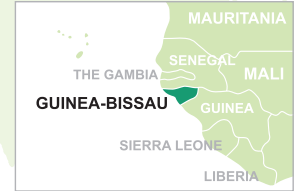


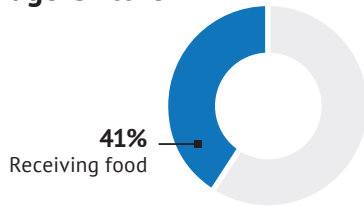


REPUBLIC OF
Guinea-Bissau



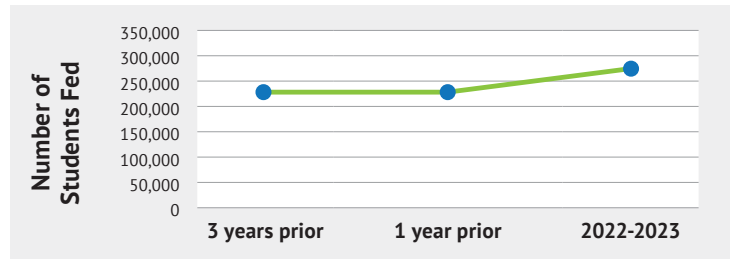
School Meal Coverage (2022-2023)

All Primary and Secondary School-age Children



School Level	Total	# Enrolled	# Receiving Food
Preschool	173,074	Unknown*	7,582
Primary School	334,105	Unknown*	260,217
Secondary School	294,342	Unknown*	0
TOTAL	801,521	Unknown*	267,799

* Number of enrolled students not available.



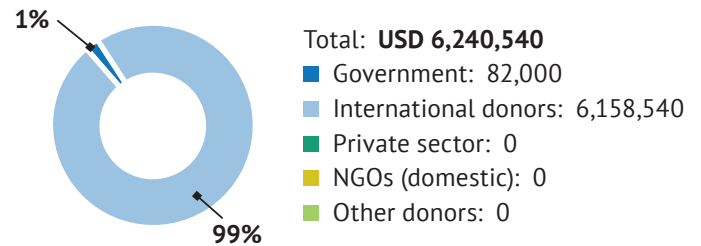
National Laws, Policies, and Standards

- 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

Processed chicken broth

Food Sources

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

Special Notes: Data from the UNESCO Institute of Statistics (UIS) on the number of children in the country were used to complete this report. The number of enrolled students was not available.

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...

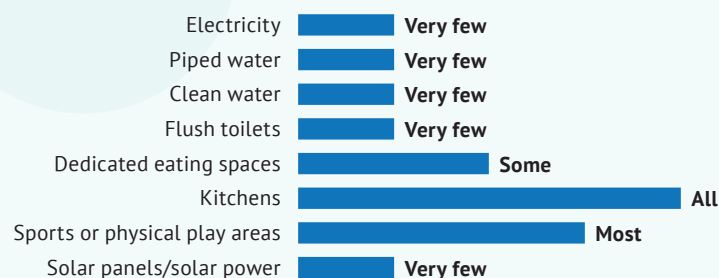
- On school grounds**
- To school age children

Additional Information

In the 2022-2023 school year, three nutritionists were engaged with the School Canteen Program. These nutritionists were paid by the national government and the implementing partners. Among the food items served to children, rice and vegetable oil were fortified with iron, vitamin A, and vitamin D. Additionally, students received direct supplementation of vitamin D. Sardines were also served to the students, and no beverages with non-nutritive or artificial sweeteners are available at school. Strategies to mitigate obesity included providing food and nutrition, health, and physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

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

- Percent paid: Unknown
- Percent women: Unknown

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 and medium/large-scale farmers supplied grains/cereals, roots/tubers, and legumes/pulses/nuts to the School Canteen Program. The farmers received advice/tools to prevent post-harvest losses and to promote production of specific crops. Small-scale farmers additionally received agriculture subsidies, specialized training, and preferential treatment in competitive tendering. The private sector facilitated food transportation for the school meal program and also provided supplies. The program focused on creating jobs and income-generating opportunities for women by encouraging local production and purchase from women farmers and by creating a savings and internal lending community (SILC). Increased local purchasing also targeted young people to encourage them to remain in their communities.

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

Typical kitchens were equipped with closed cooking areas, both piped and un-piped water, secure storage, charcoal/wood stoves, and serving utensils. Initiatives that aimed to shorten the distance between food production and schools emphasized local production and procurement, and this procurement system encouraged environment-friendly production methods. Other efforts to reduce food waste included preparing rations based on the number of students present in school.

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

No emergencies were reported for the 2022-2023 school year.

Successes and Challenges

Successes

1. Approval, enactment, and publication of the School Canteen Decree Law;
2. Integration of the School Canteen Program in the State General Budget;
3. Diversification of international implementation partners and funding sources;
4. Increase in local food procurement.

Challenges

1. Failure to implement the allocated budget for the School Canteen Program in the State General Budget;
2. Impact of the Covid-19 pandemic;
3. Fragility within the education sector, which is characterized by recurring strikes and frequent changes in school administration.

School Canteen Program

(Programa de Cantina Escolar)

Management

- Lead implementer(s): Ministry of National Education, Higher Education, and Scientific Research (Ministério da Educação Nacional, Ensino Superior e Investigação Científica); WFP (World Food Programme); and CRS (Catholic Relief Services)
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Implementing partner procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	7,582	50%	50%
Primary School	260,217	48%	52%
Secondary School	0	—	—
TOTAL	267,799	48%	52%

Foods and Beverages

- ✓ Whole grains
- ✓ Refined/milled grains
- ✓ Legumes
- ✓ Fish and shellfish
- ✓ 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 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
- Take-home rations

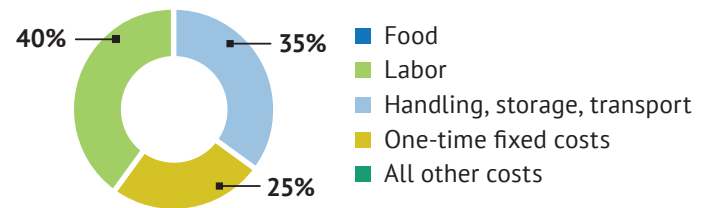
Frequency and Duration

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

Targeting

- Grade level (pre-primary to 6th grade) and community characteristics (high levels of vulnerability and low rates of school enrollment, particularly among girls)

Expenses



Food Sources

Yes - Purchased (domestic)
Yes - Purchased (foreign)

No - In-kind (domestic)
Yes - In-kind (foreign)

Additional Information

The School Canteen Program started operations in 1994 but was halted in 1997 due to conflict. It resumed in 2000, following the war, and was scaled up in 2021 to cover 5 out of the country's 8 regions. The School Canteen Multisectorial Committee comprised key government ministries and the National Association of Parents and Guardians. The program prioritized integrating girls to promote their enrollment and retention in the education system, and students' families voluntarily provided in-kind donations to support the program.

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, Guinea-Bissau.

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