmers by facilitating access to a stable market and enabling them to maximize their benefits from such access. These farmers directly supplied the program with a variety of produce, including roots/tubers, legumes/pulses/nuts, leafy green vegetables, other vegetables, and fish. The private sector played a role in food trading, and small farmers or companies successfully competed in the program’s competitive tendering procedures.
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

- Yes  □  No

**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, gas stoves were available in some kitchens. Efforts to reduce the distance between the schools and sites of food production included increased local purchases and production, changes in the school menu, and promotion of school gardens.

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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**

There were no emergencies noted in the 2022-2023 school year.

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Successes and Challenges

**Successes**

1. Increased student attendance at school;
2. Greater parental engagement in school meals;
3. Promotion of school gardens, inclusive of their reactivation and establishment.

**Challenges**

1. Insufficient financial sustainability of the program;
2. Inability to ensure the provision of school meals throughout the 180 school days in the school year;
3. Limited intersectoral collaboration
National School Food and Health Program
(Programa Nacional de Alimentação e Saúde Escolar)

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

<table>
<thead>
<tr>
<th>School Level</th>
<th># of Students</th>
<th>% Girls</th>
<th>% Boys</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preschool</td>
<td>12,926</td>
<td>51%</td>
<td>49%</td>
</tr>
<tr>
<td>Primary School</td>
<td>35,837</td>
<td>48%</td>
<td>52%</td>
</tr>
<tr>
<td>Secondary School</td>
<td>0</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>TOTAL</td>
<td>48,763</td>
<td>49%</td>
<td>51%</td>
</tr>
</tbody>
</table>

Foods and Beverages
- Whole grains
- Legumes
- Fish and shellfish
- Deep orange vegetables and tubers
- White roots and tubers
- 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
- 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 reduce hunger
- To meet nutritional and/or health goals

Modalities of Providing Students With Food
- In-school meals

Frequency and Duration
- 5 times per week
- During the school year

Targeting
- Grade levels (Pre-school education and basic education up to the 6th year)

Expenses
- Food 75%
- Handling, storage, transport 25%

Food Sources
- 75% Purchased (domestic)
- 0% Purchased (foreign)
- 5% In-kind (domestic)
- 20% In-kind (foreign)

Additional Information
The school meal program in São Tomé and Príncipe began in 1976 with the World Food Programme (WFP). In 2012, the national government partnered with the WFP to establish the National School Feeding and Health Program, and the national government fully assumed responsibility for the school meals by 2015. The program's management receives support from the parent and guardian committee.