

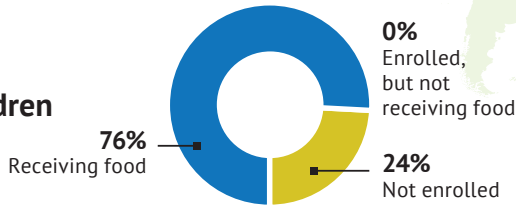


Burkina Faso

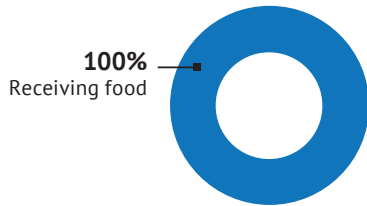


School Meal Coverage (2022-2023)

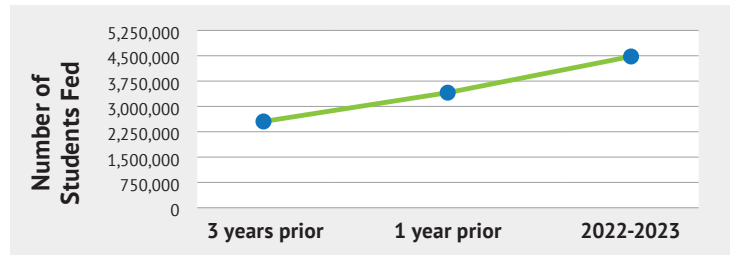
All Primary and Secondary School-age Children



Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	3,319,064	138,688	124,907
Primary School	3,519,107	3,174,946	3,574,199
Secondary School	2,148,646	1,127,800	750,000
TOTAL	8,986,817	4,441,434	4,449,106



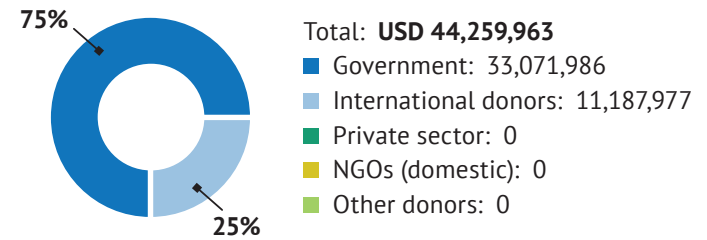
National Laws, Policies, and Standards

- 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

- None
- ### Food Sources
- Purchased (domestic)
 - Purchased (foreign)
 - In-kind (domestic)
 - 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...

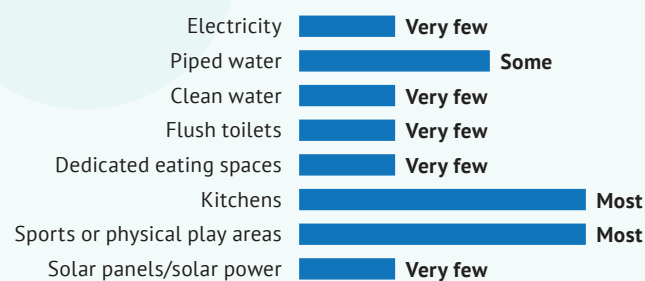
- On school grounds**
- To school age children**

Additional Information

The National School Canteen Program, School Canteen Project CRS, and School Canteen Project WFP all provided fortified foods, with the National program offering salt and oil fortified with vitamin A and iodine, CRS providing bulgur and oil fortified with iron and vitamin A, and WFP supplying oil fortified with vitamin A. CRS and WFP also included nutritional supplements or micronutrient powders containing folic acid and vitamin D or iron, vitamin A, and folic acid, respectively. At least two nutritionists were engaged in school meal programs in Burkina Faso. Efforts to prevent overweight/obesity included food and nutrition education and physical education in the National and CRS programs, while WFP focused on physical education.

Infrastructure, Employment, and Complementary Features

Share of Schools with ...



