

## SCHOOL MEAL/FEEDING PROGRAM(S)

Most recently completed school year:  
2018 – July 2019 (192 school days)

- Breakfast Program

Lead Agency: Ministry of Education

## NATIONAL LAWS, POLICIES, AND STANDARDS

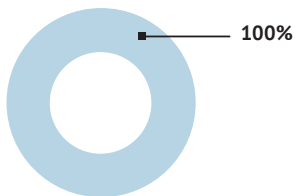
- National school feeding policy
- Nutrition
- Food safety
- Agriculture
- Private sector involvement

Line item in the national budget...  Yes  No  NR

### BUDGET

Total:  
USD 954,984

- National government: USD 954,984
- International donors\*: N/A
- Private sector: N/A
- Other donors: N/A



\*Contributions by United Nations agencies or non-governmental organizations often represent funding from multiple donors.

## INFRASTRUCTURE

Most of schools in Guyana have electricity, piped water, clean water and flush toilets. Some have kitchens and very few schools have latrines and dedicated eating areas/cafeterias. School meals were prepared off-site in centralized (not private) kitchens. About 30% of the participating schools had on-site kitchens. These kitchens had closed-cooking areas, on-site water (not piped), storage, electricity, refrigeration, gas stove and serving utensils. Using sealed food storage, fumigation/pest control in storage area and use of nearly-expired food were the mechanisms for limiting food waste. Mechanism for limiting packaging waste were re-use of bags/containers, recycling and use of compostable materials.

NR = No Response

## MEALS/SNACKS/MODALITY

- Breakfast
- Lunch
- Dinner
- Snacks
- Take-home rations
- Conditional cash transfer
- Grains/cereals
- Roots, tubers
- Legumes and nuts
- Dairy products
- Eggs
- Meat
- Poultry
- Fish
- Green, leafy vegetables
- Other vegetables
- Fruits
- Oil
- Salt
- Sugar

**Prohibited food items:** processed food, sugar/artificial sweeteners and saturated fats for health related reasons.

## FOOD SOURCES

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

## COMPLEMENTARY ACTIVITIES

- Handwashing with soap
- Height measurement
- Weight measurement
- Deworming treatment
- Eye testing/eyeglasses
- Hearing testing/treatment
- Dental cleaning/testing
- Menstrual hygiene
- Drinking water
- Water purification

## COMPLEMENTARY EDUCATION PROGRAMS

### EDUCATION

- Nutrition
- Health
- Food and agriculture
- Reproductive health
- Hygiene
- HIV prevention

### OTHER

- School gardens
- Physical education

The checked and highlighted items are reported as required, though they may not be uniformly implemented.

= mandatory



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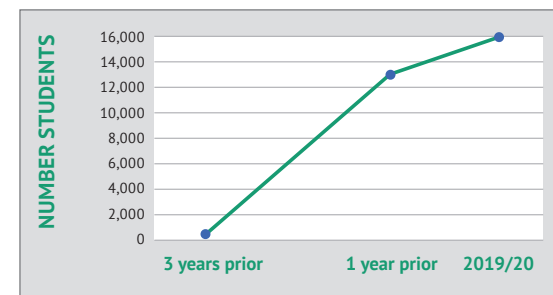
# CO-OPERATIVE REPUBLIC OF Guyana



## SCHOOL MEAL PROGRAMS

### CHILDREN RECEIVING FOOD, 2018-19

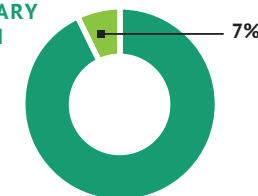
School level	Total #	# Enrolled	# Receiving Food
Primary school	98,791	94,488	13,539
Secondary school	99,296	85,934	N/A
<b>Total</b>	<b>198,087</b>	<b>180,422</b>	<b>13,539</b>



### COVERAGE: PRIMARY AND SECONDARY SCHOOL-AGE CHILDREN

Total number primary and secondary school-age children: 198,087

Receiving school food: 13,538



Food was also provided to some students in:

- Pre-schools
- Vocational/trade schools
- University/higher education
- Other

## 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 meet educational goals**
- Objective to provide a social safety net**
- Objective to reduce obesity

### Food items fortified:

Grains/cereals

### Micronutrients added to fortified foods:

Iron, Vitamin A, B12 and C

## ADDITIONAL INFORMATION

This program used nutrition, food, health and physical education to prevent or mitigate overweight/obesity. Special training or certification programs on nutrition and food safety/hygiene were required for cooks/caterers.

