



Knowledge hub - Collection of best practices

Summary of the best practice

1. Title of the best practice (e.g. name of policy, programme, project, etc.) *

Model canteens

2. Country or countries where the practice is implemented *

Senegal

3. Please select the **most relevant** Action Track(s) the best practice applies to *

- Action Track 1. Inclusive, equitable, safe, and healthy schools
- Action Track 2. Learning and skills for life, work, and sustainable development
- Action Track 3. Teachers, teaching and the teaching profession
- Action Track 4. Digital learning and transformation
- Action Track 5. Financing of education

4. Implementation lead/partner organization(s) *

WFP

5. Key words (5-15 words): Please add key descriptive words around aims, modalities, target groups etc. *

In order to improve the quality of the program, WFP has introduced in 2019 a project called "Model Canteens" which aims to strengthen the "Home Grown School Feeding" (HGSF) approach and promote the sustainability of school canteens, capitalizing on the various initiatives previously developed by WFP with other partners. Implemented in 16 Model canteens. This project consists of the implementation of a package of interventions in these schools made up of the following five components

- Community land for school (for the production and supply of food products to school canteens by the community);
- Livestock (to ensure regular access to animal protein, especially chickens for chicken and egg consumption);
- School gardens (to provide hands-on educational activities for students and contribute to the supply of market garden produce);
- The bio digester (technology allowing the production of gas for the preparation of meals in the school canteens and the production of organic fertilizer for the activities of the community field and the school garden as well as the generation of income through the sale to producers and groups of women processors of the locality and its surroundings);
- Training on nutrition, training cooks and canteen managers to prepare a healthy and balanced diet and healthy eating habits as well as better food management).

6. What makes it a best practice? *

The project has improved the diet (with the introduction of animal protein and vegetables), and the way of preparing food has also been improved.

Description of the best practice

7. Introduction (350-400 words)

This section should ideally provide the context of, and justification for, the practice and address the following issues:

- i) Which population was affected?
- ii) What was the problem that needed to be addressed?
- iii) Which approach was taken and what objectives were achieved? *

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8. Implementation (350-450 words)

Please describe the implementation modalities or processes, where possible in relation to:

- i) What are the main activities carried out?
- ii) When and where the activities were carried out (including the start date and whether it is ongoing)?
- iii) Who were the key implementation actors and collaborators? (civil society organizations, private sector, foundations, coalitions, networks etc.)?
- iv) What were the resources needed (budget and sources) for the implementation?

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The project was implemented with:

Ministry of Education

Departmental office of agriculture

Departmental office of livestock breeding

9. Results – outputs and outcomes (250-350 words)

To the extent possible, please reply to the questions below:

- i) How was the practice identified as transformative? (e.g., impact on policies, impact on management processes, impact on delivery arrangements or education monitoring, impact on teachers, learners and beneficiary communities etc.);
- ii) What were the concrete results achieved with regard to outputs and outcomes?
- iii) Has an assessment of the practice been carried out? If yes, what were the results? *

WFP developed 16 “model canteens” in the 6 targeted regions using local purchases and community assets: The following outcomes were achieved :

- 15 biodigesters
- 8 gas stoves
- 6 chicken coops
- 8 community gardens
- 6 school gardens

10. Lessons learnt (300 words)

To the extent possible, please reply to the following questions:

- i) What were the key triggers for transformation?
- ii) What worked really well – what facilitated this?
- iii) What did not work – why did it not work? *

Unfortunately, the 15 biodigesters did not operate on a regular basis for the following reasons: Low community mobilization for cow dung collection; Low gas production capacity/ the capacity of the digesters is easy to produce the gas needed for full cooking.

11. Conclusions (250 words)

Please describe why may this intervention be considered a “best practice”. What recommendations can be made for those intending to adopt the documented “best practice” or how can it help people working on the same issue(s)? *

Unfortunately, the 15 biodigesters did not operate on a regular basis for the following reasons: Low community mobilization for cow dung collection; Low gas production capacity/ the capacity of the digesters is easy to produce the gas needed for full cooking.

WFP has extended the project to 15 new schools, on this second phase the type and capacity of biodigesters will be changed to allow the complete preparation of food with the biodigesters

12. Further reading

Please provide a list and URLs of key reference documents for additional information on the “best practice” for those who may be interested in knowing how the results benefited the beneficiary group/s. *

Project document and the final project report, baseline and final Evaluation were not conducted