

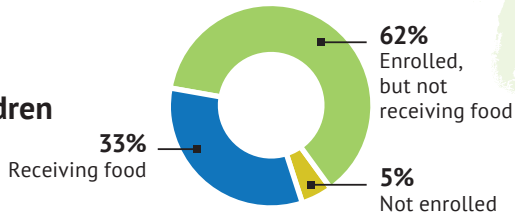


# Saint Vincent AND THE Grenadines

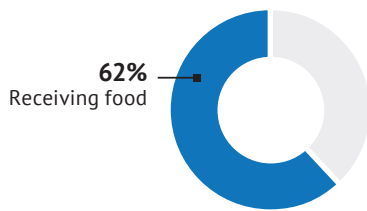


## School Meal Coverage (2022-2023)

### All Primary and Secondary School-age Children

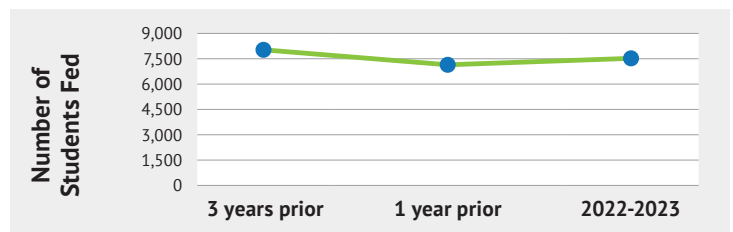


### Only Enrolled Primary Students



School Level	Total	# Enrolled	# Receiving Food
Preschool	3,142	–	Unknown*
Primary School	12,861	12,031	7,500*
Secondary School	9,808	9,500	0
<b>TOTAL</b>	<b>25,811</b>	<b>21,531</b>	<b>7,500</b>

\*Includes an unknown number of pre-school students receiving food.



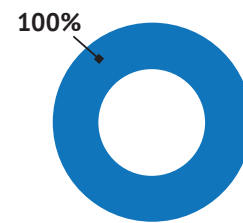
## National Laws, Policies, and Standards

- 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 459,823**

- Government: 459,823
- International donors: 0
- Private sector: 0
- NGOs (domestic): 0
- Other donors: 0

- 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

Corned beef, chicken franks, drink mixes

### 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...

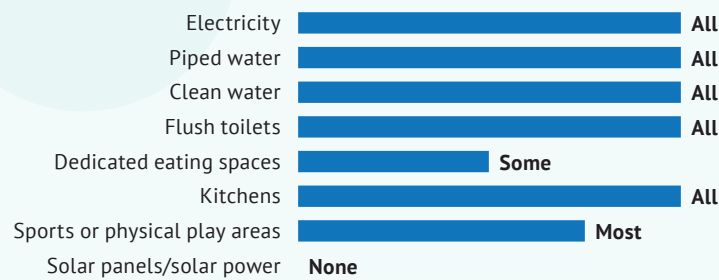
- On school grounds
- To school age children

## Additional Information

Nutritionists employed by the national government were involved in the National School Feeding Programme during the 2022-2023 school year. Several approaches were used to prevent or mitigate overweight/obesity, including nutritional requirements for food baskets and food, nutrition, and health education.

## Infrastructure, Employment, and Complementary Features

### Share of Schools with ...



### Employment

Total number of cooks/caterers: **130**

- At least 100% paid
- 75-99% 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 involved in the National School Feeding Programme and supplied roots/tubers, vegetables, and fruits to the program or schools. The private sector donated food or supplies and also funds to the program. About 130 cooks, mostly women, were employed by the national government and paid in cash. They received special training in nutrition, portions/measurements, menu planning, and food safety/hygiene.

## 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

Efforts to target climate-friendly foods involved the purchase of vegetables, seasonal fruits, and ground provisions from local farmers. The program aimed to reduce the distance between food production and schools by increasing local procurement and modifying the menu. Produce from school gardens was consumed by the students and also sold to others.

## 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

Saint Vincent and the Grenadines did not experience any emergencies during the 2022-2023 school year, and there were no interruptions to school meal activities.

## Successes and Challenges

### Successes

No successes reported

### Challenges

No challenges reported

# National 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	Unknown	–	–
Primary School	7,500*	–	–
Secondary School	0	–	–
<b>TOTAL</b>	<b>7,500</b>	<b>–</b>	<b>–</b>

\*Includes an unknown number of pre-school students receiving food.

## Foods and Beverages

- Blended grain-based products
- Legumes
- Dairy
- Poultry and game meat
- Red meat
- Fish and shellfish
- Deep orange vegetables and tubers
- White roots and tubers
- Fruits
- Dark green leafy vegetables
- Deep-fried foods
- Liquid oils
- Dairy milk
- 100% fruit juice
- Other fruit drink

## 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 prevent or mitigate obesity

## Modalities of Providing Students With Food

- In-school meals
- Take-home rations

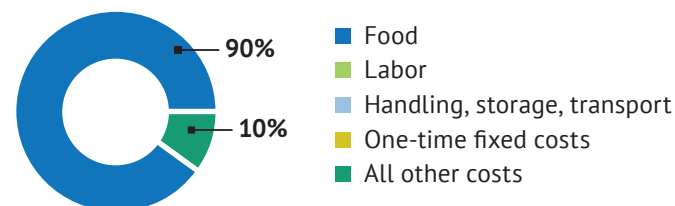
## Frequency and Duration

- 5 times per week (in-school meals); and at the end of each term (take-home rations)
- During the school year (in-school meals); and outside the school year (take-home rations)

## Targeting

- Individual student characteristics

## Expenses



## Food Sources

35% Purchased (domestic)      5% In-kind (domestic)  
60% Purchased (foreign)      0% In-kind (foreign)

## Additional Information

The National School Feeding Programme became operational in St. Vincent and the Grenadines in 1984. Until 1996, the program was managed by the World Food Programme, and from 1997, the government funded the program. Students participated in the preparation, serving, and/or cleaning-up in this school meal program, and students' preferences were included in the development of the three-week cycle menu. Take-home rations, including legumes, were provided at the end of each term. Community members (including parents, youths, and others) developed school gardens, partnered with farmers, and also made monetary contributions towards meals for disadvantaged students.

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](mailto:info@gcnf.org) for more information.

**Citation:** Global Child Nutrition Foundation (GCNF). 2024. Global Survey of School Meal Programs Country Report, Saint Vincent and the Grenadines. <https://gcnf.org/country-reports/>