Employment

Total number of cooks/caterers: **30,094**

- Percent paid: Unknown
- 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

In the National School Canteen Program, School Canteen Project CRS, and School Canteens of Foundation and Cooperation, small-scale farmers succeeded in competitive tendering procedures, while in the School Canteen Project WFP, they received preferential treatment. Both small and medium/large-scale farmers were engaged in the programs and benefited from agriculture extension efforts. Notably, the CRS program also provided medium/large-scale farmers with subsidies; advice or tools to prevent post-harvest losses; advice or support for specific crops; and forward contracts. The WFP program included mobile payments for farmers. In all programs, students' families made in-kind voluntary contributions, and, in the School Canteens of Foundation and Cooperation, families also assisted with constructing kitchens and storage rooms, purchasing kitchen utensils, and selecting canteen staff. In general, the private sector was involved in various capacities, including food trading, processing, transport, and technical assistance, while civil society contributed to program supervision.

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

The National School Canteen Program, School Canteen Project CRS, School Canteen Project WFP, and School Canteens of Foundation and Cooperation all made efforts to reduce firewood and charcoal use, with the first three programs using energy-efficient or improved stoves, while the last used alternative fuels. To minimize food waste, the National School Canteen Program raised awareness about the issue, and the CRS and WFP projects emphasized rapid consumption of products nearing expiration. The Foundation and Cooperation program encouraged the community to produce “climate-friendly” foods. In all programs, produce from school gardens was consumed by students, with the first three programs also selling some of the produce.

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 National School Canteen Program, School Canteen Project CRS, School Canteen Project WFP, and School Canteens of Foundation and Cooperation program were all impacted by conflict, leading to temporary school closures and interruptions in school feeding operations, with a notable decrease in food accessibility. The National School Canteen Program faced additional challenges from extreme food price inflation and terrorism. In response to these challenges, the WFP program saw an increase in its budget from donors, and the School Canteens of Foundation and Cooperation took measures to strengthen their food stock and distribute take-home rations to students.

Successes and Challenges

Successes

1. Acquisition of local food;
2. Empowerment of municipalities;
3. Implementation of the home-grown school canteen;
4. Strengthening of the local economy.

Challenges

1. Delay in the delivery of food to schools by some municipalities;
2. Lengthy food inspection process;
3. Conflicts of interest;
4. Insufficient financial resources for monitoring and control.

National School Canteen Program

(Programme national de cantine scolaire)

Management

- Lead implementer(s): Ministry of National Education, Literacy and Promotion of National Languages (*Ministère de l'Éducation Nationale, de l'Alphabétisation et de la Promotion des Langues Nationales*)
- The program was managed with both centralized and decentralized decision-making (Semi-decentralized).
- Local government procured the food

How Many Students Received Food

School Level	# of Students	% Girls	% Boys
Preschool	121,707	42%	58%
Primary School	3,106,000	47%	53%
Secondary School	750,000	49%	51%
TOTAL	3,977,707	47%	53%

Foods and Beverages

- Whole grains
- Liquid oils
- Legumes
- 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
- To meet agricultural goals

Modalities of Providing Students With Food

- In-school meals

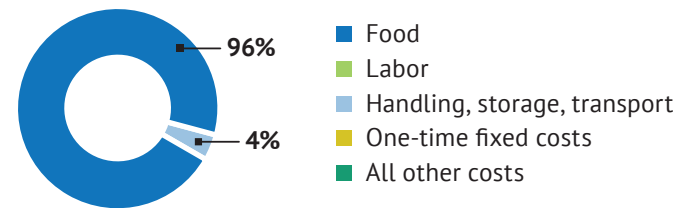
Frequency and Duration

- 5 times per week
- During the school year

Targeting

- Universal

Expenses



Food Sources

95% Purchased (domestic)
5% Purchased (foreign)

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

Additional Information

The program started in 1988. Program responsibilities regarding the acquisition and management of food supplies has been transferred to the municipalities. However, food quality assurance and program oversight remain at the national level.