## SPECIAL NOTES

This school program started in 2016. At the national level, there is an inter-sectoral coordination body or committee for school feeding. All Ministries/Agencies that are responsible for Child welfare, Agriculture, Health, Education and Communities/Districts are part of the committee. The cost of this program per student per year is 110 USD in which 119 public schools are participating. The in-school snacks is served to the children 5 times per week for nine months.

UNESCO data from 2012 on total primary and secondary age children are in the country and how many are enrolled.

## AGRICULTURE, EMPLOYMENT, AND COMMUNITY PARTICIPATION

### Jobs created by school feeding programs

<b>109</b>	Cooks and food preparers
<b>20</b>	Transporters
NR	Off-site processors
NR	Food packagers and handlers
<b>3</b>	Monitoring (district education department experts)
NR	Food service management
<b>2</b>	Safety and quality inspectors
NR	Other

### Farmers were involved with the school feeding program(s)...

- Yes  No  NR

### Other private sector (for profit) actors were involved...

- Yes  No  NR

### There was a focus on creating jobs or leadership or income-generating opportunities for...

- Women**
- Youth
- Other groups**

### There was community engagement (by parents or others) in the school feeding program(s)

- Yes  No  NR

## ADDITIONAL INFORMATION

This school program does not engage any private sectors. Focus of this school program have been on creating jobs or income-generating opportunities for women and other groups who were unemployed, small businesses and farmers. The parents were informed about the program and encouraged to allow their children to participate in the program.

## CONTACTS: GUYANA

**Agency:** Ministry of Education

**Website:** <https://www.education.gov.gy/web/>

## SUCCESSES AND CHALLENGES

**Success:** Improved Attendance, Punctuality improved and enhanced focus in class.

**Strength:** Creates community-school involvement, encourages healthy eating and is seen as a social safety net program.

**Challenges:** Insufficient personnel to properly monitor the program and the need for a school feeding policy that can guide the program followed by legislation that guarantees it.

**Corruption:** The system used is working to eradicate mismanagement/corruption.

## STUDIES CONDUCTED

No study conducted yet.

## RESEARCH NEEDED

Studies of the Impact of School Feeding and The Role of Nutrition for Education in Guyana – From Farming to Consumption is needed.

# Program report: Guyana

All data from the 2018-19 school year

## BREAKFAST PROGRAM

**Lead implementer(s):** Ministry of Education

### OBJECTIVES:

- To meet educational goals
- To provide a social safety net
- To meet nutritional and/or health goals

### MODALITIES OF PROVIDING STUDENTS WITH FOOD:

- In-school meals

### TARGETING:

Universal

### HOW MANY STUDENTS RECEIVED SCHOOL FOOD IN 2018-19 SCHOOL YEAR?

School level	# Students	% Girls	% Boys
Pre-school	NR		
Primary school	13,539	–	–
Secondary school	N/A		
<b>Total</b>	<b>13,539</b>	<b>–</b>	<b>–</b>

### FOOD ITEMS:

Grains/cereals*	Dairy products	Green, leafy vegetables
Legumes and nuts	Eggs	Other vegetables

\* fortified

### FOOD SOURCES:

<b>46% - Purchased (domestic)</b>	0% In-kind (domestic)
<b>54% - Purchased (foreign)</b>	0% In-kind (foreign)

### NOTES:

About 30% of the participating schools had on-site kitchens. These kitchens had closed-cooking areas, on-site water (not piped), storage, electricity, refrigeration, gas stove and serving utensils. Using sealed food storage, fumigation/pest control in storage area and use of nearly-expired food were the mechanisms for limiting food waste. Mechanism for limiting packaging waste were re-use of bags/containers, recycling and use of compostable materials. This program used nutrition, food, health and physical education to prevent or mitigate overweight/obesity. Special training or certification programs on nutrition and food safety/hygiene were required for cooks/caterers.