School Canteen Project CRS

(Projet Cantine Scolaires – PCS/MENAPLN/CATHWEL)

Management

- Lead implementer(s): Ministry of National Education, Literacy and Promotion of National Languages (*Ministère de l'Éducation Nationale, de l'Alphabétisation et de la Promotion des Langues Nationales*); and 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	400	63%	38%
Primary School	334,627	53%	47%
Secondary School	0	–	–
TOTAL	335,027	53%	47%

Foods and Beverages

- ✓ **Blended grain-based products**
- ✓ **Liquid oils**
- ✓ **Legumes**
- ✓ **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

Modalities of Providing Students With Food

- In-school meals
- Take-home rations

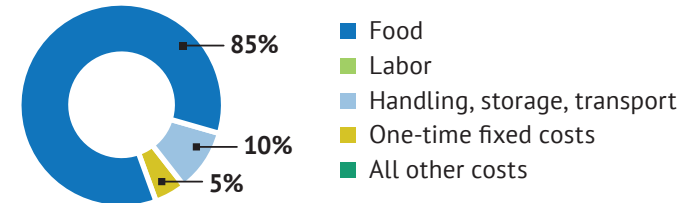
Frequency and Duration

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

Targeting

- Targeting based on criteria related to education indicators (e.g., gross school enrollment rate) and geography. For take-home rations, targeting was based on grade levels (middle course 1st year (CM1) and middle course 2nd year (CM2)) and individual student characteristics (attendance rate).

Expenses



Food Sources

10% Purchased (domestic)
0% Purchased (foreign)

0% In-kind (domestic)
90% In-kind (foreign)

Additional Information

The program started in 1962.

School Canteen Project WFP

(Projet Cantine Scolaire du Programme Alimentaire Mondial – PCS PAM)

Management

- Lead implementer(s): Ministry of Education (*Ministère en charge de l'Education*); and the World Food Programme (WFP)
- 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	2,800	54%	46%
Primary School	81,900	58%	42%
Secondary School	0	–	–
TOTAL	84,700	58%	42%

Foods and Beverages

- ✓ Whole grains
- ✓ Legumes
- ✓ 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
- Take-home rations

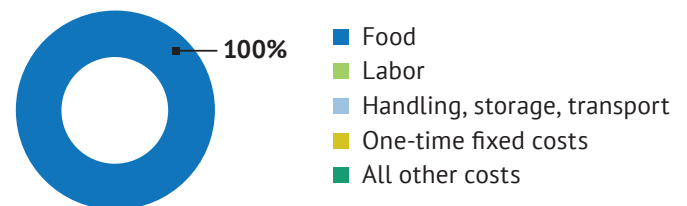
Frequency and Duration

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

Targeting

- Education indicators were used to target areas with lower enrollment rates and lower student performance. Take-home rations were distributed to primary school girls according to their attendance rates.

Expenses



Food Sources

80% Purchased (domestic)
20% Purchased (foreign)

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

Additional Information

The program started in 2004.

School Canteens of Foundation and Cooperation

(Cantines Scolaires de Fondation et Cooperation – EDUCO)

Management

- Lead implementer(s): EDUCO
- 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	0	–	–
Primary School	51,672	52%	48%
Secondary School	0	–	–
TOTAL	51,672	52%	48%

Foods and Beverages

- Whole grains
- Legumes
- Fish and shellfish
- Deep orange vegetables and tubers
- 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
- In-school snacks
- Take-home rations

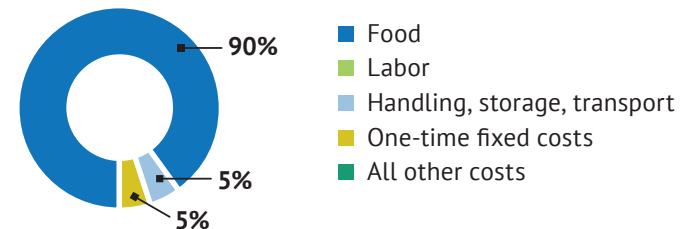
Frequency and Duration

- 5 times per week (in-school meals/snacks); and monthly (take-home rations)
- Throughout the year

Targeting

- Targeted toward areas with food insecurity and poor enrollment rates. Vulnerability criteria were used in the targeting of take-home rations.

Expenses



Food Sources

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

Additional Information

The program started in 2004.

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, Burkina Faso. <https://gcnf.org/country-reports/>